

STARTERS

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

CLASSICS

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

BURGERS & SANDWICHES

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

RAJA BAR MENU

BREADS

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

STREET EATS

SAMOSAS (4) (VG) 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.	\$8.00	\$9.00
GOBI 65 (VG) A classic super-hit snack of crunchy, peppery, zesty cauliflower florets, quick-fried to radiating goldenness.	\$15.00	\$16.00
ONION BHAJI (VG) (GF) Little spicy onion fritters with a hint of fresh curry leaves and green chilli. A street food of choice all over the Indian subcontinent.	\$15.00	\$16.00
BHEL PURI (VG) Cold and crunchy, light and lovely. Puffed rice, Bombay mix and nylon sev tossed with pomegranate, tomato, onion, lime, tamarind and mint.	\$11.00	\$12.00
CHICKEN TIKKA (S) (GF) 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	\$20.00	\$21.00

FROM THE GRILL

300G RUMP STEAK w/ house salad, chips & gravy	\$34.00	\$35.00
300G RIB FILLET STEAK w/ house salad, chips & gravy	\$42.00	\$43.00
200G EYE FILLET STEAK w/ house salad, chips & gravy	\$43.00	\$44.00

(V) Vegetarian (VG) Vegan (GF) Gluten Free (S) Spicy (Mild)

CURRY POTS (GF)

	MEMBERS	NON-MEMBERS
BUTTER CHICKEN The forever popular and mighty butter chicken, no need to say more.	\$24.00	\$25.00
CHICKEN TIKKA MASALA (S) Butter chicken's bigger brother, a more intense and spicier sauce with capsicum & onions	\$24.00	\$25.00
GOAN FISH CURRY Mustard seeds, curry leaves & Kashmiri red chilli combine with coconut cream to create this delicious dish	\$24.00	\$25.00
SLOW COOKED GOAT CURRY Meat that melts off the bone, Slow cooked for a minimum of 4 hours in a tomato and onion gravy, garnished with fresh coriander	\$24.00	\$25.00
VEG KORMA (VG) / CHICKEN KORMA / LAMB KORMA From the royal Muglai kitchens of the Indian subcontinent, a velvety composition of exotic spices carefully combined & braised to mouth-watering perfection	\$24.00	\$25.00

NAAN PIZZAS

ROAST PUMPKIN NAAN PIZZA (V) House Napoli, cherry tomato, feta, pine nuts, balsamic drizzle, rocket, cheese blend	\$14.0	\$15.0
MARGARITA NAAN PIZZA (V) House Napoli, assorted cherry tomatoes, fior di latte, basil, cheese blend	\$14.0	\$15.0
TANDOORI COTTAGE CHEESE NAAN PIZZA (V) House Napoli, mint sauce, capsicum, shallots, onion, cheese blend	\$15.0	\$16.0
TANDOORI CHICKEN NAAN PIZZA House Napoli, mint sauce, capsicum, shallots, onion, cheese blend	\$17.0	\$18.0
MEATLOVERS NAAN PIZZA Bacon, pepperoni, seared beef, pork belly, shallots, BBQ sauce, cheese blend, chipotle mayo	\$18.0	\$19.0
CHICKEN, BACON & AVOCADO NAAN PIZZA House Napoli sauce, cheese blend, chicken, bacon, avocado, hollandaise	\$18.0	\$19.0
PEPPERONI NAAN PIZZA House Napoli sauce, pepperoni, cheese blend	\$18.0	\$19.0

SIDES

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



THE BOMBAY
BICYCLE CLUB