

START & SHARE

 Vegan



 Dairy Free

 Our Favourites



Pakoras

-   **VEGETABLE PAKORA** 14
A mix of potatoes, onions, cabbage, and spinach, deep-fried into crisp fritters. Served with tamarind chutney.
-  **CAULIFLOWER PAKORA** 16
Cauliflower fritters seasoned with aromatic spices and served with creamy coconut chutney
-  **SWEET CRISPY CAULIFLOWER** 17
Honey-glazed cauliflower fritters topped with sesame seeds and served with raita.
- PANEER PAKORA** 15
Homemade paneer seasoned with Indian spices, coated in chickpea flour, and fried. Served with tamarind chutney
- PINEAPPLE PAKORA** 14
Spiced and fried pineapple fritters served with raita.
- PRAWN PAKORA** 18
Crispy tiger prawns, fried and served with mint and tamarind chutneys.
- FISH PAKORA** 16
Spiced cod cubes, fried and served with tamarind and mint chutneys
-  **CHICKEN PAKORA** 16
Boneless chicken marinated in house spices, deep-fried, and served with tamarind and chili-mango chutneys.
- CHICKEN BITES** 17
Marinated, deep fried chicken, coated with sweet and hot sauce.
- VEGETABLE MANCHURIAN** 14
Batter fried vegetable fritters in a chilli manchurian sauce.
- VEGGIE NOODLES** 15
Noodles mixed with seasonal vegetables with a soy-chilli base sauce.

Samosas

- BOMBAY CHAAT PAPRI** 14
Bhala, papri, potato, chickpea & yogurt with spices.
- VEGETABLE SAMOSA APPETIZER**  12
Crispy pastries filled with spiced potatoes, peas, and herbs. Served with chickpea curry.
- MEAT SAMOSA APPETIZER**  14
Handmade pastries filled with your choice of spiced chicken or beef keema, served with chickpea curry.
- ALOO TIKKI WITH CHICKPEA** 12
Two thick, crispy potato patties, covered in aromatic spices and served with a side of chickpeas and raita.
- SAMOSA CHAAT** 12
Two vegetable samosas topped with chickpeas, raita, mint chutney, and tamarind sauce.

Soup & Salads

- HOMEMADE SOUP** 14
Choice of lentil soup or our famous mulligatawny—a rich mixed vegetable soup.
ADD CHICKEN +3
- KACHUMBER SALAD**  12
"A refreshing mix of onions, cucumbers, tomatoes, and green chillies
- CAESER SALAD** 12
Crisp romaine lettuce tossed with croutons, parmesan, and Caesar dressing.
ADD CHICKEN TIKKA +3
- INDIAN SALAD**  7
Onions, cucumbers, tomatoes, and green chillies.
- VEGGIE PROTEIN SALAD** 15
A hearty mix of cucumbers, bell peppers, red onions, tomatoes, chickpeas, and paneer, topped with crunchy salad seeds.
ADD CHICKEN +5

FROM THE TANDOOR

Meat

SERVED WITH RICE PILAU AND KACHUMBER SALAD

UPGRADE TO CEASER SALAD + 2

TANDOORI CHICKEN PIECES 8

Our famous tandoori chicken pieces only, without rice & salad. One leg & one thigh.

TANDOORI CHICKEN MEAL 24

Bone-in chicken marinated in traditional tandoori spices and slowly cooked in our clay oven.

Add two extra pieces for \$8

CHICKEN TIKKA MEAL 24

Boneless chicken marinated in tandoori spices and baked in our clay oven. Add two extra pieces for \$8.

BEEF KABOB MEAL 24

Lean ground beef prepared with onions and exotic spices, then cooked in our clay oven

HIRYALI CHICKEN KEBOB 24

Chicken breast marinated in mint, coriander, and fragrant Indian spices

PRAWN TANDOORI 27

Tiger prawns marinated in Indian spices and cooked in our clay oven. Add an extra prawn for \$3

SALMON TANDOORI 28

Tandoori-marinated salmon baked in our clay oven for a smoky finish.

LEMON SALMON 28

Tandoori salmon served with lemon sauce & vegetables baked in our clay oven.

Vegetarian

SERVED WITH RICE PILAU AND KACHUMBER SALAD

PANEER TIKKA 24

GM's delicious Indian spiced cheese (paneer) coated in tandoori sauce.

PLATTERS

Combo Platters

ALL COMBOS SERVED WITH PAPDAM TO START

GOAT CURRY COMBO 25

Bone in goat cooked with onions, ginger, garlic, and exotic curry spices. Served with plain rice & naan.

MEAT COMBO PLATTER 25

Your choice of butter chicken, beef curry, or lamb curry. Comes with mixed vegetable vindaloo, black bean daal, steamed rice, two rotis, raita, pickled carrots, and mint chutney.

SUB LAMB OR BEEF +3

VEGETARIAN COMBO PLATTER 24

Your choice of lentil daal, black bean daal, or chickpea curry. Served with aloo gobi, mixed vegetable vindaloo, steamed rice, two rotis, raita, pickled carrots, and mint chutney.

VEGAN THALI 28

Chickpea curry, saag, black bean daal, mixed vegetable vindaloo, rice pilau, mint chutney, pickled carrots and served with two butter free rotis.

Tour Of India

TOUR OF INDIA - MEAT 30

A selection of butter chicken, beef tikka masala, and mixed vegetable vindaloo. Served with GM rice, mint chutney, pickled carrots, raita, and naan bread

TOUR OF INDIA - VEGETARIAN 28

Aloo gobi, mutter paneer, and lentil daal served with rice pilau, mint chutney, pickled carrots, raita, and naan bread.



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Our Favourites

BREADS

PLAIN NAAN

A special Indian bread, freshly baked in our clay oven

3

GARLIC OR ONION NAAN

Fresh baked naan bread infused with garlic or onion.

3½

CORIANDER NAAN

Our naan infused with onion (kalonji) seeds and coriander

3¾

CINNAMON NAAN

Naan bread stuffed with butter and cinnamon sugar, freshly baked to perfection.

4

BHUTURA

Deep fried naan bread.

2½

PURI

Lightly fried, unleavened whole wheat bread.

2½

TANDOORI ROTI

A whole wheat Indian tortilla grilled, then baked in our clay oven.

2½

TAWA ROTI

Two thin, grilled whole wheat Indian tortillas. Vegan option available, just ask!

2½

POTATO KULCHA NAAN

Naan bread stuffed with potatoes and spices, then baked in our clay oven.

7

SPINICH PANEER KULCHA

Spinach, paneer and spices are stuffed into a naan bread then baked.

7

PESHWARI NAAN

Naan bread filled with coconut, dates, raisins, and nuts, baked in our clay oven

7

CHICKEN KULCHA NAAN

Shredded chicken breast is stuffed into our famous naan bread and baked to create this incredible twist.

7

KEEMA NAAN

Ground beef and spices stuffed into a naan bread, then baked in our clay oven.

7

MIXED KULCHA

A mix of vegetables and paneer stuffed into a naan, and baked in our clay oven.

7

TANDOORI LACHA PARATHA

Flaky, buttery roti cooked in the tandoor.

5

RICE

PLAIN BASMATI RICE

Steamed basmati rice, no butter

6

GM RICE

Basmati rice cooked with cumin, onion, and peas.

7

NIMBU CHAWAL

Lemon and mint rice cooked with mustard seeds, ground turmeric, cilantro, raisins and cashews.

9

COCONUT RICE

Our Basmati rice infused with a rich coconut flavor.

8

RICE PILAU

Basmati rice cooked with seasonal mixed vegetables and garnished with nuts and raisins.

8

RICE POT

Rice mixed with chickpeas, vegetables, peanuts & raisins.

14

VEGETABLE BIRYANI

Basmati rice lightly sautéed with seasonal mixed vegetables, nuts, raisins, saffron and Indian spices.

20

MEAT BIRYANI

Your choice of chicken or beef, cooked with basmati rice, seasonal mixed vegetables, nuts, raisins, saffron and Indian spices. Substitute lamb +2

23

SEAFOOD BIRYANI

Your choice of shrimp, prawns, or cod fish cooked with basmati rice seasonal mixed vegetables, nuts, raisins, saffron and Indian spices.

26



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Our Favourites

JUST A LIL' HUNGRY

No Problem!

 Vegan ● Dairy Free  Our Favourites

PANI PURI

Potato & chickpea stuffed shell, served with tamarind & mint water.

10

FRIES

A side order of our crispy flash fried french fries.

7

MASALA FRIES

Crispy fries seasoned with our signature spice blend.

8

CHICKEN NUGGETS & FRIES

Chicken nuggets and french fries, served with ketchup.

10

CHICKEN STRIPES & FRIES

Chicken strips and fries, served with ketchup.

12

ADD EXTRA STRIP +3

SPRING ROLLS

Fried vegetable spring rolls served with sweet chilli.

7

POTATO BITES

Homemade crispy potato coated with chickpea flour and seasonings.

12

SINGLE VEGETABLE SAMOAS

A single vegetable samosa, served with a side of tamarind sauce.

1¾

SINGLE CHICKEN OR BEEF SAMOSA

Your choice of a single chicken or beef samosa. Served with tamarind sauce.

3

SINGLE BUTTER CHICKEN SAMOSA

Butter chicken stuffed into samosa dough served with a side of tamarind sauce.

4

SINGLE SPINCH PANEER SAMOSA

Spinach, paneer & spices stuffed into pastry shell

4

SMALL BUTTER CHICKEN

A smaller portion of our butter chicken.

12

SMALL BUTTER SAUCE

A smaller portion of our butter chicken sauce with no meat. Ask for vegetarian or vegan!

9

MAKE IT A LARGE +3

SMALL CHICKPEA CURRY

A small portion of chickpea curry.

8

CHUTNEY

SM. 2

MED. 4

LRG. 6

FULL. 9

● **RAITA** CARROTS, CUCUMBER & SPICES

 **TAMARIND SAUCE**

 **MANGO CHUTNEY**

 **MINT CHUTNEY**

 **APPLE CHUTNEY**

 **HOT CHILLI**

 **COCONUT CHUTNEY**

RAW ONIONS 

PICKLED LEMON 

PICKLED MANGO 

MIXED PICKLE 

PICKLED CARROTS 

SPICY TOMATO CHUTNEY 

SPICY MINT CHUTNEY 

CHILLI MANGO

GM CAFÉ & BAKERY

DARJEELING CHAI

Sweetened Indian tea made with milk, cinnamon, cloves, ginger and cardamom. Available vegan, just ask!

5½

ICED CHAI

Our Chai tea blended with vanilla ice cream.

6

DIRTY CHAI

Spiced chai blended with vanilla ice cream and finished with a shot of espresso.

6

HANDMADE MILKSHAKES

Chocolate, vanilla, strawberry, pineapple, banana, mango, triple berry, rose. Vegan Coconut Shake available, just ask!

7

GOLDEN TEMPLE

A refreshing blend of mango juice, lemon-lime soda, and grenadine

6½

MANGO ICED TEA

Iced tea and mango juice; the best combination!

5½

JUICE

Mango, Apple, Orange, Pineapple, Cranberry, Lychee, Clamato

4

TEA

Green, Herbal, Chamomile, Orange Pekoe, Earl Grey, Peppermint

3

FOUNTAIN POP

Coke, Diet Coke, Coke Zero, Ginger ale, Iced Tea, Orange Crush, Grape Crush, Cream Soda, Rootbeer, Club Soda

3

LASSI

Our refreshing take on the famous Indian yogurt smoothie. Available in mango, strawberry, pineapple, banana, as well as sweet or salty. Available Vegan.

6½

ROSE LEMONADE

Rose syrup with fresh lemonade.

4

INDIAN COFFEE

Steamed milk, sugar, espresso.

3

COFFEE

Fresh coffee made to order.

3

ESPRESSO

A single shot of fresh espresso.

3

MOCHA/CAPPUCCINO

A mocha or cappuccino made to order.

6½

GM'S FAMOUS HOMEMADE NEW YORK STYLE CHEESECAKE

Vanilla, Madonna Chocolate, Bailey's Irish Cream, Pumpkin, Peanut Butter Chocolate, Amaretto, Kaluha, Strawberry, White Chocolate Raspberry, Blueberry, White Chocolate Banana, Chocolate Hazelnut, Chocolate Cappuccino, Chocolate Hazelnut, Lemon, Coconut Key Lime, Mango Pineapple and Pina Colada.



Per Slice 11



Whole Cake 70

BURFI

In between shortbread and fudge, this is a popular dessert across all of India. Your choice of almond, pistachio or chickpea.

2½

RAS MALAI

Cheese dumplings soaked in sweetened milk and delicately flavoured with cardamom.

5½

GULAB JAMUN

Soft Indian sponge cakes soaked in sweet syrup. Add ice cream for an indulgent twist (+\$3).

5½

CARROT HALVA

A North Indian dessert made with fresh carrots, cardamom, and almonds.


6½

FALOODA ICE CREAM

Vanilla ice cream served with noodles and rose syrup. Chocolate or plain vanilla options also available.

10

VEGETARIAN

- VEGETABLE KASHMIRI** 18
Seasonal mixed vegetables and fruit cooked with nuts and raisins in a lightly spiced curry sauce.
- VEGETABLE KORMA** 18
Seasonal mixed vegetables cooked with garlic, onions in a creamy coconut curry sauce, garnished with nuts and raisins.
- VEGETABLE TIKKA MASALA** 18
Seasonal mixed vegetables marinated in yogurt and cooked in a tomato sauce.
- BOMBAY POTATOES** 17
Potatoes cooked with onions, ginger and garlic in a cream sauce.
- VEGETABLE KOFTA**  17
Freshly grated mixed vegetable balls consisting primarily of chickpeas cooked in a creamy curry sauce.
- PEAS WITH POTATOES** 17
Peas and potatoes cooked with onions, ginger and garlic into a creamy curry sauce.
- DAAL MUKHANI** 18
Black beans slowly simmered using a blend of special spices and mixed with cream.
- BOMBAY CURRY** 18
Chickpea flour and yogurt curry mixed with fresh vegetable pakoras.

VEGAN



- CHICKPEA CURRY** 17
Garbanzo beans cooked in a curry sauce.
- COCONUT CHICKPEAS & POTATOES** 17
Potatoes and chickpeas cooked with onions, ginger, garlic and special spices in a coconut milk base.
- BLACK BEAN DAAL** 17
Black beans cooked with fresh garlic, ginger and Indian spices into a thick soup.
- LENTIL DAAL** 17
Thick soup consisting primarily of lentils, made with onions, garlic, and fresh tomatoes.
- SAAG** 17
Punjabi style spinach, broccoli and rapini purée cooked in garlic and Indian spices.
- MIXED VEGETABLE VINDALOO** 17
Mixed vegetables cooked with onions, garlic and fresh ginger in a curry sauce.
- COCONUT BUTTER VEG** 18
Mixed vegetables with our famous butter chicken sauce, cooked with coconut milk.
- BHINDI BHAJI** 18
Pan fried okra with onions, garlic, ginger and fresh tomatoes.
- ALOO GOBI**  18
Potatoes and cauliflower spiced then cooked together for this timeless Indian classic.
- BHURTHA** 18
An incredibly diverse set of spices are used with our eggplant to create this very unique, very healthy dish.

PANEER DISHES

- SHAHI PANEER** 18
One of the most popular dishes in India, Shahi Paneer consists of a creamy broth that complements the exotic flavours of paneer, then is garnished with cashews.
- MUTTER PANEER**  18
Peas and paneer cooked with onions, ginger, garlic and Indian spices.
- KRAHI PANEER** 18
Ginger, onions, tomato, bell pepper and paneer cooked in exotic seasonings.
- CAULIFLOWER PANEER** 21
Cauliflower and paneer cooked together and lightly seasoned.

- GM PANEER**  18
Paneer mixed into our vegetarian butter sauce.
- PANEER TIKKA MASALA** 18
Paneer cooked with onions in a creamy tomato based sauce.
- SAAG PANEER** 19
Spinach, rapini and broccoli are made into a puree, mixed with carefully chosen spices, then cooked with our paneer.
- CHILLI CHEESE** 19
Paneer cooked with onions and bell peppers in sweet & sour sauce.



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Our Favourites

MEAT CURRIES

EXTRA MEAT 5.00
YOUR CHOICE OF PROTIEN

BUTTER CHICKEN 18 ½

Tender chicken simmered in a creamy, tomato-based curry infused with fragrant spices.

SAAG ● 18 ½

A hearty Punjabi curry made with pureed spinach, broccoli, and rapini, infused with garlic, ginger, and spices

VINDALOO ● 18 ½

A fiery, tangy curry with tender meat and potatoes, spiced to perfection.

CHICKEN WITH MUSHROOMS 18 ½

Boneless chicken and tender mushrooms cooked together in a savory curry sauce.

KUKU PAPA 18 ½

"A creamy coconut curry with apples, onions, ginger, and garlic, balancing sweet and savory flavors.

KORMA 18 ½

Meat of your choice simmered in a rich, creamy sauce with mint and tamarind.

COCONUT CURRY ● 18 ½

A fragrant and creamy curry made with coconut milk and subtle spices.

JALFREZI ● 18 ½

A vibrant stir-fry of meat or vegetables with onions, bell peppers, and Indian spices in a sweet and tangy sauce.

CHICKEN WITH CHICKPEAS 18 ½

Boneless chicken cooked with chickpeas in a creamy sauce.

GM CURRY 19

Our chicken tikka pieces cut up and added into a curry with a complex spice mix.

TIKKA MASALA 19

Your choice of protein cooked in a creamy, spiced yogurt-tomato curry.

SUBSTITUTE FOR BEEF OR LAMB +3.00
SUBSTITUE ANY SEAFOOD FOR COD, SHRIMP OR PRAWN +4.00

CHILLI ● 18 ½

Onions, ginger, garlic, bell peppers & mixed vegetables coated in a sweet & sour sauce mixed with Indian spices.

TRADITIONAL CURRY ● 18 ½

A classic Indian curry made with onions, garlic, ginger, and a blend of traditional spices—just like home

ROGAN JOSH 18 ½

A rich and aromatic Kashmiri-style curry with tender meat, tomatoes, ginger, garlic, and spice

MADRASI ● 18 ½

A South Indian curry spiced with black cardamom, cinnamon, and cloves, offering deep, aromatic flavors.

MALAYAN CURRY 18 ½

A mildly spiced curry cooked with tropical fruit and topped with nuts and raisins.

MANGO CURRY 18 ½

A delicately spiced curry made with sweet mango purée and your choice of meat.

KASHMIRI 19

Cooked with topical fruit & topped with mixed with nuts & raisins.

BALTI 19

Your choice of protein stir-fried with seasonal vegetables and aromatic Indian spices.

CHICKEN KARAHI (BONE IN) 19

Bone in chicken simmered with onions, ginger, garlic, tomatoes & fenugreek.



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Our Favourites

LUNCH MENU

AVAILABLE 11AM - 3PM

ASK YOUR SERVER ABOUT THE DAILY SPECIALS

LUNCH HOMEMADE SOUP 14

Your choice of either lentil soup or our famous mulligatawny. Served with one roti.

ADD CHICKEN +3

LUNCH MEAT THALI 17

Chicken curry with mixed vegetables, basmati rice, pickled carrots, mint chutney and a roti.

ADD BEEF OR LAMB +2

LUNCH VEGETARIAN THALI 15

Black bean daal, mixed vegetables, raita, basmati rice, pickled carrots, mint chutney and a roti.

Vegan option available, just ask!

CHANNA BHUTURA 15

Chickpea curry served with raita, kachumber salad, mint chutney, pickled carrots, and two bhaturas (lightly fried naan bread).

CHANNA PURI 15

Chickpea curry served with raita, kachumber salad, mint chutney, pickled carrots, and two puris (lightly fried roti).

LUNCH BUTTER CHICKEN THALI 17

Our famous butter chicken served with mixed vegetables, raita, basmati rice, pickled carrots, mint chutney and a roti.

EGGS BHURJI & PARATHA 15

Eggs mixed with onions, ginger, garlic served with fresh paratha

BUTTER CHICKEN COMBO 20

A personal curry combo of butter chicken, plain rice & plain naan - whats a better combo!?

ADD BEEF OR LAMB +2

ADD SEAFOOD +3

SHAHI PANEER COMBO 18

A personal curry combo of shahi paneer, plain rice and plain naan

AMRITSARI KULCHA 15

A potato stuffed naan served with chickpeas and raita.

MIXED PARATHA PLATTER 15

Two buttered parathas, raita, mixed pickle.

CHICKEN NAAN WRAP 15

A special chicken tikka recipe is used with a curry sauce and sandwiched with naan bread to make this fusion dish. Served with a side of fresh fries.

VEGGIE NAAN WRAP 15

Fresh naan stuffed with paneer, vegetables and chilli sauce. Served with a side of fresh fries.

ALOO PURI 14

Potato curry served with two puri, raita, salad, mint chutney & pickled carrots



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