

Welcome to

Billu's

Finest Indian Restaurants & Catering

- ✓ No preservatives
- ✓ No gelatin
- ✓ All curries gluten free



Corkage \$3

Catering & Booking Enquiries Call
02 9687 7785

 **Billu's 5 Star Catering**
Call 0411 857 799 for bookings

Email: BillusCatering@Gmail.com
www.billu.com.au

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Gobi Manchurian



Punjabi Pakora



Paneer Sizzler



Spring Rolls



Samosa



Bhel Puri



Pani Puri



Billu's Samosa Chole



Dahi Puri

Billu's

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Appetizers

Vegetarian

(Veggies and from fresh Garden herbs)

Gobi Manchurian _____ **Small \$10.90 | Large \$16.90**

Cauliflower fritters marinated in traditional spices then pan fried in authentic sauces.

Punjabi Pakora (8 pieces) _____ **\$9.90**

Mixed vegetables coated in pea flour deep fried.

Paneer Pakora (6 pieces) _____ **\$12.90**

Lightly spiced cottage cheese coated in pea flour deep fried.

Paneer Sizzler _____ **\$16.90**

Cottage cheese marinated with yogurt and spices finished with onion and capsicum in authentic sauce.

Chilli Paneer _____ **\$17.90**

Cottage Cheese sauteed with chilli pepper, garlic & onion in soya sauce.

Spring Rolls (6 pieces) _____ **\$9.90**

Fine cut vegetables wrapped in thin rice paper, deep fried.

Curry Puffs (6 pieces) _____ **\$9.90**

A small pie stuffed with potatoes in a deep-fried pastry shell

Samosa (Each) _____ **\$2.90**

A fried pastry with savoury filling of spiced potatoes, onion, peas and herbs

Bhel Puri _____ **\$8.90**

A savoury snack made out of puffed rice, vegetables and a tangy tamarind sauce

Billu's Samosa Chole _____ **\$7.90**

Samosas topped with spicy chickpeas and garnished with onions and tamarind chutney

Pani Puri (6 pieces) _____ **\$6.00**

A round, hollow puri, fried crisp and filled with a mixture of flavored water, tamarind chutney, chili, chaat masala, potato, onion and chickpeas.

Harabhara Kebabs (6 pieces) _____ **\$9.90**

Vegetarian Kebabs includes spinach and green peas.

Tawa Mushrooms _____ **\$17.90**

Mushrooms cooked in tomatoes, capsicum & chef's secret spices in a flavoursome sauce.

Mushroom 65 _____ **\$15.90**

Mushrooms coated in a delicious Indian spice batter and deep fried until crisp.

Papri Chaat _____ **\$8.90**

Crisp fried dough wafers topped with boiled potatoes, onions and spices served & yoghurt

Dhai Puri _____ **\$8.90**

A round, hollow puri, fried crisp and filled with a mixture of flavored water, tamarind chutney, chili, chaat masala, potato, onion and chickpeas.

Dhai Bhalla (Available Fri to Sun only) _____ **\$8.90**

Deep fried ground lentil puffs in yoghurt topped with herbs and seasoning

Aloo Tikki (Available Fri to Sun only) _____ **\$8.90**

Pan fried cutlet boiled potatoes, onions and spices served with chickpeas

Mixed Chaat (Available Fri to Sun only) _____ **\$11.90**

Aloo Tikki topped with a mixture of Papdi and condiments

Continue to next page for more Appetizers..

(Non-Vegetarian (Chicken & Meat))



Tawa Goat



Tandoori Chicken



Lamb Cutlets



Seekh Kebab



Chilli Pan Fried Prawns



Fish Amritsari

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Appetizers

Chicken65 _____ **Small \$14.90 | Large \$24.90**
Boneless pieces of chicken marinated in various herbs and spices, deep fried.

Chilli Chicken _____ **Small \$14.90 | Large \$24.90**
Boneless pieces of chicken marinated in various herbs and spices, pan fried with chilli and authentic sauces.

Chicken Kebab _____ **\$12.90**
Chicken mince cooked with onion, ginger, green chilli & marinated in tandoori herbs, cooked on a hot flat top.

Tandoori Chicken _____ **Half \$11.90 | Full \$18.90**
Tandoori roasted chicken marinated & seasoned in yoghurt and garlic.

Malai Tikka _____ **\$14.90**
Boneless chicken marinated in yoghurt and herbs & cooked in a Tandoor.

Saffron Tikka _____ **\$14.90**
Boneless chicken marinated in herbs and saffron & cooked in a Tandoor.

Tawa Goat/Chicken/Lamb _____ **\$24.90**
Cooked with Traditional spices on Tawa.

Lamb Cutlets _____ **\$22.90**
Lamb Chops marinated in Traditional Indian Spices, cooked in Tandoor.

Seekh Kebab _____ **\$12.90**
Skewered pieces of lamb mince meat marinated in spices, cooked in Tandoor.

Achari Seekh Kebab _____ **\$16.90**
Seekh Kebab sauteed with thick masala sauce.

Seafood

Chilli Pan Fried Prawns _____ **\$24.90**
Pan fried prawns cooked in traditional authentic sauces.

Grilled Prawns _____ **\$16.90**
Prawns dipped in olive oil and garlic sauce.

Fish Amritsari _____ **\$17.90**
Fish fillets marinated in Punjabi herbs, spices and deep fried.

Prawn Amritsari _____ **\$24.90**
Prawns marinated in Punjabi herbs, spices & deep fried.

Tawa Fish _____ **\$19.90**
Fish marinated with punjabi spices cooked on Tawa.

Platters Veg & Non Veg

Mixed Veg Platter _____ **\$19.90**
2 x Paneer Sizzler, 2 x Pakorra, 2 x Curry Puffs, 2 x Cocktail Samosa.

Mixed Platter _____ **\$24.90**
2 x Lamb Cutlets, 2 x Saffron Chicken, 2 x Seekh Kebab, 2 x Cocktail Samosa.

Mixed Non Veg Platter _____ **\$27.90**
2 x Lamb Cutlets, 2 x Saffron Chicken, 2 x Seekh Kebab, 2 x Fish Amritsari.

Mains

Vegetarian

Channa Bhatura _____ **\$12.90**

A delicious combination of chana masala (spicy chick peas) and fried bread

Palak Paneer (_____ **\$16.90**

Cottage Cheese cubes in Spinach Curry.

Egg Curry (_____ **\$16.90**

Boiled Halved eggs served in chefs special sauce.

Paneer Makhani/ Shahi Paneer/ Paneer Tikka Masala (_____ **\$16.90**

Cottage Cheese cooked in a rich butter & nut sauce.

Najuk Kofta (_____ **\$16.90**

Cottage Cheese fritters cooked in a coconut cream & authentic butter sauce.

Dal Makhani (_____ **\$14.90**

Lentils cooked with onions & tomatoes finished with butter & cream.

Dal Tardka (_____ **\$14.90**

Lentils cooked with Punjabi spices.

Punjabi Baingan (Vegan) (_____ **\$15.90**

Dry Eggplant with potatoes cooked in Punjabi spices.

Bhindi do Piazza (Vegan) (_____ **\$19.90**

Lady finger vegetables cooked with traditional spices.

Aloo Gobi (Vegan) (_____ **\$16.90**

Cauliflower cooked with potatoes in chef's special spices.

Mix Vegetable Korma (_____ **\$16.90**

Mixed vegetables, fruits and nuts cooked in chef's special onion-tomato creamy sauce.

Mattar Paneer (_____ **\$16.90**

Baby peas and cottage cheese cooked in a tomato based sauce.

Kadhai Paneer (_____ **\$17.90**

Lightly spiced and seasoned cottage cheese cooked with tomatoes and capsicums.

Gajjar Ki Sabzi _____ **\$15.90**

Served with potatoes, peas and indian spices.

Mushroom do pyaza _____ **\$17.90**

Button mushrooms cooked in a tasty onion base.

Ask your waiter for Jain / Vaishnavi options.



Bindi do Piazza



Aloo Gobi

Chicken

Butter Chicken () \$18.90

Boneless chicken roasted in tandoor, cooked in tomato sauce, cream and almond nut sauce.

Punjabi Chicken Curry () \$19.90

Homestyle punjabi Chicken Curry with bone in.

Chicken Tikka Masala () \$18.90

Boneless chicken roasted in Tandoor, cooked with chopped onion, capsicum, tomato sauce, herbs & spices.

Mango Chicken () \$18.90

Boneless Chicken cooked with mango, onion, ginger, garlic, curry, cumin, raisins, and coconut milk.

Chicken Korma () \$18.90

Boneless chicken, fruits and nuts cooked in chef's special onion-tomato creamy sauce.

Kadhai Chicken () \$18.90

Boneless chicken cooked with diced onions, capsicum in a thick authentic sauce.

Chicken Methi () \$18.90

Boneless pieces of chicken cooked in fresh fenugreek & special sauce.

Chicken Madras () \$18.90

Boneless chicken cooked South Indian Style with a hint of coconut milk.

Saag Chicken () \$18.90

Boneless pieces of chicken cooked in a spinach sauce.

Balti Chicken / Lamb/ Goat () \$18.90

Cooked with onions, garlic, capsicum, ginger in a thick masala sauce.

Chicken Chetinaad () \$18.90

Boneless pieces of chicken cooked in a South Indian Style.



Butter Chicken



Saag Chicken



Kadhai Chicken



Chicken Methi

Pepper Lamb _____ **\$19.90**

Boneless lamb pieces cooked in a South Indian Style with a hint of pepper.

Lamb Rogan Josh _____ **\$19.90**

Boneless lamb cooked with onion, tomato authentic sauce with coriander.

Lamb Saag _____ **\$19.90**

Boneless lamb cooked with spinach.

Lamb Madras _____ **\$19.90**

Boneless pieces of lamb cooked in South Indian Style.

Chicken/Lamb Vindaloo _____ **\$19.90**

Chicken / Lamb slowly cooked in authentic (hot and spicy) vindaloo sauce.

Lamb Korma _____ **\$19.90**

Boneless lamb cooked in a creamy sauce.

Keema Matar _____ **\$19.90**

Lamb mince and baby peas cooked with onion, tomato authentic sauce with coriander.



GOAT

Goat Saag _____ **\$19.90**

Goat cooked with fresh Saag and fresh herbs.

Goat Vindaloo _____ **\$19.90**

Goat slowly cooked in authentic (hot and spicy) vindaloo sauce.

Goat Masala _____ **\$19.90**

Succulent pieces of goat sautéed with onion, pepper and fresh herbs.

Goat Mugalai _____ **\$19.90**

Tender pieces of goat with a rich and mild authentic sauce.

FISH

Tamil Fish  _____ **\$21.90**

Ling fish cooked in a South Indian Style.

Prawn Masala  _____ **\$26.90**

Prawns sautéed with onion, pepper and fresh herbs.

Fish Tikka Masala  _____ **\$21.90**

Fish roasted in Tandoor, cooked with chopped onion, capsicum, tomato sauce, herbs & spices.

Tamil Prawn  _____ **\$26.90**

Prawns cooked in a South Indian Style.

Prawn Vindaloo  _____ **\$26.90**

Prawns cooked in authentic (hot and spicy) vindaloo sauce.

Goan Fish Curry  _____ **\$21.90**

Fresh seasonal fish cooked in a tangy and spicy sauce.

Prawn Malabar  _____ **\$26.90**

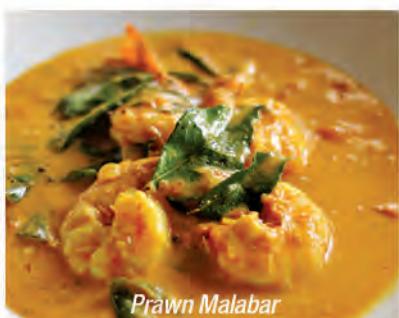
Prawn curry with roasted coconut from Kerala region



Prawn Masala



Goan Fish Curry



Prawn Malabar



Fish Tikka Masala

South Indian Dishes

PLAIN DOSA _____ \$11.90

Rice flour pan cake cooked on a hot plate.

MASALA DOSA _____ \$12.90

Rice flour pan cake cooked on a hot plate stuffed with potatoes

CHICKEN DOSA _____ \$15.90

Rice flour pan cake cooked on a hot plate stuffed with minced spicy chicken

KEEMA DOSA _____ \$15.90

Rice flour pan cake cooked on a hot plate stuffed with spicy lamb mince

EGG DOSA _____ \$15.90

Rice flour pan cake cooked on a hot plate stuffed with spicy chopped boiled eggs

PANEER DOSA _____ \$15.90

Rice flour pan cake cooked on a hot plate stuffed with spicy cottage cheese

RAWA PLAIN DOSA \$14.90

Semolina flour pan cake cooked on a hot plate.

RAWA PANEER DOSA \$16.90

Pan cake made from a mixture of semolina, plain flour, cashew & coconuts.

RAWA MASALA DOSA \$16.90

Pan cake made from a mixture of semolina, plain flour, cashew & coconuts stuffed with potatoes

PAPER PLAIN DOSA \$10.90

Paper thin rice pan cake cooked on a hot plate.

PAPER MASALA DOSA \$13.90

Paper thin rice flour pan cake stuffed with potatoes cooked on hot plate.

MIX VEG DOSA _____ \$14.90

Paper thin rice flour pan cake stuffed with mix vegetables cooked on hot plate.

GHEE ROAST MASALA DOSA _____ \$14.90

Rice flour pan cake stuffed with potatoes cooked on hot plate finished with butter.

TRIPLE DECKER VEGETABLE DOSA _ \$18.90

Triple layering of rice flour pan cake with mix vegetables and paneer layers.

TRIPLE DECKER NON VEG DOSA _____ \$24.90

Triple layering of rice flour pan cake with chicken, lamb mince and egg layers.

AMERICAN CHEESE DOSA \$15.90

Thin rice flour pan cake stuffed with mixed vegetables and cheese cooked in Chef's special sauce on a hot plate.

IDLI SAMBHAR _____ \$10.90

Rice & lentils flour steam cake.

VADA SAMBHAR _____ \$10.90

Lentils donut wok fried serve with lentils curry.

IDLI/VADA COMBO _ \$10.90

UTTHPAM MASALA _ \$12.90

Thick pancake, with onions, tomatoes, chillies and coriander leaves cooked right into the batter.

UTTHPAM ONION _____ \$12.90

Thick pancake, with onions, chillies and coriander leaves cooked right into the batter.

UTTHPAM COCONUT _ \$12.90

Thick pancake, with dessicated coconut cooked right into the batter.

KIDS DOSA

Cheese Dosa _____ \$10.90

Rice flour pan cake cooked on a hot plate stuffed with cheese.



Masala Dosa



Rawa Masala Dosa

Breads

Freshly baked every time you order, choice of Indian breads!

Naan	\$2.90
Garlic Naan	\$3.50
Butter Naan	\$3.90
Cheese Naan	\$4.90
Garlic Cheese Naan	\$5.90
Keema Naan	\$5.90
Peshwari Naan	\$6.90
Tandoori Roti	\$2.90
Lachha Parantha	\$4.90
Methi Lachha Parantha	\$5.90
Stuffed Aloo Kulcha/ Parantha (2Pcs)	\$10.90
Served with Raita & Pickle (2 pieces).	
Stuffed Paneer Kulcha/ Parantha (2Pcs)	\$10.90
Served with Raita & Pickle.	
Stuffed Gobi Parantha (2Pcs)	\$10.90
Served with Raita & Pickle.	
Onion Parantha (2Pcs)	\$10.90
Served with Raita & Pickle.	
Bhatura (Each)	\$3.90
Puri (Each)	\$2.90



Naan



Stuffed Aloo Kulcha/Parantha

Biryani

Vegetable Biryani _____ **\$15.90**

Stir rice cooked with mixed vegetables & finished with mint & coriander.

Hyderabadi Biryani (Chicken/ Lamb/ Goat) _____ **\$18.90**

Indian aromatic rice cooked with meat infused with spices, saffron & special garnishing.

Prawn Biryani _____ **\$26.90**

Indian aromatic rice cooked with prawns infused with spices, saffron & special garnishing.



Vegetable Biryani



Hyderabadi Biryani

Sides

Plain Rice (per person) _____ **\$3.90**

Raita _____ **\$3.90**

Salad _____ **\$5.90**

Pickle _____ **\$3.90**

Cucumber Raita _____ **\$4.90**

Mango Chutney _____ **\$3.90**

Saffron Rice _____ **\$5.90**

Papadams _____ **\$2.90**

Thalis

Punjabi Thali _____ **\$16.90**

Chef's choice of 4 Veg curries / Raita / Salad / Rice / 2 Roti with Pickle & a Sweet.

South Indian Thali _____ **\$17.90**

Chef's choice of Veg curries / Sambhar / 2 Puri / Rasam Raita / Salad / Rice with Pickle & a Sweet.

Non- Veg Thali _____ **\$18.90**

Chef's choice of 2 Veg curries / 2 non veg curries / Raita / Rice Salad / 2 Roti with Pickle & a Sweet.



Thali

Desserts

Gulab Jamun (each) _____ **\$3.50**

Ras Malai (each) _____ **\$3.50**

Pista Kulfi _____ **\$4.50**

Mango Kulfi _____ **\$4.50**

Rasgulla (each) _____ **\$3.50**

Jalebi Rabri _____ **\$5.90**



Gulab Jamun



Pista Kulfi

Daily Specials

Daily Specials

Monday

Rajma + Rice + Naan/Roti _____ \$11.90

Tuesday

Dal Palak + Rice + Naan/Roti _____ \$11.90

Wednesday

Matar Paneer + Rice + Naan/Roti _____ \$11.90

Thursday

Kadhi Pakora + Rice + Naan/Roti _____ \$12.90

Friday

Saag + Makki Ki Roti _____ \$14.90

Drinks Menu

Indian drinks are refreshing and very varied, choose from sweet/ sour or more traditional drinks!

Sweet Lassi _____ \$3.50

Mango Lassi _____ \$4.00

Rose Lassi _____ \$4.50

Namkeen Lassi _____ \$3.50

Billu's Special Masala Tea _____ \$3.50

Soft Drinks (cans) _____ \$2.90

Juice _____ \$3.90

Mineral Water _____ \$3.00

Soda Water _____ \$4.50

Lassi Jug _____ \$12.90

Coke Jug _____ \$8.90

Alcoholic Drinks Menu

Red Wines

	GLASS	BOTTLE
JACOBS CREEK SHIRAZ _____	\$7.00	\$20.00
JACOBS CREEK MERLOT _____	\$7.00	\$20.00
RAWSON RETREAT SHIRAZ _____	\$8.90	\$29.00
BUNNAMAGOO ESTATE SHIRAZ _____	\$9.90	\$36.00
JACOB CREEK ROSEY _____	\$8.90	\$25.00
OYSTER BAY PINOT NOIR _____	\$12.90	\$40.00

White Wines

	GLASS	BOTTLE
JACOB CREEK CHARDONNAY _____	\$7.00	\$20.00
JACOB CREEK MOSCATO _____	\$7.00	\$25.00
PENFOLDS KOONUNGA HILL CHARDONNAY _____	\$11.90	\$36.00
OYSTER BAY CHARDONNAY _____	\$11.90	\$36.00
OYSTER BAY SAVGNON BLANC _____	\$12.90	\$40.00

All wines subject to availability. Ask your waiter for more options.

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Beers

PURE BLONDE	\$6.90
KING FISHER	\$7.90
HAYWARDS	\$7.90
CORONA	\$7.90
HEINEKEN	\$7.90
TOOHEYS EXTRA DRY	\$6.90

Subject to availability. Ask your waiter for more options.

Spirits

SMIRNOFF RED VODKA	Single Shot \$8.00
	Double Shot \$12.90
GREY GOOSE VODKA	Single Shot \$11.00
	Double Shot \$15.90
CHIVAS REGAL	Single Shot \$9.00
	Double Shot \$12.90
JOHNNIE WALKER BLACK	Single Shot \$9.00
	Double Shot \$12.90
GOLD LABEL JOHNNIE WALKER	Single Shot \$11.90
	Double Shot \$16.90
GLENFIDDICH 12 YEAR OLD SINGLE MALT	Single Shot \$9.90
	Double Shot \$13.90
INDIAN RUM (OLD MONK)	Single Shot \$9.00
	Double Shot \$12.90

Port

HANWOOD (GLASS)	\$8.00
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Billu's

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Breakfast Menu

Saturday & Sunday 8am - 11am

Aloo Puri _____ \$8.90

Halwa Puri _____ \$10.90

French Toast _____ \$6.90

Bread Pakoda _____ \$9.90

Masala Omelette with Prantha _____ \$12.90

Masala Omelette with Bread _____ \$12.90

Aloo / Gobi / Paneer / Onion Prantha (2pc) _____ \$10.90

Channa Bhatura _____ \$12.90

Masala Tea _____ \$3.50

All Dosa's Available!!

Please see Dosa's page for list available and prices.

Billu's

Finest Indian Restaurants & Catering

Billu's

Authentic Indian Cuisine & Sweets

"All our dishes made to very authentic & traditional recipies so that you don't have to leave Sydney to enjoy authentic Indian food."

"Our consistency of quality and service has made us one of the most favoured Indian restaurats in Sydney. My passion for the culture and Indian food is what I want to convey to my guest" Billu says

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