



## Entrées & Small Plates

**Poppadums (GF) – 4 pcs** 4.00  
Paper-thin lentil crisps, lightly spiced and fried to a golden crunch the delicate beginning of every feast.

**Vegetarian Sharing Platter for Two** 19.90

A handpicked mosaic of vegetarian indulgence: Crisp samosas, achari paneer tikka, veg pakoras, velvety palak kebabs, & mushroom bread.

**Southwest Platter for Two** 25.90

An elegant marriage of earth and flame: Juicy chicken tikka, skewer lamb kebab, crisp vegetable pakoras, beetroot kebabs & mushroom bread.

**Busselton Jetty Platter for Two** 28.90

A lavish tasting journey: Mushroom tikka, garlic prawns, herb-marinated lamb chops, classic chicken tikka & mushroom bread.

**Vegetable Samosa (V) – 3 pcs** 9.90

Golden pyramids of pastry filled with fragrant potatoes and spice, crisp outside, soft within.

**Mushroom Kulcha (V) –** 9.90

A soft, fire-kissed bread, stuffed with spiced mushrooms, onions, and fresh herbs – earthy, hearty, and indulgent with every bite.

**Vegetable Pakora (V) (Vegan) – 4 pcs** 9.90

A rustic delight – spiced vegetables in chickpea batter, fried till golden and crunchy.

**Beetroot Kebab (V) – 4 pcs** 11.90

Fresh beetroot, spinach, potato, and cheese patties infused with fragrant spice, crisped to a golden crown.

**Achari Paneer Tikka (V) – 4 pcs** 15.90

Succulent cottage cheese cubes marinated in yogurt and masala, roasted with onion and capsicum in the tandoor flame.

**Honey Chilli Cauliflower (V)** 13.90

Golden florets glazed in a shimmering sauce of honey and chilli – a dance of sweet, spice, and crunch.

**Chicken Tikka (GF) – 4 pcs** 15.90

Boneless chicken thigh fillets, steeped in spiced yogurt overnight, roasted in the clay oven for a smoky tenderness.

**Tandoori Chicken (GF) (Half) 16.90 (Full) 24.90**

An eternal classic – chicken on the bone, marinated in yogurt and tandoori spices, slow-roasted over glowing charcoal.

**Honey Chilli Chicken** 15.90

Crisp chicken bites tossed in a fiery-sweet chilli glaze – bold yet comforting.

**Adrahi Lamb Chops (GF) – 4 pcs** 23.90

Prime lamb chops marinated with herbs, spices, and lemon, char-grilled to smoky succulence.

**Royal Skewer lamb Kebab (GF)** 14.90

Hand-rolled skewers of minced lamb, delicately spiced, grilled in the tandoor – bold, smoky, unforgettable.

**Murg Malai Tikka – 4 pcs (GF)** 15.90

Boneless chicken thigh fillet marinated overnight in light spices, and cream cheese and roasted in tandoor oven.

## Garlic Prawns (GF)

Plump prawns infused with garlic and spices, roasted in the clay oven – juicy, aromatic, refined.

18.90



## Chaat Selection From The Streets of India

### Spiced Lotus Chaat

Deep fried lotus stem tamarind, yogurt and mint emulsion.

14.90

### Palak Patta Chaat

Spinach leaves crispy fried parcel the flavors of potato, peas, tamarind, yogurt and mint emulsion.

14.90

### Samosa Chaat

Crushed samosas topped with spiced chickpeas, chutneys, yogurt, and fresh herbs.

14.90

### Beetroot Chaat

Tangy beetroot tossed with spices, chutneys, yogurt, and crunchy toppings.

14.90



## The Green Goddess Collection

Vegetarian classics elevated, twisted and dressed to impress.

### Dal Makhani (Dal Bukhara) (GF)

Creamy, slow-cooked black lentils in a tomato-butter embrace.

18.90

### Dal Tadkewali (GF, Vegan)

Yellow lentils tempered with cumin & garlic - inspired by the classic Dal Tadka.

18.90

### Daal Saag (GF, Vegan)

Spinach and lentils in perfect harmony with garlic, onion & warm spices.

18.90

### Chana Masala (GF, Vegan)

A soulful Chana Masala, bursting with earthy chickpeas in masala rhythm.

18.90

### Mumtaz Aloo Matar (GF, Vegan)

Aloo Matar reimaged – where peas and potatoes dance in tomato-onion gravy.

18.90

### Tawa Bhindi (GF, Vegan)

Bhindi Do Pyaza with pan-roasted okra and double-onion magic.

18.90

### Mix veg (GF, Vegan)

Mixed veggies grilled to perfection, kissed with spice and sizzle.

18.90

### Aloo Gobhi (GF, Vegan)

Potatoes and Cauliflower in a smoky, spiced tomato base.

18.90

### Subz Miloni (GF)

Spinach-garlic sauce embracing a mix of vibrant veggies.

18.90

### Malai Kofta (GF)

Soft cottage cheese-potato dumplings bathing in royal cashew gravy.

18.90

### Kadhahi Paneer (GF)

Paneer Makhni Masala – paneer cubes mingling with capsicum & creamy tomato.

18.90

### Matar Paneer (GF)

Matar Paneer with a cashew-tomato twist and creamy indulgence.

18.90

All Curries Can be made mild, medium or hot

Food Allergies & Intolerances must speak to our staff before ordering.

## Shahi Paneer (GF)

Shahi Paneer – a creamy, cashew-rich fantasy straight from royal kitchens.

18.90

## Jeera Aloo (GF, Vegan)

Our tangy Aloo Bombay style – bold potatoes in a masala swagger.

18.90

## Methi Paneer (GF)

Paneer with the magic of methi (fenugreek), cream and quiet power

18.90



## The Rooster's Table

Chicken dishes that rise with spice, sauce, and story.

## Butter Chicken (GF)

Our butter chicken – smooth, creamy, slightly sweet and soul-deep.

21.90

## Chicken Tikka Masala (GF)

Charred chicken in a storm of tomato, capsicum, and spice.

21.90

## Chettinad Blaze (GF)

Where mustard, coconut, and fire meet in this South Indian sensation.

21.90

## Mango Chicken (GF)

Sweet mango curry with a nutty cashew finish – unexpectedly addictive.

21.90

## Dragon Masala

Chilli Chicken, Indo-Chinese style. Crispy. Sticky. Spicy. Repeat.

21.90

## Chicken 65° North

Crispy, spiced, legendary – inspired South Indian street-food classic.

21.90

## Methi Chicken (GF)

Chicken with the magic of methi (fenugreek), cream, and quiet power.

21.90

## Grandma's Sunday Curry (GF)

Homestyle chicken in onion-tomato gravy – comfort by the spoon

21.90

## Chicken (Jalfrezi) (GF)

A tomato-pepper fusion dish with bold moves and zero apologies.

21.90

## Murg Kali Mirch

Chicken marinated overnight n cooked in cashew nut, n cream based sauce flavoured with crushed black pepper.

21.90



## Curries Without Borders

The great Indian curry, now with attitude.

## Madras (Coconut Firestorm) (GF)

Creamy coconut and tomato curry with Madras spices and a chili kick.

**Veg – 18.90 | Chicken – 21.90 | Beef – 21.90**

**Lamb – 22.90 | Prawn – 24.90**

## Korma (Mughal Velvet) (GF)

A silky curry of cashews, coconut and cream, gently spiced for a rich and mellow finish.

**Veg – 18.90 | Chicken – 21.90 | Beef – 21.90**

**Lamb – 22.90 | Prawn – 24.90**

## Vindaloo (GF) 🌶️🌶️🌶️

A fiery Goan-style curry with chili, vinegar and aromatic spices for bold, tangy heat.

**Veg – 18.90 | Chicken – 21.90 | Beef – 21.90**

**Lamb – 22.90 | Prawn – 24.90**

### Green Flame (Saagwala) (GF)

A silky spinach curry with a creamy swirl. Healthy never tasted so bold.

**Veg - 18.90 | Chicken - 21.90 | Beef - 21.90**  
**Lamb - 22.90 | Prawn - 24.90 | Goat - 25.90**



### Hummingbird Feast

Lamb & goat done the royal way.

**Lamb Rogan josh (GF) 21.90**

Lamb simmered slow in red Kashmiri masala – iconic and intense

**Lamb Bhuna Gosht (GF) 21.90**

Dry-style lamb tossed in garlic, onion, tomato & spice.

**Lamb Kalimirch (GF) 21.90**

House special lamb cooked with exotic spice topped with garlic potatoes.

**Lamb Garlic Potatoes (GF) 21.90**

Tender lamb and potatoes simmered in a fragrant Kashmiri curry with garlic, & warming spices. Aromatic, rich, and perfectly balanced.

**Rarrah Gosht (Goat Curry) (GF) 21.90**

Slow-cooked goat curry layered with tradition, spices and heart.



### Coastal Waters

Where seafood swims in spice.

**Prawn Masala (GF) 22.90**

Prawns in a tangy tomato-onion groove, spiced to sway.

**Kerala Fish Curry (GF) 22.90**

Coconut, tamarind, and coastal dreams.

**Butter Ocean (GF) 22.90**

Yes, like butter chicken. But with prawns. And it's glorious.

**Mustard Mist (Fish) (GF) 22.90**

Bengal's finest – fish fillet in mustard-coconut steam.



### House Special

**Mughlai Beef & Prawns (GF) 22.90**

Beef in coconut masala, crowned with sautéed garlic prawns.

**Beef by the Beach (Goani) (GF) 22.90**

Simmered in coconut milk, laced with Malibu, kissed by waves.

**Marinara Madras curry (GF) 22.90**

Mix seafood unite in a fiery South Indian curry – bold heat, tangy spice and a taste of the ocean in every bite



### Kids Menu

**Chips 8.99**

**Chips & Nuggets 12.99**

**Mango Chicken & Rice 12.99**



### Tandoori Breads

Plain Naan	4.50
Garlic Naan	5.50
Butter Naan	5.50
Cheese Naan	6.50
Garlic & Cheese Naan	6.50
Chilli Cheese Naan	6.50
Cheese & Spinach Naan	6.50
Kashmiri Naan	6.50
Keema Naan	(Spiced Lamb-Stuffed) 7.00
Chilli Naan	6.00
Garlic, cheese & spinach	6.50
Tandoori Roti (Wholemeal)	4.00



### Rice Raga

Steamed Rice	5.00
Golden Saffron Rice	5.90
Coconut Rice	7.90
Kashmiri Pulao	(With sweet roasted dry fruits) 7.90
Peas & jeera Pulao	7.90

### Biryani Kingdom (GF)

Layered with love, laced with aroma, crowned with raita.

**Veg - 18.90 | Chicken - 20.90 | Beef - 20.90**  
**Lamb - 21.90 | Prawn - 22.90**



### Sideshow Stars

Mint Spell	3.00
Tamarind Tease	3.00
Mango Chutney	3.00
Raita	4.00
Crunchy Kuchumber	4.00
Pickle	3.00
Onion salad	4.00
Sidekick Platter	(Chutneys + Raita + Salad + Pickles) 12.00



### Desserts

<b>Gulab Jamun with/without Ice Cream 9.90</b>
Dumplings made of flour sweetened with sugar syrup served with or without vanilla ice cream.
<b>Pista Kulfi (GF) 8.90</b>
Pistachio flavoured homemade creamy ice cream.
<b>Mango Kulfi (GF) 8.90</b>
Mango flavoured homemade creamy ice cream.



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Take Away

MENU

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### Trading Hours

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5:00 pm - 8:30 pm

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