

BOMBAY TALKIES

INDIAN STREET FOOD

STARTERS

POTATO BONDA (2pc) / \$5

Mildly spiced potato dumpling flash fried served with tamarind chutney

VEGETABLE SAMOSA (2PC) / \$8

Hand rolled pastry filled with potato and peas served with tamarind chutney

MEAT SAMOSA 2PC / \$10

Hand rolled pastry filled with lamb mince and peas served with mint and coriander chutney

MASALA FRIES / \$8

Hot chips but better served with tomato ketchup

TALKIES CALAMARI / \$14.5

Crumbed and spiced baby calamari served with mint and coriander aioli

CHICKEN '65 / \$14

65 spices covering bite size chicken pieces cooked on the wok. Great with a cold beer

MURGH MALAI TIKKA / \$14.5

Charcoal grilled chicken pieces marinated in herbs and garlic served with pickle and chutney

CHICKEN TIKKA / \$14.5

Charcoal grilled chicken pieces marinated in tandoori spiced lemon juice and herbs served with pickle and chutney

PANEER SHASHLIK / \$14.5

Charcoal grilled pieces of home made ricotta cheese or "paneer" marinated in a light spice mix served with mint and coriander chutney

LAMB SEEKH KEBAB / \$14.5

Charcoal grilled Ground lamb skewer mixed with garlic and herb served with pickle and chutney

GRILLED SALMON / \$18.5

Charcoal grilled Atlantic salmon marinated in a mild spice mix and served with lemon and mint chutney

CHAATS

You can find a Chaat stall on every corner of Bombay and Delhi - chaats are quick bites you can eat standing up - little morsels of pastry goodness sometimes served with spicy water or spiced yoghurt on top - great to start before a meal or when your just passing through.

PANI PURI / \$8

Little hollow pastry shells with a dash of spiced potato and chickpea inside as well as a few secret chutney and spices served with a spiced water - it's a non alcoholic shot of yumminess

SEV PURI / \$10

Pastry discs topped with spiced potato chopped onion and chutneys finished with sev (fried pieces of chickpea flour) and coriander

BHEL PURI / \$10

Puffed rice mixed with crushed pastry tamarind chutney, mint chutney onions tomato coriander and chaat masala

PAPDI CHAAT / \$10

Pastry discs topped with spiced potato and chickpeas and finished with a cooling yoghurt tamarind and mint chutney garnish

SAMOSA CHAAT / \$10

Smashed samosa topped with curried chickpea, yoghurt, tamarind, mint chutney and a sprinkle of chopped onions

DHAI PURI / \$10

Little hollow pastry shells with a dash of spiced potato and chickpea inside filled with yoghurt and topped with tamarind chutney and spices finished with a sprinkling of sev

LIGHT MEALS

KATI ROLLS & FRANKIES / \$14.5

Charcoal grilled meats and veg encased in a handmade paratha bread with special sauce. Available in **chicken, vegetable or lamb**

CHILLI CHEESE TOASTIE WITH KETCHUP AND MASALA FRIES / \$12.5

Not your ordinary sandwich - our filling is a buttery spiced potato mix with an awesome green chutney and melted cheeses cooked on the hot plate!

PAV BHAJI / \$12

Two baby brioche buns served with a slow cooked smashed vegies and a dollop of butter - a definite chefs special

KEEMA PAV WITH MASALA FRIES / \$14

Two baby brioche buns filled with spiced ground lamb served with the best hot chips ever

VADA PAV WITH KETCHUP AND MASALA FRIES / \$12.5

Two baby brioche buns filled with a potato dumpling covered in special sauce and served with our masala fries

BIRYANI

All of our Biryani is Hyderabadi style cooked for 8 hours where the meats and rice blend together to create an awesome flavour experience. Recommended with a serve of raita.

HYDERABADI CHICKEN BIRYANI / \$18

ROYAL GOAT BIRYANI / \$18



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CURRY

All your favourites cooked in the pan so tell us if you like it mild or spicy or if you want to change anything! Our chef is more than willing to suit your tastes and dietary requirements. Our servings are generally for two people. Recommended with paratha bread or steamed rice.

BOMBAY POTATO / \$14

Mildly spiced potato pan fried with cumin and coriander

CHANNA MASALA / \$14

Curried chickpeas recommended to enjoy with Puri bread

SAAG PANEER / \$14.5

Home made ricotta dumplings sitting in a spiced spinach curry

VEG AND PANEER BALTI / \$14.5

Mixed vegetables and ricotta tossed with tomato ginger and garlic

DAHL TADKA / \$14

Slow cooked yellow lentils topped with spiced onion and garlic
- a favourite in all Indian households

BUTTER CHICKEN / \$22

Cashew nut and tomato gravy with charcoal smoked chicken pieces topped with a dash of cream

CHICKEN TIKKA MASALA / \$22

Charcoal grilled chicken tossed in a tomato masala with onions and capsicums

MANGALORIAN CHICKEN CURRY / \$22

A chefs specialty from his hometown
- the recipe is a secret but it's mild and rich in flavour

SAAG CHICKEN / \$22

Chopped spinach onion garlic and tomatoes cooked together with tender chicken pieces recommended with roti bread

LAMB ROGAN JOSH / \$20

Marinated diced lamb slow cooked in a tomato gravy best served with steam rice

LAMB KORMA / \$22

Marinated diced lamb slow cooked in a cashew nut gravy
- great for those who prefer milder flavours

LAMB VINDALOO / \$20

Marinated diced lamb slow cooked in a hot and spicy tomato curry sauce
- you can ask for this to be even hotter

ROYAL GOAT CURRY / \$22

A Royal favourite- marinated pieces of baby goat on the bone slow cooked in a rich tomato gravy topped with a sprinkle of cashew nuts

BOMBAY SALMON CURRY / \$28

Lightly spiced fresh salmon cooked in a mild korma sauce recommended with steam rice and kachumber salad

BREAD & RICE

MIXED VEG PULAO / \$6

STEAMED BASMATI RICE / \$4

PLAIN PARATHA / \$4

Layered Roti bread cooked on the hot plate - better than naan!

ALOO PARATHA / \$5

Spiced potato mix stuffed inside a plain paratha recommended with raita and pickle

ROTI / \$4

A thin version of a paratha

PURI / \$3

Fried naan bread recommended on its own or with just about anything



SIDES & SALADS

RAITA / \$6

Cucumber spiced yoghurt

KACHUMBER / \$8

Diced onions cucumber tomato and coriander with a dash of lemon juice and chaat masala

ROASTED PANEER AND CORN CHATPATA SALAD / \$12.5

Charcoal grilled corn kernel tossed with roasted paneer herbs and chopped salad

CHICKEN AND HERB SALAD / \$16.5

Marinated murg malai tikka sliced and tossed with coriander, mint, sliced cucumber and onions with a lemon herb dressing

TALKIES SLAW / \$7

Sliced cabbage and vegies tossed in a herb and garlic aioli - Delish with anything from the grill

BUTTER BHUTTA (CORN COB) / \$5

Charcoal cooked corn on the cob served with lemon and butter

CHUTNEYS / \$3

Tamarind /mint and coriander / mixed pickle / tomato ketchup / chilli and garlic sauce/ aioli

KIDS MENU

HOT CHIPS WITH KETCHUP / \$8

KICHERI / \$10

Slow cooked yellow lentils mixed with basmati rice and butter
- a childhood favourite

SAAG PANEER WITH PARATHA OR RICE / \$12

Small portion of mild spinach and ricotta dumplings served with bread or rice

BUTTER CHICKEN AND RICE / \$13

Small portion of a milder version of butter chicken and steam rice

DESSERTS

CARROT HALWA / \$6

Shredded carrot cooked with milk, sugar, cardamom and dry fruits served hot or cold - delicious

GULAB JAMUN / \$6

Two Indian doughnut dumplings served in rose spiced sugar syrup hot or cold

SEMOLINA PUDDING / \$6

Semolina, dry fruits and cashew nuts slow cooked served hot

BOMBAY CRUSH SHAKE / \$8

Vanilla ice cream rose syrup milk and faloodah in a tall glass - a must try

KULFI FALOODAH / \$10

Home made Indian spiced ice cream served with rose syrup, milk and faloodha - a Bombay standard

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DRINKS

- MASALA CHAI / \$5
- MANGO LASSI / \$5
- STRAWBERRY LASSI / \$5
- SALTY LASSI / \$5
- BOMBAY CRUSH SHAKE / \$8
- WATERMELON SHAKE / \$8
- MANGO SHAKE / \$8
- SPARKING WATER / \$7
- STILL WATER / \$7
- SELECTION OF SOFT DRINKS,
JUICES AND SODAS / FROM \$4.50



WHITES

- SHERWOOD ESTATE. SAUVIGNON BLANC.**
JUICY/TROPICAL FRUIT/FRESH HERBS. WAIPERA NZ / \$8 / \$32
- VINEYARD 28. SAUVIGNON BANC/SEMILLON.**
FRESH APPLE AND LIME. GEOGRAPH WA / \$8.5 / \$34
- CASTELFEDER MONT MES. PINOT GRIGIO.**
JUICY PEARS AND APPLES. ALTO ADIGE ITALY / \$9.5 / \$38
- VINEYARD 28. MOSCATO.**
SWEET LYCHEE/PEACH/APRICOT. GEOGRAPH WA / \$8 / \$32
- BELOW AND ABOVE. CHARDONNAY.**
BRIGHT WITH A GOLDEN, YELLOW HUE, THIS WINE HAS A
SUBTLE, FRESH AND VERY CLEAN AROMA, PUNCTUATED BY
WAVES OF JUICY CITRUS. WA / \$12.5 / \$50

REDS

- VINEYARD 28. DOLCETTO.**
SERVE CHILLED, SWEET RASPBERRY/PLUM SUMMER WINE.
GEOGRAPH WA / \$8 / \$30
- DOMAIN BLACK TONGUE. SHIRAZ.**
DARK CHOCOLATE, PEPPER, PLUM. BAROSSA SA / \$9 / \$38
- ROCHE D'ARJAC. CABERNET MERLOT.**
DARK BERRIES, CEDAR, AND A HINT OF VANILLA,
A SOFTLY TANNIC FINISH. BORDEAUX FRANCE / \$11.5 / \$46
- BELOW AND ABOVE. PINOT NOIR.**
COMPLEX AROMATICS, THE NOSE IS DISTINCTLY FRUIT-
FORWARD WITH FRAGRANT DEWY ROSE AND UNDERLYING
EXOTIC SPICES. WA / \$13 / \$55
- MANICOR RESERVE DEL CONTE.ORGANIC/BIODYNAMIC.**
DARK CHOCOLATE, BLACKCURRANT, LIQUORICE.
CABERNET BLEND. ITALY / \$78

ROSÉ

- SHERWOOD ESTATE. PINOT NOIR ROSÉ.**
PACKED WITH STRAWBERRY AROMAS.
WAIPARA NZ / \$8 / \$32

BUBBLES

- NATALE VERGA. PROSECCO.**
FRESH CRUNCHY PEAR. VENETO ITALY / \$8 / \$30

BEERS

- HAHN PREMIUM LIGHT / \$8
- KINGFISHER LAGER / \$9
- FERAL PERTH LOCAL LAGER / \$9
- STELLA ARTOIS / \$8
- TRUMER PILS / \$9
- MOUNTAIN GOAT PALE ALE / \$9
- GAGE ROADS SLEEPING GIANT IPA / \$9

CIDERS

- TWISTED SISTER PEAR / \$9
- THE HILLS CIDER CO
APPLE AND GINGER / \$9

SPIRITS

- EL JIMADOR RESPOSADO TEQUILA / \$8
- RUSSIAN STANDARD VODKA / \$9
- TANQUERAY GIN / \$8
- JACK DANIELS BOURBON / \$7
- JOHNNY WALKER
BLACK LABEL WHISKEY / \$9
- APPLETON ESTATE RUM / \$10