

ENTREE

Veg Samosa

2 handmade, deep-fried Punjabi short-crust pastry filled with potatoes and aromatic spices.

\$11.90

Paneer Tikka

Cubes of paneer & veggies marinated with yogurt and spices finished in tandoor oven, topped with herbs & Indian Spices.

\$16.90

Bharavaan Khumbh (Stuffed Mushroom)

Crispy battered whole organic mushrooms filled with paneer , spiced bell pepper, topped with truffle mayonnaise.

\$15.90

Arancini Balls

Masala flavoured vegetable crispy golden rice balls with homemade spiced aioli.

\$15.90

Chicken Tikka (Malai/Hariali/Traditional)

Spiced marinated succulent pieces of chicken perfectly finished in tandoor oven.

\$16.90

Amritsari Fish

Spiced batter fried fish delicacy with crunchy salad & chutney.

\$19.90

Fish Tikka

Boneless fish fillets marinated with yoghurt, lemon juice, and spices, cooked in the clay tandoor for a smoky flavour.

\$22.90

Salt & Pepper Calamari

Deep fried tender calamari, salad, chips & lemon aioli.

\$17.90

Tandoori Chicken

Classic tandoori-style chicken marinated overnight in yogurt and spices, cooked in the clay oven for authentic smoky flavours.

Full \$24.99

Half \$17.99

Seekh Kebab

Minced lamb/chicken blended with fresh herbs, onions, and spices, skewered and chargrilled to perfection.

\$19.90

Omnii Special Seekh Kebab

Juicy seekh kebabs fried and after that tossed in a wok with diced capsicum and onion, coated in a spicy blend of soy, tomato, and chilli sauce.

\$22.90

STREET FOOD

Golgappe

6 Crisp puris filled with spicy-tangy water, chutneys, and potatoes — India's ultimate burst -in-your-mouth street snack.

\$12.90

Dahi Puri

A creamy twist on golgappa, topped with chilled yogurt, sweet & spicy chutneys, and crunchy sev.

\$12.90

Bhalla Papdi Chaat

Soft lentil dumplings with crispy wafers, yogurt, and chutneys — a perfect sweet, tangy & spicy balance

\$12.90

Papdi Chaat

Golden fried papdi topped with chickpeas, yogurt, and zesty chutneys for a true North Indian Street treat.

\$12.90

Aloo Tikki Chaat

Spiced potato patties served with chickpeas, chutneys, and yogurt — crispy, tangy and comforting.

\$12.90

Soya Chaap (Malai/Tandoori)

Juicy mock-meat skewers marinated in creamy malai or smoky tandoori spices.

\$14.90

Bhel Puri

A crunchy, tangy mix of puffed rice, chutneys, and spices — light yet full of flavour.

\$9.90

Pav Bhaji

A Mumbai classic! Butter-toasted buns served with a spiced veggie mash and a dollop of butter.

\$14.90

Chole Bhature

Puffy golden bhatura paired with rich, spicy chickpea curry — the king of Punjabi comfort food.

\$16.90

Amritsari Kulcha

Stuffed flaky bread baked to perfection, served with spicy chickpea curry — a specialty from Amritsar.

\$16.90

SOUTH INDIAN

Vada Sambhar

Golden fried lentil doughnuts served with tangy sambhar & coconut chutney.

\$12.90

Idli Sambhar

Soft steamed rice cakes paired with aromatic sambhar and chutneys — light yet filling.

\$12.90

Plain Dosa

Classic crispy rice and lentil crepe, served with sambhar & chutneys.

\$14.90

Masala Dosa

Crispy rice and lentil crepe stuffed with a spiced potato filling, served with sambhar & chutneys.

\$16.90

Paneer Dosa

Crispy dosa filled with spiced paneer stuffing, paired with sambhar & chutneys

\$18.90

Chilli Garlic Onion Dosa

Crisp dosa layered with chilly, garlic, and onions for a bold and flavourful twist.

\$16.90

Mysore Masala Dosa

A South Indian specialty with a spicy chutney base and potato filling inside a crisp dosa.

\$15.90

Uttapam

Thick and fluffy rice–lentil pancake topped with onions, tomatoes, and herbs, served with sambhar & chutneys.

\$13.90

INDO - CHINESE

Crispy Veg Golden-fried veggies tossed in a tangy Indo-Chinese sauce.	\$16.90
Fire Balls Spicy veg dumplings in a fiery sauce — bold & addictive.	\$15.90
Veg Manchurian (Dry/Gravy) Crispy veggie dumplings tossed in Indo-Chinese sauces, served dry or with gravy	\$16.90
Gobi Manchurian Crispy cauliflower tossed in a tangy Indo-Chinese sauce	\$16.90
Paneer Chilli Cottage cheese cubes stir-fried with peppers, onion, and chilli-garlic sauce.	\$19.90
Mushroom Chilli Juicy mushrooms in a spicy garlic-chilli toss.	\$19.90
Veg Noodles Wok-tossed noodles with crisp veggies & soy flavor.	\$14.90
Fried Rice Fragrant Indo-Chinese fried rice with a smoky wok flavor.	\$12.90
Chilli Chicken Fried chicken Breast cooked with pepper, onion and chilli-garlic sauce.	\$20.90
Chicken Noodles Stir-fried noodles with chicken, veggies, and classic Indo-Chinese seasoning.	\$16.90

VEGETARIAN CURRIES

Shahi Paneer

Creamy cottage cheese cooked in garam masala, rich tomato, cashew and almond based gravy.

\$20.90

Paneer Butter Masala

Paneer cubes simmered in a rich, buttery tomato gravy, lightly spiced and creamy.

\$20.90

Kadhai Paneer

Paneer tossed with capsicum, onions, and tomatoes in a spiced kadhai masala.

\$20.90

Paneer Makhni

A subtle and creamy cashew-based gravy with paneer, mildly spiced for a delicate taste.

\$20.90

Palak Paneer

Soft paneer cubes simmered in a spiced spinach gravy.

\$20.90

Mushroom Do Pyaza

Fresh mushrooms cooked with caramelised onions, tomatoes, and spices.

\$20.90

Matar Mushroom Malai Methi

A rich blend of mushrooms, green peas, and fenugreek leaves in a creamy cashew sauce.

\$20.90

Burmese Brinjal Masala

Smoky eggplant slow-cooked with traditional Burmese-style spices and herbs.

\$20.90

Masala Soya Chaap

Tender soya chaap pieces marinated with spices, cooked in a tangy masala gravy.

\$19.90

Tava Veg (Dry)

Seasonal vegetables tossed on a Tava with spices, ginger, and garlic for a rustic flavour.

\$20.90

Pumpkin Madras

Sweet pumpkin simmered in coconut curry with mustard seeds and curry leaves

\$19.90

Veg Korma

Seasonal vegetables cooked in creamy cashew-almond gravy.

\$20.90

Palak Kofta

Soft dumplings simmered in spinach curry with gentle spices.

\$19.90

Malai Mava Kofta

Soft dumplings made with khoya (mava), paneer, and dry fruits, simmered in a rich, creamy cashew gravy — a royal North Indian delicacy.

\$22.90

Aloo Gobhi (Dry)

Classic North Indian curry of potatoes and cauliflower, cooked with ginger, garlic, and spices.

\$19.90

Dhabha Daal

Slow-cooked mix lentils simmered with traditional indian spices for a rustic flavour.

\$17.90

Chana Masala

Chickpeas simmered in a spiced onion-tomato gravy, finished with fresh coriander.

\$19.90

Daal Makhni

Slow-cooked black lentils and kidney beans with butter and cream, simmered overnight for depth of flavour.

\$17.90

Daal Tadka

Yellow split moong, masoor, and chana lentil chickpeas tempered with cumin seeds, whole chilli and garlic.

\$17.90

CHICKEN CURRIES

Butter Chicken

A modern twist on the classic, featuring tandoori chicken in a rich velvety tomato-butter sauce.

\$22.90

Chicken Tikka Masala

Smoky tandoori chicken, capsicum, simmered in a robust spiced tomato sauce.

\$22.90

Chicken Vindaloo

Chicken pieces in a hot, spicy Goan-style curry

\$22.90

Chicken Korma

Chicken simmered in a rich, nutty curry with saffron and cardamom.

\$23.90

Mango Chicken

Juicy chicken simmered in a sweet & tangy mango sauce with a hint of spice.

\$22.90

Saag Chicken

Tender chicken simmered in smooth spinach curry with warming spices

\$22.90

Chicken Madras

Chicken in tangy coconut-based curry with South Indian spices.

\$22.90

Chicken Mushroom

Tender chicken cooked with mushrooms in a spiced onion-tomato masala.

\$24.90

Desi Kukad Dhaba Style

Traditional Punjabi dhaba-style chicken curry with bones, slow-cooked with onion, tomato, ginger, garlic, and rustic spices for a homely, robust flavour.

\$24.90

Chicken Curry

Slow-cooked chicken curry prepared in traditional Indian handi style, rich with onions, tomatoes, ginger, and aromatic spices — hearty, rustic, and full of flavour.

\$22.90

LAMB CURRIES

Lamb Roganjosh

Slow-cooked lamb in a thick, flavourful onion-tomato masala.

\$25.90

Lamb Korma

Tender short ribs slow-cooked in a luxurious cashew and saffron gravy.

\$25.90

Lamb Vindaloo

Lamb slow-cooked with vinegar and bold spices — fiery and tangy.

\$25.90

Lamb Saag

Succulent lamb pieces cooked in aromatic spinach and mustard leaves gravy.

\$25.90

Lamb Madras

Lamb slow-cooked in coconut curry with mustard seeds and curry leaves.

\$25.90

Lamb Cutlet

Chargrilled lamb cutlets served with saffron rice & butter sauce.

\$25.90

BEEF CURRIES

Beef Korma

Beef slow-cooked in smooth cashew-almond curry with subtle spices.

\$24.90

Beef Madras

Succulent beef cubes cooked in a base of onions, tomatoes, and a blend of aromatic spices.

\$24.90

Beef Vindaloo

Tender beef in spicy, tangy vindaloo curry — a Goan favourite.

\$24.90

Beef Saag

Slow-cooked beef in spiced spinach curry — hearty and full-flavoured.

\$24.90

GOAT CURRIES

Tawa Goat

Tender goat pieces cooked with onions, tomatoes, and a punchy tadka masala.

\$29.90

Goat Curry

Slow-cooked goat in a robust, spiced onion-tomato gravy with a traditional touch.

\$29.90

SEAFOOD

Grilled Barramundi

Roasted veggies, saffron rice, and madras gravy.

\$32.90

Prawn Malabar

Juicy prawns simmered in a traditional Malabar-style coconut curry with curry leaves, mustard seeds, and tangy spices — coastal flavours from South India.

\$32.90

Prawn Masala

Succulent prawns cooked in a spiced onion-tomato masala, finished with fresh coriander.

\$32.90

Fish Masala

Fresh fish fillets simmered in a robust onion-tomato gravy with ginger, garlic, and ground spices.

\$29.90

Fish Malabar

Coastal-style fish curry cooked with coconut milk, curry leaves, and roasted spices — rich, creamy, and tangy.

\$29.90

Seafood Platter

Barramundi, Amritsari fish, calamari rings, and grilled prawn served with garden salad, chips & sauces.

\$45.90

BIRYANI

Vegetable Biryani

Mixed vegetables cooked with brown onion, mint, and yogurt gravy layered in saffron-scented long-grain basmati rice.

\$17.90

Chicken Biryani

Tender chicken in spiced brown onion, mint, and yogurt gravy with saffron long-grain basmati rice.

\$19.90

Lamb Biryani

Lamb cooked in brown onion, mint, and yogurt gravy layered with saffron long-grain slow-cooked basmati rice.

\$21.90

RICE

Steamed Rice

Kernels of long-grain basmati rice, perfectly steamed.

\$4.90

Jeera Rice

Fluffy, perfectly steamed long-grain basmati rice.

\$5.90

Saffron Rice

Fragrant long-grain basmati rice scented with saffron.

\$5.90

Kashmiri Rice

Saffron rice garnished with dried fruits and nuts for a royal touch.

\$8.90

BREADS

(All breads are cooked in the traditional clay oven)

Plain Naan

Traditional naan bread with a touch of butter.

\$4.90

Butter Naan

Multi layered & Fluffy naan bread brushed generously with melted butter.

\$5.90

Garlic Naan

Soft naan brushed with garlic and butter.

\$5.90

Cheese Naan

Classic naan filled with gooey mozzarella cheese.

\$5.90

Chilli Cheese Naan

Cheese-stuffed naan with a spicy kick of fresh chilli.

\$5.90

Garlic Cheese Naan

Naan stuffed with mozzarella cheese and garlic.

\$5.90

Keema Naan

Naan stuffed with spiced minced meat.

\$6.90

Chicken Tikka Naan

Naan filled with smoky chicken tikka and onions.

\$6.90

Olive Naan

Naan bread stuffed with pickled olives, cheese and onion, cooked in a traditional clay oven.

\$6.90

Kashmiri Naan

Sweet naan stuffed with dried fruits and nuts.

\$6.90

Tandoori Roti

Whole wheat bread cooked in a clay oven with butter.

\$3.90

Tava Roti

Whole wheat flatbread cooked on a hot tava (griddle) for a soft and slightly crisp texture.

\$3.90

SIDES

Plain Raita

Refreshing yoghurt-based side to cool down spicy dishes.

\$5.90

Boondi Raita

Yoghurt mixed with crispy fried chickpea puffs and mild spices.

\$6.90

Cucumber Raita

Chilled yoghurt blended with cucumber and spices.

\$6.90

Pineapple Raita

Chilled yoghurt blended with fresh pineapple chunks — naturally sweet and refreshing, perfect to balance savory dishes.

\$6.90

Mix Raita

Yoghurt mixed with tomato, cucumber, onion, carrot and spices.

\$7.90

Onion Salad

Sliced onion, fresh green chilli, lemon, and spices — a classic Indian salad.

\$6.90

Garden Salad

Fresh seasonal greens, cucumber, tomato, and onion tossed with lemon.

\$9.90

Pappadum

Crispy lentil wafers, lightly spiced.

\$3.90

Mango Chutney

Sweet and tangy chutney made with ripe mangoes.

\$3.90

Mixed Pickle

Traditional Indian pickle with tangy and spicy flavours.

\$3.90

Mint Chutney

Fresh mint and coriander blended with spices for a zesty dip.

\$3.90

Tamarind Chutney

Sweet and tangy tamarind sauce — perfect with snacks and chaats.

\$3.90

Fresh Green Chillies

\$3.90

Chips

Crispy potato chips served with tomato ketchup.

\$6.90



DESSERTS

Gulab Jamun with Ice Cream Soft fried milk dumplings soaked in cardamom syrup, served warm with nutty pistachio ice cream.	\$12.90
Kulfi (Pan/Mango/Pista) Traditional Indian-style ice cream, rich and creamy with authentic flavours of betel leaf, mango, or pistachio.	\$12.90
Gajar Halwa A traditional Indian dessert made of slow-cooked carrots, milk, ghee, and cardamom, topped with nuts.	\$12.90
Ice Creams Vanilla, Chocolate, Strawberry, Mango	\$9.90
Falooda Ice Cream (Pista/Mango/Rabri/Paan) A layered dessert with rose syrup, vermicelli, basil seeds, and ice cream – cooling and refreshing.	\$12.90
Ras Malai (Pista/Mango/Rabri/Paan) Soft cottage cheese dumplings soaked in sweet saffron-infused milk, garnished with pistachios.	\$12.90
Indian Sweets Platter A tempting platter of classic indian sweets	\$18.90



OMNII Special Thali

All Thalis are served with steamed rice, raita, mixed pickle, mixed salad, choice of bread (Plain Naan, Garlic Naan, Tandoori Roti), and Gulab Jamun.

Vegetarian Thali Choice of any 1 Daal Choice of any 1 Vegetarian Curry	\$29.90
Non Vegetarian Thali Choice of any 1 Daal Choice of 1 Curry from Chicken, Lamb, or Beef.	\$31.90

Kids Menu

Butter Chicken with Rice Tender chicken pieces in a creamy, mild butter sauce served with fluffy basmati rice — a gentle twist on India’s favourite curry.	\$14.90
Mac ‘n’ Cheese Pasta tossed in a light tomato-masala sauce with melted cheese — Indian spices meet Italian comfort!	\$14.90
Chips & Nuggets Crispy golden fries and chicken nuggets sprinkled with sea salt — crunchy, fun, and full of flavour.	\$12.90
Paneer Popcorn Bite-sized paneer cubes coated in a crispy batter and lightly fried — soft inside, crunchy outside, and perfect for dipping.	\$11.90
Chocolate Naan with Ice Cream Soft, warm naan stuffed with chocolate, served with a scoop of vanilla ice cream — a fun Indian dessert twist for kids.	\$12.90