

BRUNCH MENU



STREET FOOD SPECIALS

10.30 AM
to
3.30 PM

SATURDAYS & SUNDAYS

• SOUTH •

- PLAIN DOSA 14
- GHEE DOSA 16
- MASALA DOSA 17
- GHEE MASALA DOSA 18
- MYSORE PLAIN DOSA 16
- MYSORE MASALA DOSA 18
- BOMBAY SP. UTTAPAM 18
- KHEEMA DOSA 19



• NORTH •

- ALOO PARANTHA 16.5
- GOBI PARANTHA 16.5
- ALOO GOBI PARANTHA 16.5
- ALOO PYAAZ PARANTHA 16.5
- PANEER PARANTHA 16.9
- SUPER MIX PARANTHA 17.5
- PURI BHAJI 19.9
- CHOLE PURI 19.9
- CHOLE BHATURE 19.9

• BOMBAY STREET •

- ANDA BHURJI 19.9
(PARANTHA / PAV)
- PANEER BHURJI 19.9
(PARANTHA / PAV)
- KHEEMA PAV 19.9
(PARANTHA / PAV)
- PAV BHAJI 19.0
- DAHI PURI 14.5
- SEV PURI 14.5



• INDO CHINESE •

- LATPAT CHICKEN LOLIPOP 19.5
- CHILLI POTATO 19.9
- CAULI SCHEZWAN 19.9 / 24.5
- VEG. MANCHURIAN 19.9 / 24.5
- PANEER CHILLI 19.9 / 24.5
- CHICKEN CHILLI 19.9 / 24.5
- VEG. FRIED RICE 18.9
- CHOWMEIN 19.9
VEG / EGG



MENU

MUMBAI IS A CITY
BOMBAY IS AN EMOTION

ENTREE

PUREZZA SPARKLING WATER 7.5
(750 ml)
(for 2 guests and more - \$4 p.p)

CONDIMENTS

PAPADUMS WITH 4 DIPS GF	9.9
BEETROOT RAITA	3.5
MINT SAUCE	3.5
MANGO CHUTNEY	3.5
CHILLI PICKLE	3.5
ROASTED TOMATO CHUTNEY	3.5
PAPADUMS GF (5 pcs)	4.9
SIRKA PYAZ (pickled onion)	5.5
ONION CHILLI ON SIDE	5.5
RAITA BOWL	5.5

KIDS MENU

(Age 12 & under)

O'KIDS COMBO 19.9

- Butter Chicken OR Butter Paneer
- Rice OR Naan
- Fries

CHICKEN LOLLIPOP (3 pcs)	9.9
NUTELLA NAAN	5.9
CHEESE STUFFED NAAN	5.5
PIZZA NAAN	6.9
FRIES	6.9
LITTLE WONDER (Waffle, Chocolate, Ice Cream, Oreo, M&M)	11.5

CHAAT CORNER

Chaat noun; (chät) ; traditional savory snack
sold by street vendors in India (cold platter)



BASKET CHAAT 19.9 (Signature)

*Basket made with golden fried
potatoe juliennes, taste sweet, sour, spicy,
tangy. Experience soft and crunchy textures.*

LACHHA ALOO TIKKI CHAAT 18.9

*Crispy shredded potato patties topped with tangy
chutneys, yoghurt, and a burst of spices.
A perfect balance of crunch, heat, and
sweet-sour indulgence in every bite..*

BHALLA PAPDI CHAAT NF 18.9

*Crispy fried crackers and soft lentil dumplings layered
with cool yogurt, zesty tamarind chutney, mint chutney,
tangy, sweet, and savory in every bite.*

DECONSTRUCTED SAMOSA CHAAT NF 18.9

*A famous Indian Street Food. Crispy potato patty
flavoured with spices and topped with yogurt and
chutneys.*



CHEF'S RECOMMENDATION

NF NUT FREE

GF GLUTEN FREE



VEGAN

ENTREE

VEGETARIAN



DAHI KE KABAB 19.5

NF

Crisp on the outside, creamy on the inside; spiced hung yoghurt patties deep-fried to a golden crisp that melt-in-the-mouth perfection. (4pcs)

DEGGI PANEER TIKKA 19.5

GF NF

Cottage cheese marinated in chili, tangy yogurt, and our house-made spice blend, then grilled to perfection. (4pcs)



BEETROOT TIKKI 19.5

GF NF DF

Beetroot, mash potatoes, spice mixes to make soft and delicious circular tikki (4pcs)

CREAMY MALAI SOYA CHAAP 19.5

NF

Succulent Soy marinated in a velvety blend of cream, cheese, and mild spices, then grilled to a smoky perfection. (4pcs)

POULTRY/MEAT

PAHADI MURG TIKKA 19.9

GF NF

Succulent chicken marinated in a vibrant blend of fresh mint, spinach, coriander, and aromatic spices, cooked to perfection in a clay oven. (4pcs)



VELVET MALAI CHICKEN 19.9

GF NF

Chicken marinated in mild-spiced yogurt and our signature house blend cream, slow-cooked in the tandoor to smoky perfection. (4pcs)

NAWABI CHICKEN TIKKA 19.9

GF NF

Juicy chicken pieces marinated in royal spices and yoghurt, then charred in the tandoor. Rich, smoky, and balanced depth of flavour. (4pcs)

CHICKEN SEEKH KABAB 19.9

NF GF

Juicy, chicken minced kebabs with mixed spices, grilled for a smoky, aromatic flavour. (4pcs)

LAMB SAMOSA 19.9

NF

Crispy pastry parcels filled with spiced minced lamb and aromatic herbs. Golden-fried to perfection (3pcs)

OB TANDOORI LAMB CHOPS

GF NF 24.9

Tender charred lamb chops in our special marinade of pan roasted spices, ginger, garlic and lime. (3pcs)

SEA FOOD

TANDOORI FISH TIKKA 22.5

GF NF

Succulent fish fillets marinated in spiced yoghurt and charred in the tandoor. Smoky, tender, and delicately spiced for a melt-in-the-mouth finish (2pcs)



RATNAGIRI FISH FRY 21.5

(Signature) NF DF (ON BONE)

Fresh Pomfret fish marinated in coastal Ratnagiri spices, coated with a crisp semolina crust, and deep fried to golden perfection. (3pcs)

AMRITSARI FISH 21.5

NF DF

Crisp, tangy, batter-fried fish seasoned with classic Amritsari spices for a bold, zesty bite. (4pcs)

BOMBAY CRACKLE PRAWN

NF

21.9

Crispy prawns tossed with salt, cracked pepper, and fragrant garlic. A bold, crunchy hit of spices and aroma that lingers deliciously.



CHEF'S RECOMMENDATION



VEGAN

GF GLUTEN FREE

NF NUT FREE

DF DAIRY FREE

INDO - CHINESE SPECIALS

✓ HONEY CHILLI POTATO

NF DF

*Crispy golden potato tossed in a glossy honey-chilli glaze with garlic, soy, and a hint of heat.
Sweet, spicy, and dangerously addictive*

entree
19.9

✓ CHILLI CAULI / PANEER)

NF DF

NF

Crispy cauliflower florets tossed in Indo-Chinese chilli sauce with peppers and spring onions.

entree
19.9

✓ VEG MANCHURIAN

NF DF

Crispy vegetable dumplings tossed in a spicy, tangy Indo-Chinese sauce, delivering a burst of flavors with every bite

entree mains
19.9 24.5

DRUMS OF HEAVEN

NF DF

Indian hors d'oeuvre made with chicken drumettes fried smeared with our in-house schezwan sauce (5pcs)

entree
18.9

DEVIL'S CHICKEN)

NF DF

An O'Bombay special - Chicken tossed in ground red chillies with spices and tossed with herbs (not for the faint of heart)

entree
19.9

CHICKEN MANCHURIAN

NF DF

Succulent chunks of chicken coated in a blend of spices, wok-tossed to perfection and finished with a tantalizing Manchurian sauce, A fusion with Asian flavors

entree mains
19.9 24.5

PLATTERS

for 2

VEGETARIAN PLATTER

27.9

*Paneer Tikka, Creamy Malai Soya,
Beetroot Tikki.*

NON-VEG PLATTER

29.9

*Pahadi Murgh Tikka, Lamb Samosa,
Amritsari Fish*

ALL CHOOK PLATTER

28.9

*Pahadi Murgh Tikka, Velvet Malai Chicken,
Nawabi Chicken Tikka*

O' BOMBAY MAINS

VEGETARIAN

DAL MAKHANI 24.5

GF NF

Black lentils slow cooked overnight, embellished with butter and cream



BUTTER PANEER MASALA 24.9

GF

(Original / Super Hot)

Cottage cheese cubes cooked in a luscious tomato and cashew-based gravy, enriched with butter and cream for a typical Mumbai flavour. A crowd favourite !

LAHSOONI PALAK PANEER 24.9

GF NF

Indian cottage cheese in creamy Spinach green sauce, a delightful blend of Indian spices and fresh cheese.

KADAI PANEER 24.9

GF

Sautéed Cottage cheese pieces cooked in a rich, spiced gravy with onions, capsicum and tomatoes, offering a deliciously tangy flavour.

KESARIYA KOFTA 25.9

GF

(Signature)

A mix of Cottage cheese & dry fruits dumplings immersed in a rich onion-cashew gravy, our signature dish

RAJMA ROMEO 24.9

GF

Surely here to steal your Heart.
Slow-cooked kidney beans in a rich, spiced tomato gravy with hints of butter and warmth.
Comforting and a True North Indian classic.



BHINDI DO PYAAZA 23.9

GF NF DF

Okra stir-fried with double the onion, caramelised and crunchy. A homestyle classic elevated with bold spices.



ALOO BAINGAN KALONJI 23.9

GF NF DF

Potato, Eggplant, Nigella seeds tossed in tomato base semi-dry gravy



PINDI CHANNA MASALA 23.9

GF NF DF

Tender chickpeas simmered in a medley of traditional spices, creating a mouth-watering North Indian delicacy. One of the most popular vegetarian curry dishes in India.
(paired best with Amritsari kulcha)



GOBI ALOO - DHABA STYLE 23.9

GF NF DF

Rustic roadside-style Potatoes and Cauliflower cooked in a bold, earthy masala with smoky, homely flavours.



BOMBAY DAL TADKA 23.9

GF NF DF

A fragrant and flavorful yellow lentil dish infused with the rich essence of garlic, simmered to perfection, and garnished with aromatic spices

ANDAA THECHA 24.9

GF NF DF

Yes, Eggs have officially found a seat in the Veg section while the eternal debate and the century-old question continues: "are Eggs, veg or non-veg?"

We simply call it delicious and move on.

Boiled eggs tossed in a green chilli, garlic and cilantro.
Bold, rustic, with a punch of Maharashtrian heat.



CHEF'S RECOMMENDATION



VEGAN

GF GLUTEN FREE

NF NUT FREE

DF DAIRY FREE

MAINS (NON VEG)

BUTTER CHICKEN 24.9

(Original / Super Hot) GF

An all-time favourite - succulent pieces of marinated and grilled chicken served in a rich tomato and cream gravy

SILK SMITHA CHICKEN 24.9

(Signature) GF DF NF

Tender chicken simmered in creamy coconut milk with black pepper and coastal spices. Smooth with a hint of spice with a lingering Southern Indian charm. (Cinematic influence - "The Dirty picture")

MAMA'S CHICKEN CURRY 24.9

GF DF NF

A rich and aromatic delight featuring tender chicken simmered in a secret blend of spices, creating a comforting and nostalgic flavors of home.

CHICKEN TIKKA MASALA 24.9

GF

Tender chicken pieces cooked in a vibrant gravy with bell peppers, tomatoes, and a blend of spices, offering a bold and flavourful taste

CHICKEN KORMA 24.9

GF

Tender chicken slow-cooked in a rich, creamy cashew and yoghurt-based gravy. Mild, luxurious, and delicately spiced for a truly royal indulgence.



THE JEALOUS CHICKEN 24.9

(PALAK MURGH) GF NF

"The green-eyed monster"

Tender chicken simmered in a smooth, vibrant SPINACH gravy enriched with garlic, mild spices and a wholesome, earthy richness.

LAMB VINDALOO 26.5

GF NF DF

Slow-cooked lamb in a fiery, tangy Goan vindaloo gravy infused with chilli, vinegar and bold coastal spices.

LAMB KORMA 26.5

GF

Tender lamb pieces slow cooked in a rich, aromatic blend of creamy cashew and yogurt sauce, infused with traditional Indian spices

BOMBAY GOAT CURRY 25.9

(Signature) GF NF DF

A rich, flavourful curry that combines the delicacy of slow-cooked boneless tender goat meat with the flavour of Indian spices. - a dish to savour !

MUTTON RARA 26.5

GF NF DF

A hearty Punjabi delicacy featuring tender boneless goat slow-cooked with minced meat in a rich, aromatic gravy. This dish combines bold flavours and a thick, luscious texture.

MALABAR SEAFOOD CURRY

(FISH / PRAWN) GF NF DF 26.9

Choose from tender fish fillets or succulent prawns cooked in a tangy, coconut-based gravy and offering a perfect balance of heat and zest, typical Kerala.

SEAFOOD MOILEE

(FISH / PRAWN) 26.9

GF NF DF

Choose from tender fish fillets or succulent prawns bathed in a creamy curry, infused with aromatic spices for a tantalising taste of India's south. A symphony of flavours in every bite.

GF GLUTEN FREE

NF NUT FREE

DF DAIRY FREE



CHEF'S RECOMMENDATION

BIRYANI

Long grain flavoured Rice cooked with,
Herbs and Spices.
- The Authentic way -

BOMBAY CHICKEN BIRYANI
(on bone) GF NF 25.5

VEG DUM BIRYANI 23.5
GF NF

RICE & BREADS

BASMATI RICE	3.9
CUMIN RICE	4.5
TANDOORI ROTI (Vegan without butter)	3.9
TANDOORI BUTTER ROTI	4.5
PLAIN NAAN	4.5
BUTTER NAAN	4.9
GARLIC NAAN	4.9
OB SPECIAL NAAN	5.9
CHEESE NAAN	5.5
GARLIC CHEESE NAAN	5.9
CHILLI CHEESE NAAN	6.5
KHEEMA NAAN	7.5
LACHCHA PARATHA	5.5
JODHPURI LACHCHA	5.9
PUDINA LACHCHA PARATHA	5.9
AMRITSARI ALOO KULCHA	6.5
PESHAWARI NAAN	6.9

DESSERTS



PAAN ICE CREAM 12.5
(Signature)

Creamy ice cream infused with the refreshing essence of
betel leaves, sweet rose petals, and aromatic spices.
A delightful digestive dessert

GULAB JAMUN 9.9

Milk dumpling soaked in rose water sugar syrup with
sprinkle of green cardamom (2pcs)
add a scoop of vanilla ice-cream (\$1)

MANGO RABDI KULFI 9.9
NF GF

Slow-cooked rabdi folded with luscious mango pulp,
set into a rich, creamy kulfi that melts
indulgently with every bite.

CHAI BISCOFF PANNA COTTA
NF 12.5

A fusion dessert blending creamy Panna Cotta
infused with aromatic Chai and topped with
biscoff crumble.

LITTLE WONDER 11.9

Kids favourite dessert.
Waffle, Ice-Cream, Oreo, M&M, Chocolate



DESSERTS WINE 13.9

FROGMORE CREEK - ICED RIESLING
Light and delicately sweet with aromas of honeyed
apricots, ripe peaches, candied citrus peel, jasmine,
orange blossom, and marmalade, and
flavours of honey, pear, and vanilla.

CHAI

MASALA TEA 4.9

WEEKEND — BRUNCH — STREET FOOD SPECIALS

SATURDAYS & SUNDAYS

10.30 AM
to
3.30 PM



DOSAS , CHOLE BHATURE , PAV BHAJI, PANEER BHURJI, ALOO GOBI PARATHA
KHEEMA PAV, ANDA BHURJI, CHICKEN CHILLI, CHOWMEIN, CHICKEN LOLIOP

WEEKDAY — LUNCH — MEALS SPECIALS

STARTING FROM

\$15



WEEKDAY DINNER



~~\$25~~

\$15

MONDAY
BUTTER CHICKEN NIGHT



starts
from
\$14

TUESDAY
DOSA NIGHT



2nd
Mains
HALF
PRICE

WEDNESDAY
VEGETERIAN NIGHT



KIDS EAT
FREE

THURSDAYS
5.30 PM ONWARDS

under
age
12

THURSDAY
KIDS EAT FREE



MUMBAI IS A CITY

BOMBAY IS AN EMOTION



DESI DAARU

LOCAL BAR

wines
beers
spirits
cocktails
beverages



MOCKTAILS

Non - Alcoholic

12

Coconut Sunset

Pineapple, Coconut, Orange

Melaichee

Watermelon, Lychee, Lime

Disco Passion

Passion fruit, Orange, Lime

Bombay Kiss

Kala khatta, Lime

MOJITO SPECIAL

Non - Alcoholic

12

Virgin Mojito

Strawberry Mojito

Watermelon Mojito

Mango Mojito

BEVERAGES

Sparkling Water

7.0

Sparkling Water unlimited (4 guests & more)

4.0 p.p

Lemon Lime & Bitters

6.9

Fresh Lime Soda Sweet | Salt | Mix

7.5

Pink Lemonade Raspberry Blend with Lemonade

6.9

Mango Lassi Freshly Made

6.5

Juice Orange | Apple | Mango | Cranberry

5.9

Coke | No Sugar Coke | Lemonade

4.5

Heineken Zero Beer - non-Alcoholic

8.9





CLASSIC COCKTAILS

Cosmopolitan 19

Vodka, Cointreau, Cranberry

Mojito 19

White Rum, Fresh Lime, Mint

Negroni 19

Gin, Vermouth, Campari

Aperol Spritz 19

Aperol, Prosecco

Old Fashioned 22

Bourbon Whisky, Bitters

Godfather 21

Whiskey, Amaretto

Margarita 19

Tequila, Cointreau, Fresh Lime

Daiquiri 19

White Rum - Lime | Strawberry

Piña colada 19

Coconut Rum, Pineapple Juice, Cream

Sangria 19

Red Wine, Mixed Fruit Juices

Sidecar 21

Cognac, Cointreau, Fresh Lime

Long Island Iced Tea 22

The Lot - Five White Spirits

Martini Specials 19.9

Classic Martini

Dirty Martini

Porn star Martini

Lychee Martini

Mango Masala Martini

Lemon Drop Martini

SIGNATURE COCKTAILS

Good Morning Bombay 21

Gin, Cointreau, Lime, Oranges

Bombay Blues 19

Gin, Lime, Curacao

Black Magic 20

Vodka, Kala khatta, Lime, Black salt

Khatta Meetha Theeka 20

Vodka, Sour, Sweet, Spicy

Mango Chilli Margarita 21

Tequila, Mango

Taka Tak Takeela 21

Tequila, and a few surprise elements

Bombay Sour 21

Bourbon whiskey, Lime, Wine

Monk Mule 21

Old Monk Rum, Ginger, Lime

Divorce Papers 22

Bourbon, Passion fruit,

Cancel my Tomorrow 29

Don't even ask what's in it



RED

GLASS BOTTLE

Cloud Street, Pinot Noir

2024-Adelaide Hills, SA

9.9

46

Storm Bay, Pinot Noir

2025- Coal River, TAS

12.9

62

Head Red, Shiraz

2022- Barossa Valley, SA

12.5

60

Mountadam Five Fifty, Shiraz

2021- Barossa Valley, SA

10.5

50

Yangarra Circle Shiraz

2024- McLaren Vale, SA

14.9

72

Credaro 'Kinship' Cab Sauv

2022- Margaret River, WA

12.9

62

Two Hands 'Sexy Beasts' Cab Sauv

2023 - Margaret River, WA

14.9

72

Amelia Park Trellis Cab Merlot

2024 - Margaret River, WA

11.5

55

Hesketh 'Wild at Heart', Rosé

2024-Limestone Coast, SA

9.9

46

Rêverie Rosé, Rosé

2024, France

12.9

60

Wine Vintages are subject to change





WHITE

GLASS BOTTLE

Mojo 04 , Sauvignon Blanc

2024-Adelaide Hills, SA

10.5

49

Alkoomi Grazing, Sauvignon Blanc

2025- Frankland River, WA

11.5

55

Totara Sauvignon Blanc

2024- Marlborough, NZ

14.5

70

Amelia Park, Trellis Chardonnay

2024 - Margaret River, WA

10.5

49

Rockbare, Riesling

2024-Clare Valley, South Australia

11.5

55

Dead Man Walking, Riesling

2023- Eden Valley, SA

12.5

60

Tar & Roses, Pinot Grigio

2024-Heathcote, VIC

11.9

56

Borgo Maragliano , 'La Caliera' Moscato

2024- Loazzolo, Italy

12.5

60

SPARKLING

The Luminist Prosecco NV

South Eastern NSW

11.5

55

Frankie Sparkling Prosecco NV

South Eastern NSW

9.9

45

Frogmore Creek Iced Dessert Wine

Deaken Estate, SA

(90 ml)

13.9



BEERS

Kingfisher	Premium	10.9
Indian Lager Beer		
Great Northern	Australian Lager Beer	10.5
Crisp, Fruity aroma, Low bitterness		
James Squire - Pale Ale	Premium	10.5
150 lashes		
Pure Blonde		10.5
Australia , Ultra Low Carb Lager		
Mango Beer	Beer with a Twist	12.9
Beer , Mango		
Heineken Zero	for the Sober Bob	8.9
0 % Alcohol		

BEER TOWER





SPIRITS

Amrut	Fusion	
INDIAN	Premium Single Malt	14.5
Paul John	Brilliance	
INDIAN	Premium Single Malt	14.5
Indri		
INDIAN	Premium Single Malt	14.5
Rampur		
INDIAN	Premium Single Malt	14.5
Glenmorangie	(10 yr.)	
SCOTLAND	Single Malt	12.5
Chivas Regal	(12 yr.) Scotch	9.5
Jameson	Irish Blended Whiskey	9.5
Remy Martin	VSOP Cognac	12.9
Jack Daniels	Bourbon Whisky	8.9
Maker's Mark	Bourbon Whisky	10.5
Old Monk	India, Dark Rum	9.9
Kraken	Dark Rum	9.9
Captain Morgan	Spiced Gold Rum	8.9
Bacardi	White Rum	8.9
Hendrick's	Gin	10.9
Bombay Sapphire	Gin	8.9
Smirnoff	Vodka	8.5
Grey Goose	Vodka	10.9



#1 BEST RATED 2024



O'BOMBAY
📍 Hornsby Shire
📍 24 Florence St

We have awarded O'Bombay as The Best Indian Restaurant in Hornsby Shire for 2024. An overall quality score exceeding 95% was achieved, making them the top ranked in Hornsby Shire

★★★★★ Satisfaction

★★★★★ Service

★★★★★ Reputation

★★★★★ Quality

Thank you for your
Support

