



H U M M I N G B I R D

*Dine-in*

**MENU**

**VEG & NON VEG**

**Trading Hours**

Sun to Thurs  
5:00 pm-8:30 pm

Friday to Sat  
5:00 pm - 9:00 pm

 **08 6715 0902**



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# HUMMINGBIRD

WHERE BUSSELTON MEETS TO EAT



HUMMINGBIRD



INDIAN CLASSICS, REFINED FOR TODAY



BUSSELTON, AUSTRALIA



## Entrées & Small Plates

### Poppadums (GF) – 4 pcs

Paper-thin lentil crisps, lightly spiced and fried to a golden crunch the delicate beginning of every feast.

4.00 GF

### Vegetarian Sharing Platter for Two

A handpicked Mosaic of vegetarian indulgence: Crisp samosas, achari Paneer tikka, Veg pakoras, Beetroot Kebab & Mushroom Bread

20.90

### Southwest Platter for Two

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

26.90

### Busselton Jetty Platter for Two

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

29.90



### Beetroot Kebab (V) – 4 pcs

Fresh beetroot, spinach, potato, & cheese patties infused with fragrant spice, crisped to golden crown

12.90

### Vegetable Samosa (V) – 3 pcs

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

10.90 V

### Mushroom Kulcha (V) –

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

10.90 V

### Vegetable Pakora (V) (Vegan) – 4 pcs

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

10.90 V

### Golgappe Vodka Shooters (V)- 4pcs

Hollow poori filled with potato's n chickpeas, served with vodka in mint flavoured water.

11.90 V

### Achari Paneer Tikka (V) – 4 pcs

Succulent cottage cheese cubes marinated in yougart and masalas roasted with onion and capsicum in the tandoori flame

16.90 V

### Honey Chilli Cauliflower (V)

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

14.90 V

### Chicken Tikka (GF) – 4 pcs

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

16.90 GF

### Tandoori Chicken (GF)

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

(Half) 17.90 (Full) 25.90 GF

### Honey Chilli Chicken

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

16.90





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## Royal Skewer lamb Kebab (GF)

15.90 GF

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

## Adraki Lamb Chop (GF) 4pcs

24.90 GF

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

## Murg Malai Tikka - 4 pcs (GF)

16.90 GF

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

## Garlic Prawns (GF)

19.90 GF

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



Food that sings.  
Vibes that sting.  
Hummingbird don't serve basic.

"Tiny bird, big bite.  
We move fast, We cook real.  
This ain't your average nest."

## Chaat Selection

From The Streets of India

### Spiced lotus Chaat

15.90

Deep fried lotus stem tamarind, yogurt and mint emulsion.

### Palak Patta Chaat

15.90

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

### Samosa Chaat

15.90

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

### Beetroot Chaat

15.90

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





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A CULINARY JOURNEY

## The Green Goddess Collection

COURSE BY COURSE

Vegetarian classics elevated,  
twisted and dressed to impress.

### The Green Goddess Collection

#### Dal Makhani (Dal Bukhara) (GF) 19.90

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

#### Dal Tadkewali (GF, Vegan) 19.90

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

#### Daal Saag (GF, Vegan) 19.90

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

#### Chana Masala (GF, Vegan) 19.90

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

#### Mumtaz Aloo Matar (GF, Vegan) 19.90

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

#### Tawa Bhindi (GF, Vegan) 19.90

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

#### Mix veg (GF, Vegan) 19.90

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

#### Palak Paneer 19.90

Fresh Spinach cooked with soft paneer in aromatic spices



### The Green Goddess Collection

#### Aloo Gobhi (GF, Vegan) 19.90

Potatoes and Cauliflower in a smoky, spiced tomato base.

#### Subz Miloni (GF) 19.90

Spinach-garlic sauce embracing a mix of vibrant veggies.

#### Malai Kofta (GF) 19.90

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

#### Kadhui Paneer (GF) 19.90

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

#### Matar Paneer (GF) 19.90

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

#### Shahi Paneer (GF) 19.90

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

#### Jeera Aloo (GF, Vegan) 19.90




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

#### Methi Paneer (GF) 19.90

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



All Curries Can be made mild, medium or hot

 VEGETARIAN & VEGAN  GLUTEN-FREE  PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS OR SPECIAL REQUESTS



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## HUMMINGBIRD'S SPECIAL



Delicately crafted,  
boldly flavored – our signature creations that  
capture the soul of Hummingbird.



### The Rooster's Table

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



**Butter Chicken (GF)** GF 22.90

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

**Chicken Tikka Masala (GF)** GF 22.90

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

**Chettinad Blaze (GF)** GF 22.90

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

**Mango Chicken (GF)** GF 22.90

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

Nature's charm meets culinary craft.

Signature creations inspired by lightness, color, and joy.



**Dragon Masala** 22.90

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

**Chicken 65° North** 22.90

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

**Methi Chicken (GF)** GF 22.90

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

**Grandma's Sunday Curry (GF)** GF 22.90

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

**Chicken (Jalfrezi) (GF)** GF 22.90

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

**Murg Kaali Mirch** 22.90

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

All Curries Can be made mild, medium or hot





## Hummingbird Feast

Lamb & goat done the royal way.

**Lamb Rogan josh (GF)** GF 22.90

Lamb simmered slow in red Kashmiri masala – iconic and intense

**Lamb Bhuna Gosht (GF)** GF 22.90

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

**Lamb Kalimirch (GF)** GF 22.90

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

**Lamb Garlic Potatoes (GF)** GF 22.90

Tender Lamb & potatoes simmered in a fragrant kashmiri curry with garlic & warming spices

**Rarraah Gosht (Goat Curry) (GF)** GF 22.90

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



## Coastal Waters

Where seafood swims in spice.

**Prawn Masala (GF)** GF 23.90

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

**Kerala Fish Curry (GF)** GF 23.90

Coconut, tamarind, and coastal dreams.

**Butter Ocean (GF)** GF 23.90

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

**Mustard Mist (Fish) (GF)** GF 23.90

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



## House Special

**Mughlai Beef & Prawns (GF)** GF 23.90

Beef in coconut masala, crowned with sautéed garlic prawns.

**Beef by the Beach (Goani) (GF)** GF 23.90

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

**Marinara Madras curry (GF)** GF 23.90

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



## Korma (Mughal Velvet) (GF)

A Silky curry of cashews, coconut and creame, gently spiced for a rich and mellow finish.

Veg	-19.90	Chicken	-22.90	Beef	-22.90
Lamb	-23.90	Prawn	-25.90		



## Vindaloo (GF)

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

Veg	-10.90	Chicken	-22.90	Beef	-22.90
Lamb	-23.90	Prawn	-25.90		



## Curries Without Border

**Madras (Coconut Firestorm) (GF)** GF

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

Veg	-10.90	Chicken	-22.90	Beef	-22.90
Lamb	-23.90	Prawn	-25.90		

**Green Flame (Saagwala) (GF)**

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

Veg	20.90	Chicken	22.90	Beef	22.90
Lamb	23.90	Prawn	25.90	Goat	25.90

All Curries Can be made mild, medium or hot



VEGETARIAN



GLUTEN-FREE



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## BANQUETS

COURSE BY COURSE

Minimum of 2 people required per table for banquet services

### VEGETARIAN BANQUET

#### ENTREE

Vegetarian Sharing Platter for Two

#### MAINS

Kadai Paneer, Mixed Vegetables Curry,  
Yellow Daal

#### ACCOMPANIMENTS

Rice Garlic Naan, Plain Naan, Kachumber Salad,  
Raita, Papadums, Chutney

#### DESSERT

Gulab Jamun or Kulfi

**\$50.99**  
PER PERSON

### HUMMINGBIRD BANQUET

#### ENTREE

Choose Any Platter

#### MAINS

Choose Any 4 Curries

#### ACCOMPANIMENTS

Rice Garlic Naan, Plain Naan, Kachumber Salad,  
Raita, Papadums, Chutney

#### DESSERT

Gulab Jamun or Kulfi

**\$60.99**  
PER PERSON

## HUMMINGBIRD CATERING

We offer full-service catering — from conceptualising a menu tailored to your needs, to organising staff, styling, music, and more.

Catering is available in our on-premise function area or at an external location. Whether for 30 guests or 1,200, every event is given the same attention to detail.



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VEGETARIAN GF GLUTEN-FREE PLEASE INFORM OUR STAFF OF ANY DIETARY REQUIREMENTS OR SPECIAL REQUESTS





## Tandoori Breads

Plain Naan	5.50
Garlic Naan	6.50
Butter Naan	7.50
Cheese Naan	7.50
Garlic & Cheese Naan	7.50
Chilli Cheese Naan	7.50
Cheese & Spinach Naan	7.50
Kashmiri Naan	7.50
Keema Naan (Spiced Lamb-Stuffed)	8.00
Chilli Naan	7.00
Garlic, cheese & spinach	7.50
Tandoori Roti (Wholemeal)	5.00



## Rice Raga

Steamed Rice	6.00
Golden Saffron Rice	6.90
Coconut Rice	8.90
Kashmiri Pulao (With sweet roasted dry fruits)	8.90
Peas & jeera Pulao	8.90



## Biryani Kingdom

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

Veg	-19.90	Chicken	-21.90	Beef	-21.90
Lamb	-22.90	Prawn	-23.90	Goat	-22.90



## Side Show Stars

Mint Spell	4.00
Tamarind Tease	4.00
Mango Chutney	4.00
Raita	5.00
Crunchy Kuchumber	5.00
Pickle	4.00
Onion salad	5.00
Sidekick Platter (Chutneys + Raita + Salad + Pickles)	13.00

## Kids Menu

Chips	9.99
Chips & Nuggets	13.99
Mango Chicken & Rice	13.99
Butter Chicken & Rice	13.99



## Desserts

### Gulab Jamun with/without Ice Cream 10.90

Dumplings made of flour sweetened with sugar syrup served with or without vanilla ice cream.

### Pista Kulfi (GF) 9.90

Pistachio flavoured homemade creamy ice cream.

### Mango Kulfi (GF) 9.90

Mango flavoured homemade creamy ice cream.

**Note: Please ask staff for special Desserts**