



MENU

Spiced @ Barangaroo

www.spicedbybillus.com.au



ENTRÉE- VEG

Samosa (D/V/G)	14
<i>Triangular shaped crispy filled with potatoes, spices & aromatic herbs.</i>	
Paneer Samosa	16
<i>A perfect Veg starter, triangular shaped crispy snack filled with soft Indian cottage cheese, peas & aromatic spices.</i>	
Dahi Bhalla Chaat	16
<i>Lentil fritters dunked in yoghurt. A perfect Veg appetizer for all seasons.</i>	
Achari Paneer Tikka	22
<i>Indian Cottage cheese marinated in pickle & cooked in clay oven</i>	
Mushroom Royale /Nazakat e Khumb (D/V/N)	22
<i>Mushroom stuffed with melange of cheesy, corn, peas, cottage cheese cooked in traditional oven</i>	
Vegetarian Chicken / Masala Soya Chaap (D/V/G)	22
<i>Cheesy Marinade with authentic aromatic spices, smoked in clay oven.</i>	
Yougurt Kebabs / Dahi Kebab (D/G/V/N)	22
<i>A unique Indian appetizer made of youghurt, crunchy on the outside & deliciously packed with flavours on the inside.</i>	
Beetroot Patty/Beetroot Tikki (Chefs Special) (N)	22
<i>Chef created speciality snack from beetroot</i>	

ENTRÉE NON-VEG

Tandoori Chicken	25
<i>Chicken marinated in yogurt and spices and roasted in a clay oven</i>	
Keema Samosa	18
<i>Triangular shaped Lamb mince snack and spices encased in crispy pastry.</i>	
Exotic Prawns / Dum Ka Jheenga (D)	25
<i>Oven roasted prawns marinated in rose petals, saffron and spices</i>	
Battered Fish / Macchli Amritsari	25
<i>Fish chunks marinated in chickpea batter & Punjabi spices, deep fried served with mint chutney</i>	
Lamb Seekh Kebabs (D)	25
<i>Soft minced lamb infused with traditional spices and cooked in clay oven</i>	
Chicken Tikka (D)	22
<i>Spicy Chicken fillets grilled in a clay oven</i>	
Lamb Cutlets Indian Style / Sultani Lamb Cutlets	25
<i>Lamb cutlets rubbed with blend of traditional spices, broiled in clay oven accompanied with salad & lime chutney</i>	

G: Contains Gluten

V: Vegetarian

D: Contains Dairy

VG: Vegan

N: Contain Nuts

CHEF SIGNATORY DISHES

Butter Chicken Wrap/ Singh is King (D/N/G) 22
Pita bread stuffed with butter chicken

Cottage Cheese Wrap/Singh is Bling (D/N/G/V) 22
Pita bread stuffed with paneer makhani

Beef Short Ribs 30
Braised beef short ribs marinated with authentic Indian spices & sauce.

**Perfect with a glass of Shiraz
Howard Park Flint Rock Shiraz Margaret River .WA*

Paneer Khurchan Tacitos (D/V/G) 22
Indian version of tacos. A must try!

**Enjoy with a bottle of chilled Corona beer*

Chicken Tikka Tacos 25
Indian version of chicken tacos

**Enjoy with a glass of Asahi Beer on tap*

SHARING IS CARING (PLATTERS)

MIX PLATTER 65

2 pieces each of (prawns / seekh kebab/paneer achari /chicken tikka + bowl of chips)

**Add Draught Beer for two for just \$19*

Veg Platter Royale 45

2 pieces each of (nazakate khumb (mushrooms) / achari paneer tikka (cottage cheese) / soya chaap (soya chunks) / Beetroot Patty/Beetroot Tikki + bowl of chips Add Draught Beer for two for just \$19

Non-Veg platter Exotica 55

2pcs each of (tandoori chicken /lamb seekh kebab / chicken tikka / macchli Amritsari (fish) + bowl of chips Add Draught Beer for two for just \$19

**Wine/Beer paired with dishes charged extra as per our drinks menu*

MAINS VEGETABLE

Paneer Royale / Paneer Mughlai (D/V/N) 28
Soft cottage cheese pieces simmered in rich, creamy, aromatic and flavourful white gravy with nuts

Tawa Vegetable 25
Assorted vegetables sautéed and tossed in onion tomato sauce cooked on a hot plate with aromatic spices

**Okra Authentic Indian Style /
Bhindi Khatta Pyaaza (V/VG) 25**
Okra seasoned with coriander and sautéed in Punjabi tadka and vinegar onion

**Chef's Special Eggplant In Coconut Sauce /
Peshawari Baigan (V/VG) 25**
Eggplant simmered in coconut-based gravy enhanced with rich spices and herbs

Anjeer Aur Mawee Ke Kofte 28
Chefs signatory dumplings dish made with potato & figs in a rich tomato and cashew sauce

Mushroom Palak Masala 28
A delicious dish of sauteed button mushrooms and aromatic in a creamy spinach sauce.

Paneer Tikka Masala 28
Cube of Indian cottage cheese, onions and peppers marinated with yogurt and spices, grilled & tossed in a creamy tomato based curry. Goes well with a cold beer or white wine

Dal Tadka (V/VG) 22
Punjabi roadside speciality! Lentils blend with clarified butter & roasted cumin and curry leaves

Dal Bukhara (D/V) 23
Black lentils cooked with butter cream, fenugreek slow cooked & smoked on clay oven

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MAINS NON-VEG

SEAFOOD

35

**Pair your dish with Bouchard French Pinot Noir. FRANCE*

Prawns Indian Style / Prawn Masaledaar

Prawns lightly sauteed with fresh onion, tomato and spices garnished with coriander

Prawn Moilee

South Indian dish which is gentle, rounded but robust and packed with intense burst of coastal flavours

Mix Seafood Curry (G)

Scallops, prawns & barramundi fish in coconut based sauce

Punjabi Fish Curry (D)

A classic curried dish with soft tender chunks of barramundi fish, simmered briefly in delicious & aromatic tikka masala sauce

Fish Stew / Meen Moilee

A very mild coconut milk-based fish stew

LAMB / GOAT

34

**Pair any Lamb dish with Maxwell Silver Hammer Shiraz. SA*

Aromatic Korma / Nilgiri Korma (N)

Fragrant karma from the hills of nilgiri is redolent with aromatic spices

Authentic Lamb Curry / Dhaba Gosht

North Indian road side style lamb curry cooked with fresh spices, onion and tomato garnished with coriander and green chilli

Lamb Spinach / Saag Gosht (D)

Lamb cooked with fresh spinach, fenugreek, onion and garlic

Goat Curry Rajasthani Style / Laal Maas (D)

A rajasthani delicacy goat marinated with chilli and yoghurt simmered freshly grounded spices

Authentic Goat Curry / Desi Bakra

Great grandfather's punjabi style goat curry

**Wine/Beer paired with dishes charged extra as per our drinks menu*

CHICKEN

32

**Pair your dish with Radio Boka Tempranillo. SPAIN*

Xacutti (Chefs Special)

Chicken cooked in rich delicious blend of local spices and fresh coconut. Fiery and loaded with flavour!

Butter Chicken Authentic / Makhani (D/N)

Mughlai butter chicken need no introduction

Tangy Chicken / Chicken Kadhai (D/N) (Nut free option)

Chicken cooked with onion, capsicum, chilli and tangy masala gravy

Chicken Tikka Masala

A classic curried dish with soft tender chunks of char-grilled chicken, simmered briefly in delicious & aromatic tikka masala sauce

Pepper Chicken (Chefs Recommendation)

White sauce having onions, cashews, yogurt, ginger garlic paste

Chicken Korma / Nilgiri Korma (N)

A fragrant korma from the hills of nilgiri is redolent with aromatic spices

BEEF

33

**Pair it with a Glass/Bottle of Smokin Barrells Merlot .SA*

Vindaloo

Beef Vindaloo is the result of the marriage between 2 cultures that love spicy and hot food: India and Portugal. The result is intensely spicy, but has plenty of bright, acidic, and vinegar-tinged notes

Beef Neelgiri` Korma (N)

Beef Nilgiri Korma, a fragrant korma from the hills of Nilgiri is redolent with aromatic spices

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BIRYANIS

Signatory Chicken Pastry Dum Biryani (D)	39
<i>(25-30 mins prep time)</i>	
Paneer Biryani (D/V)	30
Chicken Biryani (D)	33
Lamb Biryani (D)	33
Vegeterian Biryani (D/V)	28
Prawn Biryani (D)	35
Goat Biryani (D)	34

BASMATI RICE

Saffron Rice (D)	7
Steam Rice	5
Bhune Jeera Ka Pulao (D)	7
<i>Rice with sauted cummin seeds</i>	

TANDOORI BREADS

Butter Naan	7
Plain Naan	5.5
Garlic Naan	6
Saadi Roti	5.5
Laccha Parantha	7
Cheese Naan	8
Cheese Garlic Naan	8.5
Gluten Fre Bread 10 4pcs (V/VG)	10
Assorted Gluten Free Bread Basket 8 Pcs (V/VG)	15
Peshawari Naan (N)	9

KID 'S SPECIALS

Chicken Nuggets With Fries	12
Fish Fingers	10

DESSERTS

Rasmalai (D/N/V)	15
Garam Gulab Jamun	15
Pista Kulfi (D/N/V)	14
Mango Kulfi	14
Gulamjamun with Mango / Pista Kulfi (D/N/V)	16
Vanilla Bean Ice Cream (V)	14
Brownie Fest (D/G)	
Birthday Platter	35

SIDES

Beetroot Chutney (D/V)	5
Mango Chutney (V/VG)	5
Garlic Chutney (D/V)	5
Mint Yoghurt (D/V)	6
Cucumber Raita	7
Plain Yoghurt	5
Papadums & Relish (D/G/V)	10

SALADS

Mix Garden Salad	15
Laccha Onion Salad	9
Baby Onions (V/VG)	6
<i>In Vinegar (sirke wale pyaaz)</i>	

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BANQUET 1

59

Min 4 people

Pappadums only | 2 Entrees* | 2 Mains** | Plain Or Garlic Naan | Basmati Or Steamed Rice

BANQUET 2

69

3 Course Set Menu

Min 4 people

Pappadums with three assorted chutneys | 3 Entrees* | 3 Mains**
Plain Or Garlic Naan | Basmati or Steamed Rice & Condiments | Dessert Of The Day

**excludes platters & chef signatory dishes*

4 Course Set Menu

89

Min 4 people

Pappadums with three assorted chutneys | 4 Entrees* | 4 Mains**
Plain Or Garlic Naan | Basmati or Steamed Rice & Condiments | Dessert Of The Day
Free Flowing House Beer | Wine & Soft Drinks for 90 mins
**option of choosing one main dish from Chefs Signatory Menu*

DRINKS PACKAGE

39

Minimum 4 Guests

Enjoy Free Flowing Drinks For 1.5hr | Includes: Soft Drinks | House Red & White | Kingfisher | Asahi | Heineken

RSA conditions apply

BIRTHDAY PLATTER

35

Platter With Cake Slice, Pyramid Ice Cream,
2 Gulab Jamuns. (N)

*Unlimited Mains**, No refills for *Entrees & Chefs Signatory Dishes, No takeaway allowed, \$10/pc for Beef ribs*

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