

Entrée

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| 1. Pakora | Potato | \$ 7.90 |
| <i>Mildly spiced, dipped in gram flour batter & fried. Served with mint chutney & cucumber raita.</i> | Vegetable | \$ 8.90 |
| | Fish | \$ 14.90 |
| | Prawn | \$ 16.90 |
| | Mixed Pakora platter | \$ 24.90 |
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| 2. Samosa (four in a serve) | Vegetable | \$ 7.90 |
| <i>Traditional crispy pastry filled with potatoes, peas & vegetables or meat. Accompanied with mint chutney & cucumber raita</i> | Meat | \$ 8.90 |
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| 3. Onion Bhaji | | \$ 8.90 |
| <i>Fresh sliced onion and potato seasoned with spices, dipped in batter & fried until golden brown. Served with mint chutney & cucumber raita.</i> | | |
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| 4. Chicken Tikka | | \$ 14.90 |
| <i>Tender boneless chicken pieces, marinated overnight in yoghurt, herbs and spices, baked in the Tandoor oven. Served with fresh salad & cucumber raita.</i> | | |
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| 5. Seekh Kebab | | \$ 14.90 |
| <i>Mince lamb mildly spiced, skewered and baked in the Tandoor oven. Served with fresh salad, mint chutney and cucumber raita. A must try!!</i> | | |
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| 6. Barra Kebab | | \$ 18.90 |
| <i>French cutlets of lamb marinated overnight in yoghurt and mildly spiced & baked in the Tandoori oven, served with cucumber raita.</i> | | |
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| 7. Tandoori Prawns | | \$ 17.90 |
| <i>Juicy Tiger prawns marinated in herbs, spices and yoghurt, baked in the Tandoor oven. Served with fresh garden salad, cucumber raita & mint chutney.</i> | | |
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| 8. Royal Mixed Platter (serves two) | | \$ 35.90 |
| <i>A very popular entree platter selection of Chicken Tikka, Samosa, Seekh Kebab, Barra Kebab, Vegetable and Prawn Pakora. Served with salad, mint chutney & cucumber raita.</i> | | |

INDIAN CUISINE

Lamb Dishes

- 1. Lamb Masala** **\$ 22.95**
This mouth-watering lamb dish is cooked in a traditional Masala mix. Finished with sliced capsicum & onion. You can request mild, medium or hot.

- 2. Lamb Vindaloo** **\$ 22.95**
Spicy boneless lamb pieces cooked with Indian spices & vinegar. Be prepared to spoil your taste buds to your liking from mild to seriously extra hot.

- 3. Lamb Shahi Korma** **\$ 22.95**
The famous creamy aromatic dish. Boneless lamb cooked with mild spices, cashew nut paste, cream & finished with almond flakes and fried onions. A House Speciality.

- 4. Hydrabadi Ghost** **\$ 22.95**
The Hydrabadi recipe of lamb curry cooked with mild spices, coconut & cashew nut paste. Finished with cream and almond flakes.

- 5. Sag Meat** **\$ 22.95**
Deliciously diced lamb cooked with spinach, Indian spices, ginger & garlic, to your liking of mild, medium or hot. Famous Northern Indian dish.

- 6. Rogan Josh** **\$ 22.95**
Traditional lamb curry cooked with yoghurt, Indian herbs and tomatoes in a delicious mild or spicy sauce and finish with fried onions.

- 7. Lamb Madras** **\$ 22.95**
Boneless lamb curry cooked with fried coconut & Indian spices, flavoured with lemon juice & fried onion.

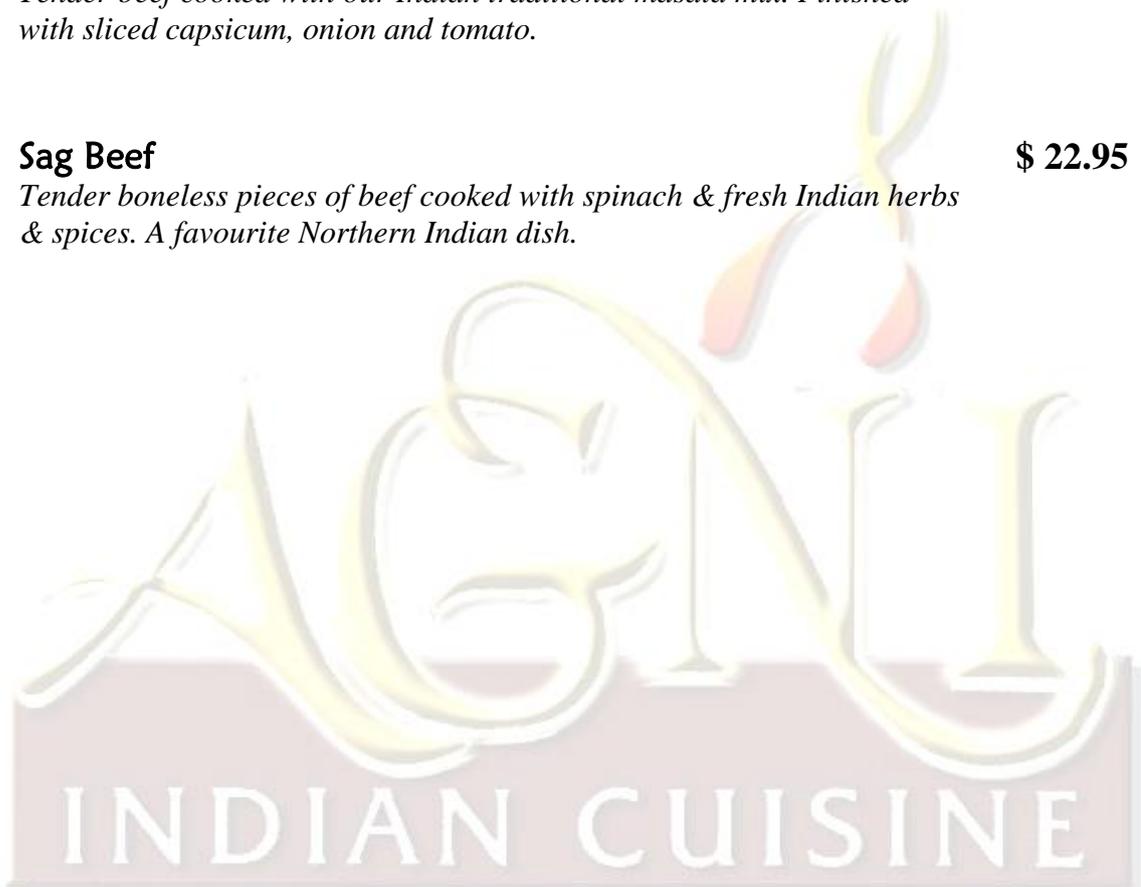
- 8. Agni Goat Curry** **\$ 23.95**
Marinated fresh goat meat cooked in a delicious chef's special recipe. Finished with a touch of cream.



INDIAN CUISINE

Beef Dishes

- 1. Beef Vindaloo** **\$ 22.95**
Spice up your evening with our tasty and authentic beef curry cooked with traditional Indian spices & a touch of vinegar. Your choice of mild, medium, hot or extra hot.
- 2. Beef Patiya** **\$ 22.95**
A delicious beef curry with a hint of sweet flavour, cooked with a touch of vinegar and finished with tomato & fried onion.
- 3. Beef Madras** **\$ 22.95**
Favourite Southern Indian beef curry cooked with fried coconut and Indian spices and with the flavour of fresh lemon & fried onion.
- 4. Beef Korma** **\$ 22.95**
The famous creamy aromatic dish. Boneless beef cooked with mild Indian spices, cashew nut paste and cream. Finished with almond flakes & fried onions. Our most requested dish.
- 5. Beef Masala** **\$ 22.95**
Tender beef cooked with our Indian traditional masala mix. Finished with sliced capsicum, onion and tomato.
- 6. Sag Beef** **\$ 22.95**
Tender boneless pieces of beef cooked with spinach & fresh Indian herbs & spices. A favourite Northern Indian dish.



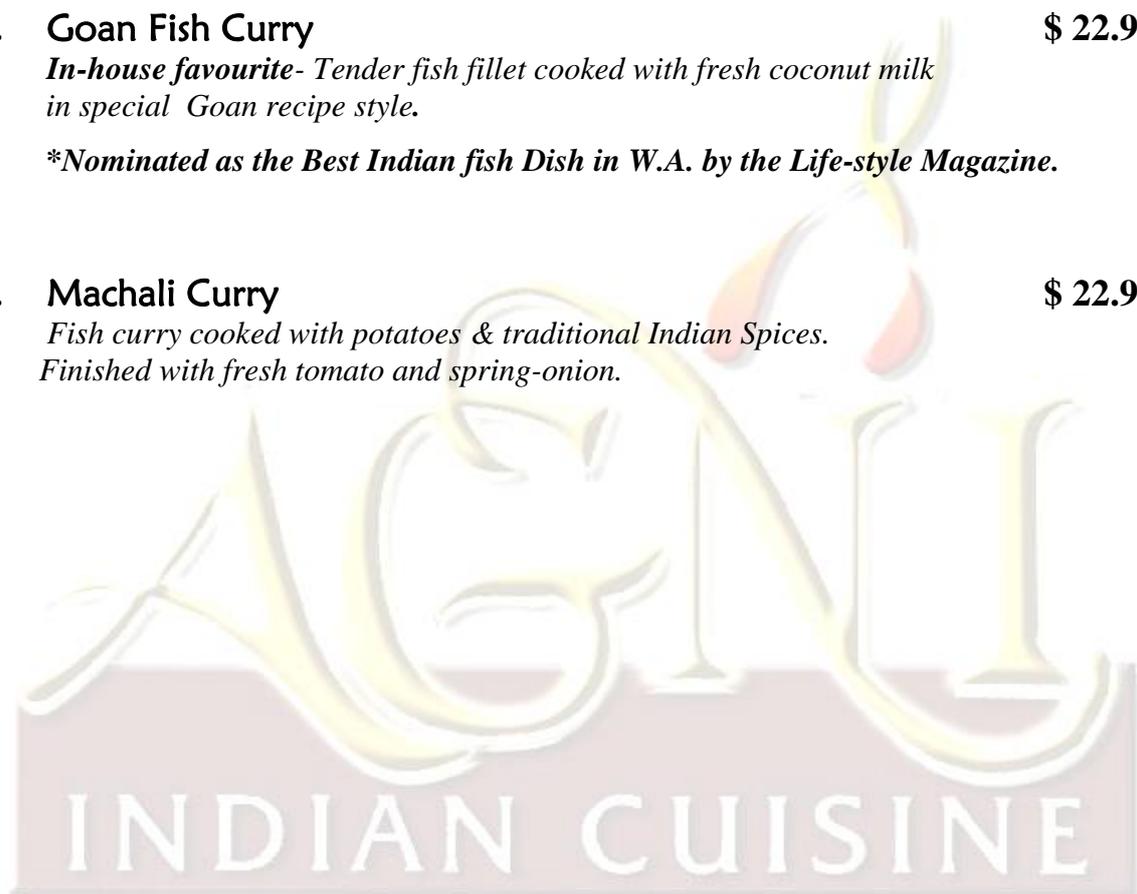
Chicken Dishes

- 1. Tandoori Chicken** **\$ 22.95**
*Succulent chicken, marinated overnight in yoghurt, spices, & lemon juice, then cooked in a traditional Tandoor oven.
Served with fresh salad & cucumber raita.*
- 2. Butter Chicken** **\$ 22.95**
In-house favourite - Tender pieces of boneless Chicken Tikka baked in Tandoor oven, cooked with thick tomatoes, butter & cream sauce.
- 3. Chicken Vindaloo** **\$ 22.95**
Tender pieces of boneless chicken marinated in spices & cooked with a dash of vinegar. Pamper yourself from a range of mild to extra hot.
- 4. Chicken Madras** **\$ 22.95**
Boneless chicken pieces cooked with mustard seeds, fried coconut, Indian spices & flavored with lemon juice. Finished with tomato, spring onion and fried onion of to your liking from mild to extra hot.
- 5. Chicken Korma** **\$ 22.95**
*The famous & aromatic dish. Boneless chicken cooked with mild Indian spices and cream. Finished with almond flakes.
A mild and popular dish.*
- 6. Chicken Jhalfrazi** **\$ 22.95**
The popular dish of tender pieces of boneless chicken cooked with mustard seeds, chillies, tomatoes & Indian spices. Finished with sliced capsicum & onion.
- 7. Sag Chicken** **\$ 22.95**
Boneless chicken pieces marinated in spices, cooked with spinach and fresh Indian herbs & spices. Finished with sliced tomato, spring onion and fried onion.
- 8. Chicken Tikka Masala** **\$ 22.95**
The mouth- watering traditional dish of marinated boneless chicken Tikka pieces cooked in the Tandoor oven, mixed with fresh Indian spices. Cooked in chef's special Masala mix to your liking from mild to extra hot.

INDIAN CUISINE

Seafood Dishes

- 1. Zhing Lashuni (Garlic Prawns)** **\$ 23.95**
Indulge yourself with this favorite dish. Tiger prawns cooked with garlic, butter & mild spices. A house Favourite.
- 2. Prawn Korma** **\$ 23.95**
Tiger prawns cooked with mild Indian spices, cream and butter sauce. Finished with cashew nut paste and almond flakes.
- 3. Prawn Masala** **\$ 23.95**
Tiger prawns cooked in traditional Indian spices with Masala mix and a touch of cream. Finished with sliced fresh capsicum, onion & tomato.
- 4. Prawn Jhalfrazi** **\$ 23.95**
Prawns cooked with sweet & spicy Jhalfrazi mix. Finished with sliced fresh capsicum, onion and tomato.
- 5. Fish Masala** **\$ 22.95**
Tender fish fillet cooked in our traditional masala mix with sautéed capsicum, onion & tomatoes.
- 6. Goan Fish Curry** **\$ 22.95**
In-house favourite- Tender fish fillet cooked with fresh coconut milk in special Goan recipe style.
**Nominated as the Best Indian fish Dish in W.A. by the Life-style Magazine.*
- 7. Machali Curry** **\$ 22.95**
Fish curry cooked with potatoes & traditional Indian Spices. Finished with fresh tomato and spring-onion.



Vegetable Dishes

1. **Vegetable Jhalfrazi** **\$ 17.95**
Selection of fresh garden vegetables sautéed and cooked in a delicious sweet & spicy Jhalfrazi sauce.
2. **Malai Kofta Curry** **\$ 18.95**
Homemade cottage cheese, potato, sultana & cashew nut stuffed together into dumplings & cooked in our rich creamy sauce.
3. **Agni Egg Plant (seasonal – check today's availability)** **\$ 18.95**
In-house favourite- *fresh egg plant mildly spiced, deep fried until golden brown, kept over night to add flavour. Cooked on the pan with delicate herbs and spices. Finished with tomato and spring onion.*
4. **Zeera Aloo (Bombay Potato)** **\$ 17.95**
Potatoes marinated in Indian herbs and spices, pan fried with spring onion & chopped tomato. Finished with crispy fried onion.
5. **Potatoes and Chick Pea Curry (Channa Masala)** **\$ 17.95**
This famous mouth-watering dish of potato and chick pea cooked in a thick & creamy sauce.
6. **Dhal Basanti** **\$ 17.95**
Red lentil curry cooked with mild Indian herbs & spices. Finished with fresh tomato, spring onion and fried onion.
7. **Aloo Palak** **\$ 17.95**
Potatoes & spinach cooked with authentic Indian spices and finished with a touch of tomatoes.
8. **Stuffed Aloo** **\$ 18.95**
Potatoes stuffed with home made cottage cheese, sultana, cashew nut, a touch of saffron and cooked in mild herbs and spices.
9. **Potato Masala** **\$ 17.95**
Potatoes cooked with onion, capsicum & tomatoes, in a traditional masala sauce..
10. **Dhal Makhani** **\$ 17.95**
Black lentil and kidney bean cooked on slow fire and mixed with famous AGNI Makhani recipe .
11. **Mushroom Masala** **\$ 18.95**
Lightly pan fried fresh mushrooms cooked with Masala mix with a touch of cream. Finished with sliced capsicum, onion & tomato.
12. **Palak Paneer** **\$ 18.95**
Delicious home-made cottage cheese and spinach cooked with authentic Indian spices. Topped off with fried onion, tomato and spring onion.

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| 13. Paneer Jhalfrazi | \$ 18.95 |
| <i>Delicious home-made cottage cheese blended with onion, capsicum & fresh tomato in traditional Indian Jhalfrazi mix.</i> | |
| 14. Paneer Masala | \$ 18.95 |
| <i>Delicious homemade cottage cheese blended with onion, capsicum & fresh tomatoes in our traditional Indian Masala sauce.</i> | |
| 15. Matter Paneer | \$ 18.95 |
| <i>Delicious homemade cottage cheese cooked with traditional Indian spices & fresh green peas. Finished with capsicum and onion.</i> | |
| 16. Mok Meat Masala | \$ 18.95 |
| <i>Mouth-watering soy meat cooked in traditional Masala mix with a touch of cream. Finished with fresh capsicum, onion and tomato.</i> | |

Tandoori Bread

NAAN- *Punjabi leavened bread baked in traditional Tandoor oven.*

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| 1. Buttered Naan | \$ 4.00 |
| <i>Naan with a touch of salted butter</i> | |
| 2. Garlic Naan | \$ 4.50 |
| <i>Naan with chopped garlic.</i> | |
| 3. Keema Naan | \$ 5.50 |
| <i>Naan stuffed with minced lamb.</i> | |
| 4. Cheese Naan | \$ 5.00 |
| <i>Naan filled with mildly spiced home-made cottage cheese.</i> | |
| 5. Aloo Kulcha | \$ 5.00 |
| <i>Naan stuffed with a spicy blend of potato and herbs.</i> | |
| 6. Peshwari Naan | \$ 5.00 |
| <i>Naan stuffed with dried fruit.</i> | |
| 7. Paratha | \$ 5.00 |
| <i>Traditionally grilled flaky whole meal Indian flat bread.</i> | |
| 8. Tandoori Roti | \$ 5.00 |
| <i>Whole meal flour bread cooked in our traditional Tandoor.</i> | |

Rice Dishes

1. Plain Rice

Steamed Indian basmati rice.

Per Person

\$ 3.50

2. Pulao Rice

Basmati rice flavoured with cumin seeds and mild spices.

Per Person

\$ 4.50

3. Biryani Rice

Traditional Indian spicy rice

Vegetable Biryani

\$ 12.50

Lamb Biryani

\$ 17.50

Goat Biryani

\$17.50

Chicken Biryani

\$ 17.50

Prawn Biryani

\$ 18.50

Condiments

1. Cucumber Raita

Yoghurt dip made from grated cucumber and spices mixed with natural yoghurt.

\$ 4.50

2. Mango Chutney

\$ 4.50

3. Mixed Pickle

\$ 4.50

4. Mint Chutney

\$ 4.50

5. In-House Salad

\$ 7.50

6. Pappadums (two per serve)

\$ 1.50



BANQUET SET MENU

BANQUET 1 (for. 2 people)

\$50.00

Per person

ENTRÉE

Mixed Platter

(Chicken Tikka, Seekh Kebab, Prawn Pakora, & Samosa)
Served with salad and condiments.

MAINS

Butter Chicken **OR** Lamb / Beef Masala
Goan Fish Curry **OR** Prawn Masala
Any choice of **ONE** Vegetarian dish

Any choice of Naan bread
Pulou Rice **OR** Plain Rice

DESSERT

Sweets of the day (ask our friendly staff)
Coffee / Tea

* We regret that **NO Discount Vouchers** are accepted for the banquet.
B.Y.O WINE ONLY. Corkage \$8 per bottle.

AGNI
INDIAN CUISINE

BANQUET SET MENU

BANQUET 2 (min. 4 people)

\$37.90

Per person

ENTRÉE

Mixed Platter

(Chicken Tikka, Seekh Kebab, Samosa)
Served with salad and condiments.

MAINS

Rogan Josh **OR** Lamb Masala
Butter Chicken

Beef Vindaloo **OR** Beef Korma

Dhal Basanti **OR** Potato & Chickpea

Panner Masala **OR** Palak Paneer

Any choice of Naan bread
Pulou Rice **OR** Plain Rice

DESSERT

Sweets of the day
Coffee / Tea

Add EXTRA \$5 per person for BEVERAGE

Choice of any bottle of house White or Red Wine
(**ONE** bottle of Wine per 4 people)

OR

Any Beer (**ONE** bottle per person)

AND

Soft Drinks

INDIAN CUISINE

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B.Y.O WINE ONLY. Corkage \$8 per bottle.

BANQUET SET MENU

BANQUET 3 (min. 4 people)

\$47.90

Per person

ENTRÉE

Mixed Platter

(Chicken Tikka, Seekh Kebab, Samosa)
Served with salad and condiments.

MAINS

Rogan Josh **OR** Lamb Masala
Butter Chicken

Beef Korma **OR** Beef Vindaloo
AGNI Dhal **OR** Potato & Chickpea

Fish **OR** Prawn Masala

Panner Jalfrazi **OR** Mock Meat Masala **OR** Malai Kofta

Any choice of Naan bread

Pulou Rice **OR** Plain Rice

DESSERT

Choice of Gulab Jamun / Halwa / Kheer
Coffee / Tea

BEVERAGE

Choice of any bottle of house White or Red Wine
(**ONE** bottle of Wine per 4 people)

OR

Any Beer (**ONE** bottle per person)

AND

Soft drinks

* We regret **NO Discount Vouchers** are accepted for the banquet.
B.Y.O. WINE ONLY. Corkage \$8 per bottle.

INDIAN CUISINE