



GROUP BOOKING MENU

Group bookings that are dining in Kiplings Restaurant of 20 to 40 guests are able to select a reduced A la carte menu that do no wish to dine on a set menu (see the function package). This is in the interest of providing good service and the best quality product. Drinks are available to purchase separately at the bar or table service can be provided on the one account. Sorry, no separate accounts or split bills are available. Cake can be brought to the venue at a fee of \$2.50 per head which will be plated by the kitchen with accompaniments, or alternatively \$1 per head for guests to cut themselves or for cupcakes. Full Dessert Menu available on the night. Corkage fee is \$15 a bottle and a maximum of 3 bottles can be brought per booking. Changes to the menu are at the discretion of The Bombay Bicycle Club Hotel. Amex credit cards incur a 2.5% surcharge. Please note public holidays will incur a 10% surcharge.

SMALLS

Indian Naan Breads

Cooked to order in the Tandoor – please note these can also be ordered to accompany mains

Plain \$3 Garlic \$4 Cheese \$5 All 3 Naans \$12

Turkish Bread (V) \$4

Toasted crispy with melted herb and garlic butter

Vegetarian Dips (V) \$16

Tandoori Laccha Bread with 3 vegetarian dips:

Muhummara – red peppers, walnuts, pomegranate, red onion, cloves

Avocado and lime – with Philadelphia cream cheese

Date, Pistachio and Blue Cheese – fresh dates, crushed walnuts and a mild blue cheese.

Curry Puffs \$11

Ann's famous Malaysian Chicken, Potato and Onion Curry Puffs

Samosas (V) \$11

Traditional crisp turnovers filled with potato, peas, cumin, spices

Chicken Tikka \$12

Tender juicy chicken fillet cooked in the Tandoor, spices and ginger served with mint raita

GF Gluten Free V Vegetarian VE Vegan

MAINS

PLEASE SELECT 2 ITEMS FROM EACH SECTION FOR A TOTAL OF 6 MAIN CHOICES

- Trio of Curries (GF)** **\$29**
Our most popular dish – Royal Butter Chicken, Lamb Korma, Penang Rendang Beef
- Lamb Korma (GF)** **\$26**
Lamb Korma, slow cooked lamb shank meat with cashew nuts, coconut and chilli
- Butter Chicken (GF)** **\$24**
Utterly buttery mild classic. Tandoor roasted chicken thighs, creamy fenugreek and tomato sauce
- Vindaloo Beef (GF)** **\$26**
Tender Beef pieces served in a fiery curry of vinegar, sugar, fresh ginger, Kashmiri chillies and spices
- Malaysian (GF)** **\$26**
Penang Rendang beef, hanger steaks braised in aromatic broth, simmered in a spicy coconut curry sauce
- Southern Indian Fusion** **\$29**
Zinger Zhingra – prawns with goats cheese, pumpkin & sage tortellini, mild sweet aromatic Madras Curry sauce
- Vegasmic (VE) (GF)** **\$22**
Vegan Chickpea and Potato, almond milk, infused tea leaves, besan flour, fried green chillies, tumeric curry
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- The BBC's Famous Calcutta Caesar Salad** **\$23**
Tandoori Chicken Fillet, cos lettuce, julienne of vegetable, bacon, boiled egg, anchovy mayonnaise & croutons served on a freshly baked naan bread
- Porterhouse Steak 300g (GF)** **\$31**
Served medium, with garlic mash, fresh garden salad
- Rack of Lamb** **\$31**
4 ribs served medium rare, served on a bed of mash
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- King George Whiting** **\$34**
South Australian whiting fillets in Kingfisher beer batter with beer battered chips and house made tartare sauce
- Salt and Pepper Squid** **\$24**
Tender marinated squid in our salt and pepper flour served with lemon, beer battered chips, garlic saffron aioli
- Chicken Schnitzel** **\$23**
400g tender Chicken breast in our own chunky breadcrumb mix, with lemon wedges salad and beer battered chips
- Beef Schnitzel** **\$23**
400g MSA grade Porterhouse in our own chunky breadcrumb mix, with lemon wedges, salad and beer battered chips
- Choice of Sauces for above dishes, extra \$3 *Mushroom* *Bacon, Garlic and Red Wine* *Gravy***