

GROUP BOOKINGS



Group bookings that are dining in Kiplings Restaurant of 20 to 40 guests are able to select from a reduced a la carte menu or create a banquet for a set price per head. Alternatively, our special occasion set menus are accessible within our function package. This is in the interest of providing good service and the best quality product. The reduced a la carte menu gives guests optional entrée options and then a choice of eight mains at the same prices of the Kipling's Restaurant menu. The banquet options are easy for large groups with a set price per person and the ability to taste a great range of what the menu offers. There are two banquets to select from and groups have flexibility to add additional courses. 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. 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.

For further inquiries please contact our functions manager Stephanie on 8269445 or functions@bombaybicycleclub.com.au

GF Gluten Free V Vegetarian VV Vegan D Dairy E Egg N Nuts



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REDUCED A LA CARTE MENU

ENTRÉE

Indian Naan Breads (V) (D) (E)

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 \$11

Chargrilled Laccha, Dips and Bits (V) (D) \$18

Three Dips & Indian Roti Bread, with Khatta Meetha chutney
(Date, Tamarind & Jaggery) & Mini Poppadoms
Beetroot, Chilli, Pomegranate, Goats Cheese, Mint
Smoked Aubergine, Confit Garlic, Cumin Seeds, Preserved Lemon, Crème Fresh
Walnut & Carrot Hummus, Paprika, Garlic, Lemon

Saunth Samosas (V) \$12

Traditional house made pastry, spiced Dutch cream potato, sweet peas, lotus, stem chips & saunth chutney

Chicken Tikka Shaslicks (GF) (D) \$12

Tender chicken fillet, skewered, cooked in the Tandoor, coriander thecha, preserved lemon & wild lime

MAINS

Trio of Curries (GF) (D) (N) \$29

Royal Butter Chicken – tandoori roasted chicken thighs, creamy tomato sauce
Lamb Korma – lamb shank meat slow cooked in cashews, garlic, ginger, tumeric, creamy korma sauce
Malaysian Beef – beef hanger steak, braised in babas meat sauce, sweet coconut curry, crushed peanuts

Butter Chicken (GF) (D) \$24

Utterly buttery mild classic. Tandoor roasted chicken thighs, creamy fenugreek and tomato sauce

Vindaloo Beef (GF) (D) \$26

Marinated slow cooked pieces of diced beef with vinegary red chilli garlic masala, spiced with sweet cinnamon and pounded coriander

The BBC's Famous Calcutta Caesar Salad (D)(E) \$17

Cos lettuce, julienne of vegetables, melted cheese croutons, bacon, Caesar dressing, boiled egg on naan bread
add tandoori chicken \$6

King George Whiting \$34

South Australian whiting fillets in beer batter, house tartare, lemon, chips and Bombay garden salad

Wild Mushroom Risotto (V) (D) \$22

Enoki, Oyster and Portabello mushrooms, pan fried in butter, garlic and thyme, aborio rice, spring onion, marscapone cream cheese and fresh garden peas

Porterhouse Steak 300g (GF) \$31

Served medium, with buttered baby potatoes & Bombay garden salad

Chicken Schnitzel (E) \$23

400g tender Chicken breast schnitzel panko & herb house crumbed, chips, Bombay garden salad

Choice of Sauces for above dishes, extra \$3 *Mushroom* *Bacon, Garlic and Red Wine* *Gravy*

BANQUET MENU

BANQUET 1 \$30 PP

MAHARAJA'S SELECTION (GF)*

All mains are served banquet style to share between the guests:

Butter Chicken (D) – buttery mild classic, tandoori roasted chicken thighs, creamy fenugreek & rich tomato sauce

Lamb Korma (D)(N) – lamb shank meat slow cooked with cashews, garlic, ginger, turmeric & korma sauce

Beef Rendang (N) – beef hanger steak braised in babas meat sauce, sweet coconut curry, crushed peanuts

Bangladeshi Brinjal (V) – Zucchini & eggplant curry from Bangladesh, chilli, tomato, ginger & spices

Navratan (VV) – Nine vegetables, tossed in a rich, mild curry, spiced with fennel, coriander, cardamom

*Served with rice, mixed naan baskets *(contains gluten) (D)(E), raita(D) & mango and apricot mint chutney*

BANQUET 2 \$45PP

AUSTRALIA VS INDIA TEST MATCH (GF)*

Butter Chicken (D)– buttery mild classic, tandoori roasted chicken thighs, creamy fenugreek & rich tomato sauce

Lamb Korma (D)(N) – lamb shank meat slow cooked with cashews, garlic, ginger, turmeric & korma sauce

Beef Rendang (N) – beef hanger steak braised in babas meat sauce, sweet coconut curry, crushed peanuts

Navratan (VV) – Nine vegetables, tossed in a rich, mild curry, spiced with fennel, coriander, cardamom

Porterhouse Steak (GF) – sliced sirloin steak to share

Salt and Pepper Babies – South Australian baby squid *(contains gluten)

*Served with garden salad, crunchy chips, aioli (E), rice, mixed naan baskets *(contains gluten) (D) (E), raita(D) & mango and apricot mint chutney*

OPTION: ADD ENTRÉE - \$5 PER PERSON

Biryani Ball (V)(N)(E)– fusion of traditional arancini with Indian spice

Saunth samosa (V) – traditional house made pastry, spiced Dutch cream potato, sweet peas & dipping sauce

OPTION: ADD DESSERT - \$10 PER PERSON

Eton mess (GF)(D)(E) – an old college punch up of smashed meringue, strawberries, vanilla ice cream, Chantilly cream and strawberry coulis