



Kipling's Restaurant has established itself as one of Adelaide's most unique venues, specializing in both Indian and Modern Australian cuisine. Our extensive menu of Asian curries, tandoor delights and Australian classics has something for everyone.

In line with our constant quest for the very best products, The Bombay Bicycle Club has an exclusive partnership with NAJOBEE FARMS, who supply all of our Red Angus Beef, Zara Grace Lamb and Berkshire Pork to our in house Master Butcher Michael, at the Kent Town Hotel, where he meticulously prepares all of the meat for our menu.

For more intimate or exclusive party dining, there are twelve private areas in Kipling's, including an outdoor courtyard and balcony, both non smoking. Our main dining area can accommodate 100 guests. Smaller private rooms for 12 up to 28 ensure special environments or book out the whole of Kipling's Restaurant for a Maharaja's Palace cocktail party for up to 300 guests

We hope you enjoy your experience at Kipling's.
Thank you for being here.

The Maharaja of Ovingham



SOMETHING ARRANGED

(Minimum four people)

BANQUET FROM THE BUTCHER \$56 per person

DIPS AND TANDOORI LACCHA - Red Pepper & Walnut * Avocado & Lime * Date, Pistachio & Blue Cheese
LUKNOWI BEEF BOTI KEBABS - roasted in the Tandoor served with a spicy coriander dip
CURRY PUFFS - Ann's famous Malaysian chicken, potato & onion curry puffs with curried mayonnaise
ROYAL BUTTER CHICKEN - Twin chicken thighs roasted in the tandoor served with a creamy sauce
PENANG RENDANG BEEF - hanger steaks braised in aromatic broth, simmered in a spicy coconut curry sauce
SERVED WITH RICE, BOMBAY SALAD, NAAN BREAD AND RAITA
ETON MESS - Smashed meringue, strawberries, vanilla ice cream, Chantilly cream and strawberry coulis

BANQUET FROM THE SEA \$62 per person

DIPS AND TANDOORI LACCHA - Red Pepper & Walnut * Avocado & Lime * Date, Pistachio & Blue Cheese
SALT & PEPPER SQUID - Tender marinated squid in salt & pepper flour with garlic saffron aioli
CRUMBED PRAWNS - Big butterflied prawns, crumbed to order, with house tartare
KING GEORGE WHITING - SA Whiting fillets in Coopers' beer batter
CEYLONESE CURRY - Spicy Gulf Prawns shallow fried, served in a tangy fragrant Sri Lankan curry
SERVED WITH RICE, BOMBAY SALAD, NAAN BREAD AND RAITA
ETON MESS - Smashed meringue, strawberries, vanilla ice cream, Chantilly cream and strawberry coulis

BANQUET FROM THE GARDEN V \$50 per person

DIPS AND TANDOORI LACCHA - Red Pepper & Walnut * Avocado & Lime * Date, Pistachio & Blue Cheese
SAMOSAS - Traditional crisp turnovers, potato, peas, cumin, spices
BAHJI SMUGGLERS - Onion and vegetable julienne deep fried in chickpea batter, spicy coriander sauce
LENTIL AS ANYTHING - Traditional Indian curried Dal
GOATS CHEESE, PUMPKIN & SAGE TORTELLINI - in creamy garlic chive and mozzarella cheese sauce
VEGAN CHICKPEA & POTATO CURRY - Almond milk, infused tea leaves, besan flour, fried green chillies, turmeric
SERVED WITH BOMBAY SALAD, NAAN BREAD AND RAITA
ETON MESS - Smashed meringue, strawberries, vanilla ice cream, Chantilly cream and strawberry coulis



Kipling's

RESTAURANT

SOMETHING DOUGHY

INDIAN NAAN BREADS V

Cooked to order in the Tandoor

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

PAPPADOMS \$3

TURKISH BREAD V \$4

Toasted crispy with melted herb and garlic butter

BACON & CHEESE BREAD \$9

Thick slices of Turkish bread, melted Egmont cheese and a pile of sizzling bacon

TANDOORI LACCHA V \$9

Flaky Indian flat bread, to order in the tandoor, cucumber raita & fruit and ginger chutney

TANDOORI LACCHA - WITH 3 VEGETARIAN DIPS V \$16

Muhammara - Red peppers, walnuts, pomegranate, red onion, cloves

Avocado and Lime- with Philadelphia cream cheese

Date, Pistachio & Blue Cheese - Fresh dates, crushed Pistachio nuts, mild blue cheese



SOMETHING INDECISIVE

CURRY SAMPLER \$19

(GF - replace naan with pappadom)

Six curry sauces served with two garlic naan from the Tandoor

Madras * Vindaloo * Penang Rendang * Sri Lankan * Korma * Red Thai



SOMETHING FIRST

OYSTERS six \$15

Fresh Pacific Oysters served Natural or Kilpatrick with lemon wedges

CHAAT V \$12

Spinach leaves in crispy lentil batter, steamed potatoes & chickpeas, yoghurt, chili, date & Tamarind, mint

CURRY PUFFS \$11

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

LUKNOWI BEEF BOTI KEBABS \$13

Baked in the Tandoor served with a spicy coriander dip

CHATPATA SQUID \$14

Salt and pepper squid, spiced tapioca flour, lightly fried, tamarind & ginger dipping sauce

CHICKEN TIKKA \$12

Tender juicy chicken fillet cooked in the Tandoor, mint cucumber raita

CRUMBED PRAWNS \$17

Ten big prawns crumbed to order, served with Bombay Salad and House made Tartare

SAMOSAS V \$11

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

DUCK AND CHICKEN SEEKH KEBAB \$14

Duck and chicken mince, cooked in the Tandoor, with black garlic, date, plum & ginger jus

INDIAN TASTING PLATE \$18

Chicken Tikka, Spicy pea & potato Samosa, Duck & Chicken Seekh Kebab, Lamb Korma Curry cup & dipping sauces

VEGETARIAN TASTING PLATE \$16

Spicy pea and potato samosa, Bahji smuggler, Chickpea and potato curry cup, Honey mustard paneer

Kipling's

RESTAURANT

SOMETHING ON A PLATTER

THE PUNJAB PLATTER \$79

A COLLECTION OF ENTREES AND MAINS FOR TWO PEOPLE

SPICY PEA & POTATO SAMOSAS * PANEER HONEY MUSTARD TIKKA * CHATPATA SALT & PEPPER SQUID *
TANDOORI LAMB CUTLETS * DUCK & CHICKEN SEEKH KEBAB * CHICKEN TIKKA
BATTERED KING GEORGE WHITING * CRUNCHY COUNTRY CHIPS * BOMBAY SALAD * DIPPING SAUCES



SOMETHING CURRIED

(All our curries are served with rice and are Gluten Free)

THALI PLATE \$34

[GF - replace naan with pappadams] IS an Entree and Main course

TRADITIONAL INDIAN TASTING PLATE - BUTTER CHICKEN CURRY * LAMB KORMA * BEEF VINDALOO
PENANG RENDANG BEEF * VEGETABLE CURRY * DAL * RICE * PLAIN NAAN * CUCUMBER RAITA * SALAD

TRIO OF CURRIES \$29

Our most popular dish - Royal Butter Chicken, Lamb Korma and Penang Rendang Beef

HIMALAYAN - SHANKRILA \$26

TENDER LAMB SHANK MEAT SLOW COOKED KORMA CURRY WITH ALMONDS, GARLIC, GINGER, CLOVES, TURMERIC, CARDOMAN

SIAM \$28

RED DUCK - Half a Duck simmered in Thai Red Curry Sauce, lime, coriander, lychees, lemongrass, basil

WESTERN GHATS INDIAN \$26

VINDALOO * TINDALOO * SINDALOO * KILLTHELOO - YOU CHOOSE!

Tender Beef pieces served in a fiery curry of vinegar, sugar, fresh ginger, Kashmiri chillies and spices

MALAYSIAN \$26

Penang Rendang Beef, hanger steaks braised in aromatic broth, simmered in a spicy coconut curry sauce

ENGLISH \$24

Butter chicken, utterly buttery mild classic. Tandoor roasted chicken thighs, creamy fenugreek & tomato sauce

SOUTHERN INDIAN FUSION \$29

Zinger Zhingra - prawns with goats cheese, pumpkin & sage tortellini, mild sweet aromatic Madras Curry sauce

VEGASMIC V \$22

VEGAN CHICKPEA AND POTATO, ALMOND MILK, INFUSED TEA LEAVES, BESAN FLOUR, FRIED GREEN CHILLIES, TURMERIC CURRY

CEYLONESE \$29

Spicy Gulf Prawns shallow fried, served in a tangy fragrant Sri Lankan curry



ACCOMPANIMENTS

Mango Chutney \$3 Lemon Pickle \$3 Raita \$3 Mint Raita \$4



SOMETHING FROM THE BUTCHERY

ALL OF OUR MEAT IS THE HIGHEST QUALITY RED ANGUS BEEF AND ZARA GRACE LAMB FROM NAJOBE FARMS AND IS PROCESSED METICULOUSLY BY MICHAEL, OUR INHOUSE BUTCHER

PORTERHOUSE 300GM \$31

RIBEYE ON THE BONE 400GM \$36

RACK OF LAMB 4 RIB \$31

BEEF AND PRAWNS 300GM \$40
Porterhouse under big prawns in Garlic Sauce

SAUCES \$3 (All Sauces are Gluten Free)

Bacon Garlic & Red Wine * Peppercorn * Mushroom Trio * Creamy Garlic & Chive * Rich Gravy
Garlic Prawns \$9



SOMETHING CLASSIC

ALL SERVED WITH BOMBAY SALAD AND CRUNCHY CHIPS

KING GEORGE WHITING \$34

South Australian whiting fillets in Coopers' beer batter or grilled in lemon butter,
with house made tarragon tartare sauce

CHATPATA SALT & PEPPER SQUID \$24

Tender marinated squid in our salt and pepper flour served with lemon, garlic saffron aioli

CRUMBED PRAWNS \$32

Sixteen big crumbed prawns with lemon wedges, house made tartare

SCHNITZELS - BEEF OR CHICKEN

Schnitzels made daily, in our own chunky breadcrumb mix, with lemon wedges

200gms - \$18 400gms - \$23

TOPPINGS

Garlic Prawns \$9 Sweet Chili & Sour Cream \$4 Parmigiana \$5 Hawaiian \$5 Kilpatrick \$5



SOMETHING ELSE

THE BBC PEEKING DUCK \$31

Twice cooked half a duck, seasoned in Peking spices, served with Chinese pancakes,
spring onion, cucumber batons and Hoisin sauce

A BUCKET OF KEBABS (9) \$31

Tandoori Chicken Skewers, Duck & Chicken Seekh Kebabs, Luknowi Beef Boti Kebabs, Spicy Coriander
Sauce, Walnut Hung Yoghurt Dip with Green Chillies, Fresh Lime

GOATS CHEESE, PUMPKIN AND SAGE TORTELLINI V \$23

Fresh handmade Tortellini, walnuts, cherry tomatoes, creamy garlic, chive & Egmont cheese sauce



SOMETHING HEALTHY

THESE MAIN COURSE SALADS ARE ALSO AVAILABLE AS SIDES

THE BOMBAY SALAD \$18

Cucumber ribbons, Lettuce, Cherry Tomatoes, Spanish Onion, Mint, Coriander & Indian Spice Vinaigrette.

PEAR & ROCKET \$18

Roasted pear, Rocket, Candied Walnut & Parmesan salad, Cucumber, Raisins & Mustard Orange Dressing

THE BBC'S FAMOUS CALCUTTA CAESAR \$23

Tandoori Chicken Fillet, Cos Lettuce, Julienne of Vegetable, Bacon, Boiled Egg, Anchovy Mayonnaise & Croutons served on a Freshly Baked Naan Bread.



SOMETHING ON THE SIDE

ALL GLUTEN FREE * ALL \$9

LENTIL AS ANYTHING

Traditional Indian Dal - split black lentil peas cooked overnight with spices

CRUNCHY COUNTRY CHIPS

A bucket of Crunchy Chips with our famous BBC seasoning and Aoli

TRUFFLE WEDGES

House cut potato wedges with truffle oil and salt, crème fraiche and coriander dip

STEAMED VEGETABLES

Snow peas, Carrots, Green Beans, Toasted Almonds, Taragon

THE BOMBAY SALAD

Cucumber ribbons, Lettuce, Cherry Tomatoes, Spanish Onion, Mint, Coriander & Indian Spice Vinaigrette.

PEAR & ROCKET

Roasted pear, Rocket, Candied Walnut & Parmesan salad, Cucumber, Raisins & Mustard Orange Dressing

THE BBC'S FAMOUS CALCUTTA CAESAR

Cos Lettuce, Julienne of Vegetable, Bacon, Boiled Egg, Anchovy Mayonnaise



SOMETHING YUMMY

HOT POURIES \$12

Jam filled Doughnut holes, cinnamon sugar, hazelnut chocolate dipping sauce, whipped cream

ETON MESS \$13 GF

An old College punch up of smashed meringue, strawberries, vanilla ice cream, Chantilly cream and strawberry coulis

BOMBAY ALASKA \$17

Chocolate raspberry Baked Alaska, a rich brownie layer, creamy raspberry parfait and toasty Italian meringue

ENGLISH APPLE PIE \$13

Traditional English apple pie, Adelaide Hills apples, sultanas, cinnamon, shortcrust and flaky pastries, fresh pouring cream

THE MAD MOUSSE \$14

Chocolate Duo Mousse Gateaux, dark chocolate ganache, caramel popcorn, & peanut brittle

THE BIG TEASER \$16

A Bombe of chocolate & vanilla ice cream, crushed biscuit, caramel & cream, chocolate coated & covered in Maltesers



SOMETHING CAFFEINE

ALTURA ARABICA COFFEE \$4

Premium AA Grade Arabica organically grown coffee beans freshly roasted in South Australia served with after dinner mint

Flat White * Cappuccino * Latte * Macchiato
Long Black * Short Black * Hot Chocolate * Mochaccino

Soy or Decaf add 60 cents * Vienna \$4.50
Affogato - icecream drowned in hot espresso \$7.50 add Frangelico - extra \$7

TEAS FROM THE EMPIRE \$5.50

(All teas served in individual pots with tea biscuits)

English Breakfast * Supreme Earl Grey * Peppermint * Camomile *
Green * Lavender Grey * Honeydew Green * Chai
Chai Latte \$4