

# BREADS

	MEMBERS	NON-MEMBERS
<b>PLAIN NAAN</b> A leavened plain flour bread of North India.	<b>\$4.50</b>	<b>\$5.50</b>
<b>GARLIC NAAN</b> Naan lavishly flavoured with garlic butter.	<b>\$5.50</b>	<b>\$6.50</b>
<b>CHEESE NAAN</b> Warm, crispy and slightly charred fresh Naan bread with a filling of cheese combined with spices.	<b>\$5.50</b>	<b>\$6.50</b>
<b>CHEESE &amp; GARLIC NAAN</b> The goodness of both worlds, cheesy and garlicky	<b>\$5.50</b>	<b>\$6.50</b>
<b>TANDOORI ROTI (VG)</b> Wholemeal flour bread.	<b>\$4.50</b>	<b>\$5.50</b>

# STREET EATS

<b>SAMOSAS (4) (VG)</b> The humble samosa always hits the spot - home made pastry, pea and potato fillig, warmly spiced with cinnamon and cloves. Served with mint and tamarind chutney.	<b>\$8.00</b>	<b>\$9.00</b>
<b>GOBI 65 (VG)</b> A classic super-hit snack of crunchy, peppery, zesty cauliflower florets, quick-fried to radiating goldenness.	<b>\$15.00</b>	<b>\$16.00</b>
<b>ONION BHAJI (VG) (GF)</b> Little spicy onion fritters with a hint of fresh curry leaves and green chilli. A street food of choice all over the Indian subcontinent.	<b>\$15.00</b>	<b>\$16.00</b>
<b>BHEL PURI (VG)</b> Cold and crunchy, light and lovely. Puffed rice, Bombay mix and nylon sev tossed with pomegranate, tomato, onion, lime, tamarind and mint.	<b>\$11.00</b>	<b>\$12.00</b>
<b>CHICKEN TIKKA (S) (GF)</b> Succulent & juicy pieces of chicken thigh fillet, marinated overnight in a subtle mix of spices & yoghurt, then cooked in a tandoor oven, served with fresh kachumbar salad	<b>\$20.00</b>	<b>\$21.00</b>
<b>PANEER TIKKA (V) (GF)</b> Paneer is a vegetarian favourite. A subtle cheese to taste. Marinated, then gently charred with red, green capsicums and onions.	<b>\$19.00</b>	<b>\$20.00</b>
<b>TANDOORI MUSHROOM (VG) (GF)</b> Marinated mushroom skewers cooked in a tandoor oven and served with coriander chutney.	<b>\$19.00</b>	<b>\$20.00</b>

# SOUTH INDIAN CLASSICS

<b>MASALA DOSA (V) (GF)</b> Light pancake made from homemade fermented batter of rice and lentils. Served with coconut chutney, tomato chutney and sambar.	<b>\$18.00</b>	<b>\$19.00</b>
<b>SAMBAR VADA (V) (VG) (GF)</b> A hugely popular South-Indian snack. Crispy savoury lentil fritters dipped in hot sambar. Served with chutneys.	<b>\$13.00</b>	<b>\$14.00</b>
<b>DAHI VADA (V)</b> Yoghurt dipped lentil fritters. The perfect balance of creaminess and spice.	<b>\$11.00</b>	<b>\$12.00</b>

# KIPLINGS MENU

## CURRY POTS (GF)

	MEMBERS	NON-MEMBERS
<b>ALOO BAINGAN (VG)</b> A captivating combination of eggplant and potatoes cooked together with tomatoes, cumin and warm spices.	<b>\$21.00</b>	<b>\$22.00</b>
<b>DAL TADKA (VG)</b> Healthy, delicious and comforting lentil dish. A perfect pair to any meal.	<b>\$19.00</b>	<b>\$20.00</b>
<b>DAL MAKHANI (V) (VG)</b> Black dal combined with red kidney beans, butter & cream hails from the state of Punjab	<b>\$19.00</b>	<b>\$20.00</b>
<b>PALAK PANEER (V) / TOFU (VG)</b> Delicate spinach curry with your choice of paneer or tofu.	<b>\$20.00</b>	<b>\$21.00</b>
<b>PUMPKIN MASALA (VG)</b> Bringing this amazing vegetable to life in this fresh and vibrant dish. A knockout blend of spices including mustard seeds, curry leaves, with hints of fenugreek and fennel - will bring the pumpkin lover out of you.	<b>\$20.00</b>	<b>\$21.00</b>
<b>MALAI KOFTA (V) (VG)</b> Delicious melt in your mouth Koftas (dumpling balls) made from mashed potatoes, cashews, raisins and spices in a cream, rich, mild and lightly sweet gravy. A popular vegetarian dish for special occasions.	<b>\$20.00</b>	<b>\$21.00</b>
<b>BUTTER CHICKEN</b> The forever popular and mighty butter chicken, no need to say more.	<b>\$24.00</b>	<b>\$25.00</b>
<b>CHICKEN CHETTINAD (S)</b> Lovely flavoursome chicken curry dish from Tamil Nadu in south India. Chettinad chicken is made by toasting a number of spices with coconut and producing an aromatic masala that has a slightly aniseed scent.	<b>\$24.00</b>	<b>\$25.00</b>
<b>CHICKEN VINDALOO / BEEF VINDALOO (S)</b> Portuguese influenced Goan dish made by cooking meat with spices & vinegar.	<b>\$24.00</b>	<b>\$25.00</b>
<b>GOAN FISH CURRY</b> Mustard seeds, curry leaves & Kashmiri red chilli combine with coconut cream to create this delicious dish	<b>\$24.00</b>	<b>\$25.00</b>
<b>SLOW COOKED GOAT CURRY</b> Meat that melts off the bone, Slow cooked for a minimum of 4 hours in a tomato and onion gravy, garnished with fresh coriander	<b>\$24.00</b>	<b>\$25.00</b>
<b>CHICKEN TIKKA MASALA (S)</b> Butter chicken's bigger brother, a more intense and spicier sauce with capsicum & onions	<b>\$24.00</b>	<b>\$25.00</b>
<b>LAMB / CHICKEN SAAG</b> An authentic north Indian curry made with fresh spinach leaves, lots of meat and the perfect seasoning blend simmered in a creamy sauce.	<b>\$24.00</b>	<b>\$25.00</b>
<b>VEG KORMA(VG) / CHICKEN KORMA / LAMB KORMA</b> From the royal Mughlai kitchens of the Indian subcontinent, a velvety composition of exotic spices carefully combined & braised to mouth-watering perfection	<b>\$24.00</b>	<b>\$25.00</b>
<b>HYDERABADI DUM CHICKEN BIRYANI</b> Tender chicken on the bone with aromatic biryani rice bursting flavours served with raita and pappadum	<b>\$24.00</b>	<b>\$25.00</b>

<b>SIDES</b>	<b>THE THREE WISE PAPADUMS (VG) (GF)</b> Papadums that see no evil, hear no evil and speak no evil. With tamarind and mint chutneys of course, Option to add extra pappadum \$1	<b>MEMBERS \$4.50</b>	<b>NON-MEMBERS \$5.50</b>
	<b>STEAMED BASMATI RICE</b>	<b>MEMBERS \$4.00</b>	<b>NON-MEMBERS \$5.00</b>
	<b>COCONUT RICE (VG) (GF)</b> Mildly spiced South Indian coconut rice stir fried with fresh curry leaves, mustard seeds and shredded coconut, topped with fresh pomegranate.	<b>MEMBERS \$6.00</b>	<b>NON-MEMBERS \$7.00</b>
	<b>RAITA (V) (GF)</b> Cool as a cucumber. Yoghurt + Cucumber	<b>MEMBERS \$4.50</b>	<b>NON-MEMBERS \$5.50</b>

# SWEET

<b>BOMBAY FALOODA KULFI (GF)</b> A glass of satin-smooth pistachio kulfi, rose syrup, falooda and tapioca pearls.	<b>\$11.00</b>	<b>\$12.00</b>
<b>MANGO FALOODA KULFI (VG) (GF)</b> An Indian version of a sundae. Satin-smooth pistachio kulfi with a mango twist. Bright and summery!	<b>\$11.00</b>	<b>\$12.00</b>
<b>GULAB JAMUN</b> The Indian donut. Soft and spongy, warm and comforting with a hint of cardamom and rosewater.	<b>\$10.00</b>	<b>\$11.00</b>

# STARTERS

<b>GARLIC BREAD (V)</b> +CHEESE (V) \$2 +BACON \$2	<b>\$8.00</b>	<b>\$9.00</b>
<b>MAC &amp; CHEESE CROQUETTES (V)</b> House made w/ chipotle mayo and chives	<b>\$16.00</b>	<b>\$17.00</b>
<b>SALT &amp; PEPPER CALAMARI</b> Served w/ lemon, aioli and mixed leaves	<b>\$16.00</b>	<b>\$17.00</b>
<b>BUFFALO CHICKEN WINGS (1/2KG)</b> Served w/ Alabama Ranch	<b>\$16.00</b>	<b>\$17.00</b>
<b>BOWL OF CHIPS (V)</b> Served w/ gravy	<b>\$9.00</b>	<b>\$10.00</b>
<b>SWEET POTATO FRIES (V)</b> Served w/ sour cream and sweet chilli	<b>\$11.00</b>	<b>\$12.00</b>

# CLASSICS

<b>CHICKEN SCHNITZEL</b> Golden crumbed chicken breast, house salad, chips & gravy	<b>\$23.00</b>	<b>\$24.00</b>
<b>ORIGINAL PARMY</b> House Napoli, champagne ham & cheese blend w/ house salad and chips	<b>\$26.00</b>	<b>\$27.00</b>
<b>BEER BATTERED BARRAMUNDI</b> Freshly battered w/ chips, house salad, tartare sauce & lemon	<b>\$28.00</b>	<b>\$29.00</b>
<b>CREAMY GARLIC PRAWNS (10) (GF)</b> Sautéed Australian prawns in a creamy garlic & white wine sauce, served on a bed of rice	<b>\$30.00</b>	<b>\$31.00</b>
<b>BEEF SCHNITZEL</b> Golden crumbed steak in our secret crumb mix, w/ house salad, chips and gravy	<b>\$27.00</b>	<b>\$28.00</b>
<b>CHEF'S SIGNATURE RIBS</b> Slow-cooked pork ribs, marinated in our chef's secret sauce w/ house chips and salad	<b>\$41.00</b>	<b>\$42.00</b>
<b>CHICKEN CARBONARA</b> Tender chicken breast & fettuccine in a creamy bacon & mushroom sauce topped w/ parmesan cheese	<b>\$25.00</b>	<b>\$26.00</b>
<b>CAESAR SALAD</b> Cos lettuce, bacon, boiled egg, croutons, parmesan cheese, Caesar dressing ADD TANDOORI CHICKEN I \$5 ADD CALAMARI I \$5 ADD TANDOORI PANEER I \$5	<b>\$20.00</b>	<b>\$21.00</b>
<b>HONEY ROAST PUMPKIN SALAD</b> Honey roasted pumpkin, mixed leaves, Spanish onion, parmesan, feta, pine nuts & a balsamic glaze ADD TANDOORI CHICKEN I \$5 ADD CALAMARI I \$5 ADD TANDOORI PANEER I \$5	<b>\$20.00</b>	<b>\$21.00</b>

# FROM THE GRILL

ALL SERVED WITH HOUSE SALAD, CHIPS AND GRAVY		
<b>300G RUMP STEAK</b>	<b>\$34.00</b>	<b>\$35.00</b>
<b>300G RIB FILLET STEAK</b>	<b>\$42.00</b>	<b>\$43.00</b>
<b>200G EYE FILLET STEAK</b>	<b>\$43.00</b>	<b>\$44.00</b>

# BURGERS & SANDWICHES

<b>CRISPY CHICKEN BURGER</b> Southern fried chicken, American cheese, house coleslaw, truffle mayo, pickles, on a milk bun W/ Chips and ranch	<b>\$20.00</b>	<b>\$21.00</b>
<b>STEAK SANDWICH</b> Rib fillet steak, bacon, lettuce, tomato, beetroot, American cheese, caramelised onions, BBQ sauce, on Turkish bread w/ chips and ranch	<b>\$21.00</b>	<b>\$22.00</b>
<b>CHEF'S SIGNATURE BEEF BURGER</b> House beef patty, coral lettuce, tomato, American cheese, caramelised onion, confit garlic aioli, burger sauce, on a milk bun w/ chips and ranch	<b>\$20.00</b>	<b>\$21.00</b>



THE BOMBAY  
BICYCLE CLUB