

HUMMINGBIRD

Dine-in

MENU **VEG & NON VEG**

Trading Hours

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

5:00 pm - 9:00 pm



© 08 6715 0902

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

HUMM



WHERE BUSSELTON MEETS TO EAT

HUMMINGBIRD

de

INDIAN CLASSICS, REFINED FOR TODAY

BUSSELTON, AUSTRALIA



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

20.90

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

Southwest Platter for Two

26.90

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

29.90

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



Beetroot Kebab (V) - 4 pcs

12.90

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

Vegetable Samosa (V) - 3 pcs

10.90

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

Mushroom Kulcha (V) -

10.90 🍨

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

10.90

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

Golgappe Vodka Shooters (V)- 4pcs

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

11.90

Achari Paneer Tikka (V) – 4 pcs

16.90

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



Honey Chilli Cauliflower (V)

14.90

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

Chicken Tikka (GF) - 4 pcs

16.90 GF

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

Tandoori Chicken (GF)

(Half) 17.90 (Full) 25.90 GF

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

Honey Chilli Chicken

16.90

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



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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 @

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

Murg Malai Tikka - 4 pcs (GF)

16.90 GF

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

Garlic Prawns (GF)

19.90 @

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

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

15.90





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COURSE BY COURSE

A CULINARY JOURNEY

The Green Goddess Collection

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) 🙃 🦫

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 Spanich 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.

Kadhai Paneer (GF) @

19.90

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

Matar Paneer (GF) 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) GF

19.90

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





All Curries Can be made mild, medium or hot







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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) @

22.90

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

Chettinad Blaze (GF) @

22.90

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

Mango Chicken (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.





22.90 Dragon Masala

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

Chicken 65° North 22.90

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

22.90 Methi Chicken (GF) @

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

22.90 Grandma's Sunday Curry (GF) @

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

Chicken (Jalfrezi) (GF) @ 22.90

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

22.90 Murg Kaali Mirch

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

All Curries Can be made mild, medium or hot



GF GLUTEN-FREE





Lamb & goat done the royal way.

22.90

Lamb simmered slow in red Kashmiri masala — iconic and intense

22.90

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

22.90

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

Lamb Garlic Potatoes (GF) G 22.90

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

22.90 Rarrah Gosht (Goat Curry) (GF) @

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



Where seafood swims in spice.

23.90 Prawn Masala (GF) @

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

23.90 Kerala Fish Curry (GF) @

Coconut, tamarind, and coastal dreams.

23.90 Butter Ocean (GF) @

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

23.90 Mustard Mist (Fish) (GF) @

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

House Special

Mughlai Beef & Prawns (GF) @ 23.90

Beef in coconut masala, crowned with sautéed garlic prawns.

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

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

Marinara Madras curry (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

Curries Without Border

Madras (Coconut Firestorm) (GF) @

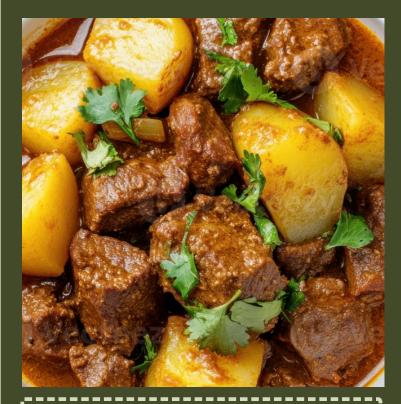
Creamy coconut and tomato curry with Madras spices and a chili kick.

-10.90 Chicken -22.90 Lamb -23.90 -25.90

Green Flame (Saagwala) (GF)

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

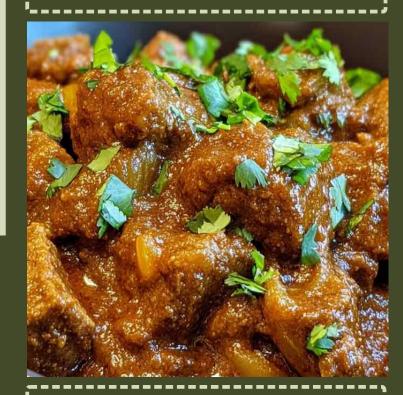
Veg 20.90 Chicken 22.90 Beef 22.90 23.90 25.90 Lamb



Korma (Mughal Velvet) (GF) @

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

-19.90 | Chicken -22.90 Prawn -25.90 Lamb -23.90 |



Vindaloo (GF) 🌖 🎁 🐨

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

-10.90 -22.90 Chicken -22.90 lamb -23.90 -25.90

All Curries Can be made mild, medium or hot





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A CULINARY JOURNEY

COURSE BY COURSE

Minimum of 2 people required per table for banquet sevices

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

PER PERSON

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

<u>HUMMINGBIRD</u> CATERING

We offers 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.



All Curries Can be made mild, medium or hot









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

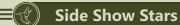


Biryani Kingdom

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





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