



the indian bowl

Everything is made from
scratch



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Starter

- **Vegetarian Samosa** served with date-tamarind chutney and salad **\$5**
(Vegan, optional yoghurt)

Mains

comes with basmati rice, papadum, garden salad, optional yoghurt and pickle

- **Lamb Rogan Josh (Gluten Free)** **\$25**
Highly rich and aromatic Kashmiri style lamb curry, slow cooked with spices and potato.
- **Butter Chicken (Gluten Free)** **\$25**
Traditional North Indian style mild chicken curry, cooked in tomato puree with cream and butter.
- **Palak Paneer (Vegetarian, Gluten Free)** **\$24**
Slow cooked curry of spinach and tomato puree with Indian cottage cheese.
- **Aloo Gobi (Vegan, Gluten Free, Dairy Free)** **\$23**
Home style potatoes & cauliflower curry cooked with onions, tomatoes and spices.
- **Mix & Match** (choose any two curries of your choice) **\$29**
- **Add Naan for \$ 3.5**