



VEGETARIAN

- ★ **DAL TADKA** *Vegan* \$17.99
(GF) Lentils cooked in onion tomato masala sauce with coriander
- ★ **BOMBAY POTATO** (medium) *Vegan* \$19.99
(GF) Dry potato cooked with dry crushed herbs and spices
- ★ **DAL MAKHANI** (medium) \$18.99
(GF) Black lentils cooked with ginger, garlic, tomatoes, onion and finished with cream and fresh coriander
- ★ **MIXED VEGETABLES** (mild/medium/hot) *Vegan* \$17.99
(GF) Stir fry vegetables cooked with herbs and masala
- ★ **CHANA MASALA** (medium) *Vegan* \$17.99
(GF) Chick peas cooked with basic traditional mild gravy
- ★ **ALOO GOBI** (medium) *Vegan* \$19.99
(GF) Diced cauliflower and potatoes cooked with fresh herbs and fresh coriander.
- ★ **VEGETABLE KORMA** (medium) \$19.99
(GF) Fresh vegetable, cottage cheese cooked in a mild creamy cashew sauce
- ★ **MALAI KOFTA** (mild) \$19.99
(GF) Cottage Cheese and vegetable balls cooked in a mild creamy cashew sauce
- ★ **MUSHROOM MUTTER** (med) *Vegan* \$19.99
(GF) Fresh mushroom and green peas cooked in a mild creamy curry sauce
- ★ **CHILLI MUSHROOM** (hot) *Vegan* \$19.99
(GF) Fresh mushrooms cooked in spicy masala sauce & herbs.
- ★ **MUTTER PANEER** (medium) \$19.99
(GF) Cottage Cheese cooked with green peas and masala sauce
- ★ **KARAHI PANEER** (medium/hot) \$21.99
(GF) Cottage Cheese cooked with tomato, onion & capsicum with special sauce
- ★ **PALAK PANEER** (medium) \$21.99
(GF) Spinach cooked with cottage cheese and spices
- ★ **PANEER MAKHANI** (mild) \$21.99
(GF) Cottage cheese cubes cooked in tomato base sauce with herbs, butter and cream

- ★ **VEGETABLE JHALFREZI** (mild/medium/hot) \$20.99
(GF) Stir fried fresh vegetables cooked with herbs, and masala sauce with fresh coriander
- ★ **VEGETABLE MADRAS** (medium/hot) *Vegan* \$20.99
(GF) Vegetables in a medium hot and sour sauce with curry leaves, mustard and coconut milk.
- ★ **EGGPLANT MASALA** (medium) *Vegan* \$20.99
(GF) Eggplant cubes cooked in onion and tomato sauce with herbs spices and fresh coriander
- ★ **OKRA MASALA** (medium) *Vegan* \$20.99
(GF) Okra cooked in onion and tomato sauce with herbs, spices and fresh coriander



RICE DISHES

- ★ **SAFFRON RICE** (SERVES 2) *Vegan* \$6.99
(GF)
- ★ **ZEERA PULAO** (SERVES 2) *Vegan* \$6.99
(GF) Rice cooked with cumin seeds
- ★ **COCONUT RICE** (SERVES 2) *Vegan* \$6.99
(GF)
- ★ **PEAS PULAO** (SERVES 2) *Vegan* \$7.50
(GF) Rice cooked with peas
- ★ **MUSHROOM PULAO** (SERVES 2) \$7.99
(GF) Fresh mushroom cooked with rice & herbs
- ★ **KASHMIRI RICE** (SERVES 2) \$8.99
(GF) Rice with nuts and dried fruits

BIRYANI

- ★ **VEGETABLE BIRYANI** \$19.99
(GF) Rice cooked with mixed vegetables
- ★ **CHICKEN OR LAMB BIRYANI** (mild/medium/hot) \$23.99
(GF) Chicken / Lamb cooked with basmati rice and spices
- ★ **GOAT OR PRAWN BIRYANI** (mild/medium/hot) \$24.99
(GF) Goat / Prawns cooked with basmati rice and spices

TANDOORI BREAD

- ★ **PLAIN NAAN** *Vegan* \$4.99
(GF) Leavened Bread
- ★ **GARLIC NAAN** \$5.99
(GF) Leavened Bread with Garlic
- ★ **PARATHA** \$5.99
(GF) Flaky wholemeal bread
- ★ **BUTTER NAAN** \$6.99
(GF) Leavened bread with butter
- ★ **ROTI** *Vegan* \$5.99
(GF) Unleavened Whole meal bread
- ★ **KASHMIRI NAAN** \$6.99
(GF) Naan stuffed with dried fruits
- ★ **POTATO KULCHA** \$6.99
(GF) Naan stuffed with spiced potatoes
- ★ **CHEESE KULCHA** \$6.99
(GF) Naan stuffed with cheddar cheese
- ★ **CHEESE GARLIC NAAN** \$7.99
(GF) Garlic Naan with cheese
- ★ **KHEEMA NAAN** \$8.50
(GF) Naan stuffed with spicy lamb mince

KIDS MENU

- ★ **CHIPS** \$6.50
(GF)
- ★ **CHICKEN NUGGETS & CHIPS** \$12.99
(GF)
- ★ **BUTTER CHICKEN & CHIPS / RICE** \$12.99
(GF)
- ★ **MANGO CHICKEN & CHIPS / RICE** \$12.99
(GF)

CONDIMENTS

- ★ **MINT CHUTNEY** \$3.00
- ★ **MANGO CHUTNEY** \$3.00
- ★ **MIXED PICKLE** \$3.00
- ★ **PAPPADUMS (4PCS)** \$3.00
- ★ **CUCUMBER RAITA** \$5.99
- ★ **KACHUMBER SALAD** \$5.99



DESSERTS

- ★ **GULAB JAMUNS** \$5.99
(GF) Sweet dumplings made from flour, milk soaked in rose syrup
- ★ **MANGO KULFI** \$5.99
(GF) Indian ice cream with mango flavour
- ★ **PISTA KULFI** \$5.99
(GF) Home made Indian ice cream with pistacho flavour

Vegetarian (GF) Gluten Free ★ Vegan

FOOD ALLERGIES & INTOLERANCES Before ordering please speak to our staff about your requirements.



Bombay Bustle

INDIAN CUISINE

DINE-IN MENU

ENTREES

- ONION BHAJI** \$9.99
GF Onion slices dipped in spicy chickpea flour and fried golden brown
- VEGETABLE PAKORA** \$9.99
GF Fresh vegetables marinated in gram flour and spices then fried until crispy
- VEGETARIAN SAMOSA** \$9.99
 Vegetarian crispy pastry filled with potato, green peas, spices and herbs.
- MEAT SAMOSA** \$10.99
 Crispy pastry filled with lamb mince
- CHICKEN 65** \$14.99
 Chicken pieces marinated with fresh ginger, green chilly and onion with chickpea batter and deep fried
- AFGHANI CHICKEN** \$16.99
GF Chicken fillets marinated in mild spices of saffron, lemon juice, garlic & smoke roasted in the clay oven.
- TANDOORI CHICKEN (4 pcs)** \$17.99
GF Indian version of the classic BBQ chicken. Chicken on the bone marinated in a special mixture of spices and then roasted in the tandoor.
- CHICKEN TIKKA** \$16.99
GF Chicken fillets marinated in mild spices of saffron, lemon juice, garlic & smoke roasted in the clay oven.
- TANDOORI CHICKEN WINGS** \$16.99
GF Manchurian sticky sweet wings glazed in a chef's special sauce
- LAMB SEEKH KEBAB** \$17.99
GF Lamb minced with ginger, garlic and freshly ground spices, rolled on a skewer and cooked in a tandoori oven.
- LAMB CHOPS** \$24.99
GF Marinated in a mild spicy sauce and cooked in a tandoori oven with herbs and spices
- FISH AMRITSARI** \$18.99
GF Fish fillets marinated in garlic and lemon
- PRAWN PAKORA** \$20.99
 Prawns marinated with spices and herbs, coated in chickpea flour and deep fried
- TANDOORI GARLIC PRAWN** \$21.99
GF Garlic and Saffron coated tender succulent prawns, which are roasted in the tandoor oven served with Indiansalad and lovely with crisp white wine



PLATTERS

- VEG PLATTER** \$26.99
GF A selection of Samosa, Onion Bhaji, Veg Pakoda, and Paneer Pakoda served with mint & coriander chutney
- BOMBAY BUSTLE PLATTER** \$28.99
 A selection of Chicken Tikka, Lamb Seekh Kebab, Chicken 65 and Chicken Wings served with mint & coriander chutney

LAMB & BEEF

- LAMB OR BEEF ROGAN JOSH (medium/hot)** \$24.99
GF Lamb or Beef pieces slow cooked with select spices in a rich tomato and onion gravy
- LAMB OR BEEF KORMA (mild)** \$24.99
GF Lamb or Beef cooked in a thick creamy sauce, with ground cashew and mild spices
- LAMB OR BEEF SPINACH (medium)** \$24.99
GF Lamb or Beef cooked with blended spinach in a traditional medium sauce
- LAMB OR BEEF DHANSAK (medium)** \$24.99
GF Lamb or Beef cooked with lentils, herbs and fresh coriander
- LAMB OR BEEF MADRAS (medium/hot)** \$24.99
GF Lamb or Beef cooked in hot & sour sauce with curry leaves and mustard seeds
- LAMB OR BEEF KARAH (medium/hot)** \$24.99
GF Lamb or Beef cooked in hot sauce with crushed spices and green capsicum in a thick sauce
- LAMB OR BEEF VINDALOO (extremely hot)** \$24.99
GF Lamb or Beef cooked in a hot vindaloo sauce with a hint of vinegar
- BOMBAY LAMB OR BEEF (medium)** \$24.99
GF Lamb or Beef cooked with potatoes in Chef's special gravy
- MYSORE LAMB OR BEEF (medium/hot)** \$24.99
GF Lamb or Beef cooked with medium or hot sauce in south indian style



CHICKEN DISHES

- CHICKEN CURRY (medium)** \$24.99
GF Boneless chicken cooked in onion, tomato, masala sauce, with fresh ginger, garlic & coriander
- CHICKEN KORMA (mild)** \$24.99
GF Boneless chicken cooked in a thick creamy sauce with ground cashew nuts, yoghurt and mild spices
- BUTTER CHICKEN (mild/medium/hot)** \$24.99
GF Chicken tikka pieces cooked in a thick tomato based sauce with herbs, butter and cream
- CHICKEN TIKKA MASALA (medium/hot)** \$24.99
GF Boneless spicy chicken tikka cooked in a medium hot thick masala sauce with fresh coriander
- CHICKEN SPINACH / SAAG (medium)** \$24.99
GF Boneless Chicken cooked with blended spinach and spices in a thick sauce.
- CHICKEN JHALFREZI (medium/hot)** \$24.99
GF Boneless chicken cooked with crushed spices, chopp capsicum, onion in a medium masala sauce
- CHICKEN MADRAS (medium/ hot)** \$24.99
GF Boneless Chicken cooked in a medium hot and sour sauce, curry leaves and mustard seeds with coconut milk
- CHICKEN KARAH (medium/hot)** \$24.99
GF Boneless chicken in masala sauce with crushed spices, capsicum and fresh coriander
- CHICKEN VINDALOO (extremely hot)** \$24.99
GF Boneless chicken cooked in a hot vindaloo sauce with a hint of vinegar
- BOMBAY CHICKEN (medium)** \$24.99
GF Chicken cooked with potatoes and chef's special gravy
- CHICKEN BALTI mild /medium)** \$24.99
GF Chicken cooked in chef's special creamy masala sauce with nuts
- MANGO CHICKEN (mild)** \$24.99
GF Boneless Chicken cooked in a rich gravy of mango puree, cashew and almond paste with coconut cream sauce.

CHEF'S SPECIAL

- CHICKEN PATHIA (medium | hot)** \$25.99
GF Popular Indian curry made with chicken flavoured with spices including cumin and ginger, tamarind pulp and fresh lime juice.
- GOAT CURRY (medium/hot)** \$25.99
GF Baby goat cooked with herbs and spices in chef's special gravy



SEAFOOD

- GOAN PRAWN / FISH CURRY (medium/hot)** \$25.99
GF Fish pieces / prawns cooked with coconut milk, mustard, coriander seeds in a medium hot sauce.
- PRAWN / FISH KORMA (mild)** \$25.99
GF Fish pieces / prawns cooked in a creamy cashew yoghurt sauce
- PRAWN / FISH MADRAS (medium)** \$25.99
GF Fish pieces / prawns cooked with coconut milk, mustard seeds, coriander in a medium hot sauce
- PRAWN / FISH MASALA (medium/hot)** \$25.99
GF Prawn / Fish cooked with coconut milk, mustard seeds, coriander in a medium hot sauce
- CHILLI GARLIC PRAWN (medium/hot)** \$25.99
GF Prawn cooked in chilli, garlic, onion, tomato masala
- PRAWN / FISH JHALFREZI (medium/hot)** \$25.99
GF Fresh Australian prawns / fish cooked with sliced onion, capsicum and ginger in spicy tangy sauce with crushed spices.
- BUTTER PRAWN (mild/medium)** \$25.99
GF Prawn cooked in tomato base sauce with herbs butter and cream



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