

Welcome to

Billu's

Finest Indian Restaurants & Catering



Catering & Booking Enquiries Call
02 9687 7785



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

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Gobi Manchurian



Punjabi Pakora



Paneer Sizzler



Spring Rolls



Samosa



Bhel Puri



Aloo Tikki



Billu's Samosa Chole



Pani Puri

Billu's

Finest Indian Restaurants & Catering

Appetizers

Vegetarian

(Veggies and from fresh Garden herbs)

Gobi Manchurian _____ **Small \$10.90 | Large \$15.90**

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 (8 Pieces).

Paneer Sizzler _____ **\$15.90**

Cottage cheese marinated with yogurt and spices finished with onion and capsicum in authentic 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) _____ **\$2.50**

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

Dhai Bhalla _____ **\$7.90**

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

Bhel Puri _____ **\$7.90**

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

Aloo Tikki _____ **\$7.90**

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

Papri Chaat _____ **\$7.90**

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

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.

Dhai Puri _____ **\$7.90**

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

Mixed Chaat _____ **\$9.90**

Aloo Tikki topped with a mixture of Papdi and condiments

Continue to next page for more Appetizers..

Billu's

Finest Indian Restaurants & Catering



Chicken 65



Tandoori Chicken



Lamb Cutlets



Seekh Kebab



Chilli Pan Fried Prawns



Fish Amritsari

Billu's

Finest Indian Restaurants & Catering



Appetizers

Non Vegetarian (Chicken & Meat)

Chicken65 _____ **Small \$12.90 | Large \$22.90**

Boneless pieces of chicken marinated in various herbs and spices, deep fried.

Chilli Chicken _____ **Small \$13.90 | Large \$23.90**

Boneless pieces of chicken marinated in various herbs and spices, pan fried with chilli and authentic sauces.

Chicken Kebab _____ **\$11.90**

Chicken mince cooked with onion, ginger, green chilli & marinated in tandoori herbs, cooked on a hot flat top.

Tandoori Chicken _____ **Half \$9.90 | Full \$16.90**

Tandoori roasted chicken marinated & seasoned in yoghurt and garlic.

Saffron Tikka _____ **\$11.90**

Boneless chicken marinated in herbs & cooked in a Tandoor.

Tawa Goat/Chicken/Lamb _____ **\$21.90**

Cooked with Traditional spices on a hot plate.

Lamb Cutlets _____ **\$19.90**

Lamb Chops marinated in Traditional Indian Spices, cooked in Tandoor.

Seekh Kebab _____ **\$14.90**

Skewered pieces of lamb mince meat marinated in spices, cooked in Tandoor.

Achari Seekh Kebab _____ **\$14.90**

Seekh Kebab sauteed with thick masala sauce.

Seafood

Chilli Pan Fried Prawns _____ **\$22.90**

Pan fried prawns cooked in traditional authentic sauces.

Fish Amritsari _____ **\$16.90**

Fish fillets marinated in Punjabi herbs, spices and deep fried.

Prawn Amritsari _____ **\$22.90**

Prawns marinated in Punjabi herbs, spices & deep fried.

Grill Fish _____ **\$18.90**

Fish grilled on hot plate & served with fresh salad.

Platters Veg & Non Veg

Mixed Veg Platter _____ **\$17.90**

2 x Paneer Sizzler, 2 x Pakorra, 2 x Curry Puffs, 2 x Cocktail Samosa.

Mixed Platter _____ **\$22.90**

2 x Lamb Cutlets, 2 x Saffron Chicken, 2 x Seekh Kebab, 2 x Cocktail Samosa.

Mixed Non Veg Platter _____ **\$25.90**

2 x Lamb Cutlets, 2 x Saffron Chicken, 2 x Seekh Kebab, 2 x Fish Amritsari.

Mains

Vegetarian

Palak Paneer _____ **\$14.90**

Cottage Cheese cubes in Spinach Curry.

Paneer Makhani/ Shahi Paneer/ Paneer Tikka Masala **\$14.90**

Cottage Cheese cooked in a rich butter & nut sauce.

Najuk Kofta _____ **\$14.90**

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

Dal Makhani _____ **\$11.90**

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

Dal Tardka _____ **\$11.90**

Lentils cooked with Punjabi spices.

Punjabi Baingan _____ **\$13.90**

Dry Eggplant with potatoes cooked in Punjabi spices.

Bhindi do Piazza _____ **\$18.90**

Lady finger vegetables cooked with traditional spices.

Aloo Gobi _____ **\$14.90**

Cauliflower cooked with potatoes in chef's special spices.

Mix Vegetable Korma _____ **\$14.90**

Mattar Paneer _____ **\$14.90**

Kadhai Paneer _____ **\$15.90**

Channa Bhatura _____ **\$11.90**



Bhindi do Piazza



Aloo Gobi

Chicken

Butter Chicken _____ **\$17.90**

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

Chicken Tikka Masala _____ **\$17.90**

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

Chicken Korma _____ **\$17.90**

Kadhai Chicken _____ **\$17.90**

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

Chicken Methi _____ **\$17.90**

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

Chicken Madras (HOT) _____ **\$17.90**

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

Saag Chicken _____ **\$17.90**

Boneless pieces of chicken cooked in a spinach sauce.

Balti Chicken / Lamb/ Goat _____ **\$17.90**

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

Chicken Chetinaad _____ **\$17.90**

Boneless pieces of chicken cooked in a South Indian Style.



Butter Chicken



Saag Chicken



Kadhai Chicken



Chicken Methi

LAMB

Pepper Lamb(HOT) _____ **\$17.90**

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

Lamb Rogan Josh _____ **\$17.90**

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

Lamb Saag _____ **\$17.90**

Boneless lamb cooked with spinach.

Lamb Madras _____ **\$17.90**

Boneless pieces of lamb cooked in South Indian Style.

Chicken/Lamb Vindaloo (HOT) _____ **\$17.90**

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

Lamb Korma _____ **\$17.90**

Boneless lamb cooked in a creamy sauce.

Lamb with Aloo _____ **\$17.90**

Lamb cooked with potatoes in Afghani style.



GOAT

Goat Saag _____ **\$18.90**

Goat cooked with fresh Saag and fresh herbs.

Goat Vindaloo _____ **\$18.90**

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

Goat Masala _____ **\$18.90**

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

Goat Mugalai _____ **\$18.90**

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

FISH

Tamil Fish _____ **\$19.90**

Ling fish cooked in a South Indian Style.

Prawn Masala _____ **\$24.90**

Prawns sautéed with onion, pepper and fresh herbs.

Fish Tikka Masala _____ **\$19.90**

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

Tamil Prawn _____ **\$24.90**

Prawns cooked in a South Indian Style.

Prawn Vindaloo _____ **\$24.90**

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

Goan Fish Curry _____ **\$19.90**

Fresh seasonal fish cooked in a tangy and spicy sauce.

Prawn Malabar _____ **\$24.90**

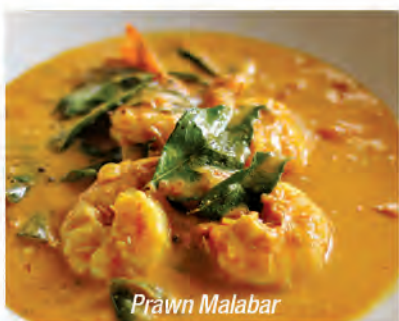
Fish curry with roasted coconut from Kerala region



Prawn Masala



Goan Fish Curry



Prawn Malabar



Fish Tikka Masala

South Indian Dishes

PLAIN DOSA _____ \$10.90

Rice flour pan cake cooked on a hot plate.

MASALA DOSA _____ \$11.90

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



Masala Dosa

CHICKEN DOSA _____ \$14.90

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

KEEMA DOSA _____ \$14.90

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

EGG DOSA _____ \$14.90

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

PANEER DOSA _____ \$14.90

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

RAWA PLAIN DOSA \$13.90

RAWA PANEER DOSA\$14.90

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

RAWA MASALA DOSA \$14.90

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



Rawa Masala Dosa

PAPER PLAIN DOSA _ \$10.90

Paper thin rice pan cake cooked on a hot plate.

PAPER MASALA DOSA \$12.90

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

MIX VEG DOSA _____ \$13.90

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

GHEE ROAST MASALA DOSA _____ \$13.90

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

TRIPLE DECKER VEGETABLE DOSA _____ \$17.90

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

TRIPLE DECKER NON VEG DOSA _____ \$22.90

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

IDLI SAMBHAR _____ \$9.90

Rice & lentils flour steam cake.

VADA SAMBHAR _____ \$9.90

Lentils donut wok fried serve with lentils curry.

IDLI/VADA COMBO _____ \$9.90

UTTHPAM MASALA _ \$11.90

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

UTTHPAM ONION _____ \$11.90

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

UTTHPAM COCONUT _ \$11.90

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

Breads

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

Naan _____ **\$2.50**

Garlic Naan _____ **\$3.00**

Butter Naan _____ **\$3.50**

Cheese Naan _____ **\$4.00**

Garlic Cheese Naan _____ **\$4.50**

Keema Naan _____ **\$4.00**

Tandoori Roti _____ **\$2.50**

Lachha Parantha _____ **\$4.00**

Stuffed Aloo Kulcha/ Parantha (2Pcs) _____ **\$8.90**

Served with Raita & Pickle (2 pieces).

Stuffed Paneer Kulcha/ Parantha _____ **\$8.90**

Served with Raita & Pickle.

Stuffed Gobi Parantha _____ **\$8.90**

Served with Raita & Pickle.

Onion Parantha _____ **\$8.90**

Served with Raita & Pickle.

Bhatura (Single pcs) _____ **\$3.50**



Naan



Stuffed Aloo Kulcha/Parantha

Biryani

Vegetable Biryani _____ **\$14.90**

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

Hyderabadi Biryani (Chicken/ Lamb/ Goat) _____ **\$17.90**

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

Prawn Biryani _____ **\$24.90**

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



Vegetable Biryani



Hyderabadi Biryani

Sides

Plain Rice (per person) _____ **\$3.50**

Raita _____ **\$3.00**

Salad _____ **\$4.90**

Pickle _____ **\$3.00**

Cucumber Raita _____ **\$4.00**

Mango Chutney _____ **\$3.50**

Saffron Rice _____ **\$5.00**

Thali's

Punjabi Thali _____ **\$14.90**

4 Veg curries / Raita / Salad / Rice / 2 Roti with Pickle & a Sweet.

South Indian Thali _____ **\$15.90**

Veg curries / Sambhar / 2 Puri / Rasam Raita / Salad / Rice with Pickle & a Sweet.

Non- Veg Thali _____ **\$16.90**

2 Veg curries / 2 non veg curries / Raita / Rice Salad / 2 Roti with Pickle & a Sweet.

Desserts

Gulab Jamun (each) _____ **\$2.00**

Ras Malai (each) _____ **\$2.50**

Pista Kulfi _____ **\$3.50**

Mango Kulfi _____ **\$3.50**



Gulab Jamun



Pista Kulfi

Daily / Weekend Specials

Daily Specials

Monday

Rajma + Rice + Naan/Roti _____ \$9.90

Tuesday

Dal Palak + Rice + Naan/Roti _____ \$9.90

Wednesday

Matar Paneer + Rice + Naan/Roti _____ \$9.90

Thursday

Kadhi Pakora + Rice + Naan/Roti _____ \$11.90

Friday

Saag + Makki Ki Roti _____ \$12.90

Drinks Menu

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

Sweet Lassi _____ \$3.00

Mango Lassi _____ \$3.50

Rose Lassi _____ \$3.50

Namkeen Lassi _____ \$3.00

Billu's Special Masala Tea _____ \$3.00

Soft Drinks (cans) _____ \$3.50

Juice _____ \$3.90

Mineral Water _____ \$3.00

Soda Water _____ \$4.50

Lassi Jug _____ \$11.90

Coke Jug _____ \$7.90

Indian Beers available

Alcoholic Drinks Menu

Red Wines

	GLASS	BOTTLE
JACOBS CREEK SHIRAZ 2012 _____	\$6.00	\$20.00
PENFOLDS KOONUNGA HILL SHIRAZ _____	\$7.95	\$29.00
PENFOLDS KOONUNGA HILL MERLOT _____	\$7.95	\$29.00
JACOB CREEK ROSEY _____	\$7.95	\$25.00
OYSTER BAY PINOT NOIR _____		\$36.00

White Wines

	GLASS	BOTTLE
JACOB CREEK CHARDONNAY _____	\$6.00	\$20.00
PENFOLDS KOONUNGA HILL CHARDONNAY _____		\$29.00
OYSTER BAY CHARDONNAY _____		\$29.00
OYSTER BAY SAVGNON BLANC _____		\$36.00

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Beers

CASCADE LIGHT _____ \$4.80

PURE BLONDE _____ \$6.00

TOOHEYS NEW _____ \$5.60

TOOHEYS EXTRA DRY _____ \$5.60

KING FISHER _____ \$6.50

HAYWARDS 5000 _____ \$6.50

CORONA _____ \$6.50

CROWN LAGER _____ \$6.50

HEINEKEN _____ \$6.50

Spirits

VODKA _____ \$7.90

CHIVAS REGAL _____ \$9.00

JOHNNIE WALKER BLACK _____ \$9.00

INDIAN RUM (OLD MONK) _____ \$9.00

Port

HANWOOD (GLASS) _____ \$8.00

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Breakfast Menu

Saturday 8am - 11am

Aloo Puri _____ \$7.00

Halwa Puri _____ \$8.90

French Toast _____ \$5.50

Bread Pakoda _____ \$8.90

Masala Omelette with Prantha _____ \$10.90

Masala Omelette with Bread _____ \$10.90

Aloo / Gobi / Paneer / Onion Prantha (2pc) _____ \$8.90

Channa Bhatura _____ \$11.90

Masala Tea _____ \$3.00

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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 ***Billu's* 5 Star Catering**
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