



देखो देखो देखो मगर प्यार से

BIBI JI

NOT YOUR TYPICAL INDIAN JOINT

बुरी नज़र वाले तेरा मुँह काला



ENTREES

- Dahipuri 4 Piece (V)** 10
A burst of flavours in every bite! Light and crispy shells filled with yoghurt, tangy tamarind, and a medley of spices.
- Pani Puri (V)** 12
Crispy shells filled with mashed potatoes served with spiced mint, coriander and tamrind water.
- Aloo Tikki Chaat (V, GF)** 22
Crispy potato delights topped with a riot of chutneys, onions and herbs.
- Papdi Chaat (V)** 20
Elevate your taste buds with our Papdi Chaat featuring a filling of potato and chickpeas.
- Samosa Chaat (V)** 22
Fried samosa, chickpea curry, tamarind infused onions.
- Amritsari Fish Fry** 25
Battered Flake tossed in a Amritsari spice.
- Cauliflower 179 (V+)** 23
A vegetarian take on the popular chicken 69.

V+ Vegan
V Vegetarian
GF Gluten Free

BANANA LEAF THALI

Presented on a banana leaf platter and covering a diverse range of regions from our motherland our banana leaf thali is a complete meal. The dishes are chefs selections based on local produce available in season. All dietary requirements can be catered for. There are 2 different menus available.

- Chutneys, Papadams, Entrees and Curries** 55
Full menu available just ask your server.

INDO-CHINESE

- Chilli Chicken** 25
Finger Lickin' good chilli chicken.
- Chilli Paneer (V)** 24
Batter fried cottage cheese tossed with fresh onion capsicum and homemade chilli sauce.
- Veg Hakka Noodles (V)** 23
Wok Tossed Noodles with fresh veggies, ginger, garlic and soy sauce.
- Veg Manchurian (V)** 23
Crispy vegetable balls in a tangy spicy Indo-Chinese sauce with garlic, ginger, and soy.

TANDOOR

- Paneer Tikka (V/GF)** 24
Turmeric and fenugreek spiced yoghurt, marinated cottage cheese skewers with mint sauce.
- Malai Soya Chaap (V)** 24
Grilled soya chaap marinated in a rich, creamy blend of cashews and mild spices.
- Tandoori Chicken 2/4 piece (GF)** 18/30
Smoky perfection in every bite, our tandoori chicken is marinated and grilled for an irresistible taste.
- Lamb Seekh Kebab** 24
Minced lamb perfection on a skewer—the lamb Seekh Kebab promises a burst of authentic flavours.



छोटे भाई की छोटी दुकान





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VEGETARIAN CURRIES

Dal Makhani (V/GF)	24
A rich blend of black moong and kidney beans simmered to perfection.	
Dal Tadka (V+/GF)	22
Experience the hearty goodness of chana and moong dal, authentically spiced and cooked dhaba-style.	
Paneer Lababdar (V)	26
Soft paneer simmered in a velvety tomato cashew gravy, enriched with spices.	
Kadhai Paneer (V)	26
Paneer cubes stir-fried with capsicum and onions in a spicy tomato gravy, finished with aromatic Indian spices.	
Paneer Tikka Masala (V)	26
Succulent paneer in a luscious and buttery tomato based gravy.	
Palak Paneer (V)	26
Smooth, vibrant spinach sauce tempered with garlic and dried red chillies.	
Chana Masala (V+/GF)	22
Chickpeas take centre stage in this aromatic and flavourful masala.	
Soya Chaap Masala (V)	26
Soya Chaap pan seared in rich tomato gravy.	
Malai Kofta (V)	26
Potato and ricotta cheese dumpling, cooked with a creamy masala sauce.	

NON-VEG CURRIES

Butter Chicken (GF)	28
Succulent chicken pieces bathed in a creamy, tomato based sauce with a hint of butter, creating a velvety, indulgent experience.	
Chicken Tikka Masala (GF)	30
Chicken pieces roasted in the tandoor then added to Amar's secret masala. Cooked with onion and capsicum. Aromatic and delicious.	
Railway Chicken Curry (GF)	30
Flavorful Indian dish traditionally served on trains, featuring tender chicken cooked in a spicy gravy enriched with tomato, onion and a blend of aromatic spices.	
Mughlai Lamb Curry (GF)	31
Rich and decadent slow cooked lamb curry, an ode to the Nawabs of Lucknow.	
Kosha Mangsho (Goat Curry) (GF/DF)	31
Traditional Bengali Goat Curry, slow cooked in a rich spicy gravy with aromatic spices and caramelized onions.	
Macha Tenga (Fish Curry) (GF/DF)	32
Our take on a traditional Assamese Fish curry featuring rockling cooked in a tangy gravy.	

PLEASE NOTE A 10% WEEKEND SURCHARGE AND A 15% PUBLIC HOLIDAY SURCHARGE WILL APPLY

BREAD AND SIDES

Garlic Naan (V)	5
Green Chilli Naan (V)	5
Butter Naan (V)	5
Tandoori Roti (V+)	4.5
Laccha Paratha (V+)	8
Baked in the tandoor this bread is layered and flakey with mint, coriander and chilli.	
Steamed Rice	5
Raita	5
Onion Salad	11
Sliced onions, tomato and cucumber with house made chilli oil and toasted mint	
Papadams (V)	10
Mixed papadams with mint sauce and tamrind.	

V+ Vegan DF Dairy Free
V Vegetarian GF Gluten Free



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COCKTAILS

Pina Colada	21
Dark rum with coconut and pineapple.	
Pornstar Martini	21
Vanilla Vodka & Passionfruit, nitro-charged for a perfect crema...	
Aam Ki Shaam	21
Spiced Rum, chilli mango, Triple Sec.	
Spicy Margarita	20
Ancho Reyes Chilli Liquor with spice washed Tequila.	
Bengali Gimlet	21
Spice curry leaf nectar with citrus and gin.	
Kala Khatta Jamun Sour	20
Gin, Black Java Plum, rock salt and citrus.	
Anna's Martini	21
South Indian espresso with vodka and spice.	
Green Apple Mojito	21
Rum, green apple syrup, mint and citrus	



MOCKTAILS

Lassi - Rose or Mango or Salted! Your Pick	8
Mumbai Magarita	14
Non Alc Indian Delight! Fruity and refreshing.	
Jamun Sour	14
Lyres Non Alc Agave Blanco, Kala Jamun & Citrus	
Kokum Spitzer	13
Brunswick Aces, Kokum, rock salt.	
Mango Tango	13
Brunswick Aces, Chilli Mango & Citrus	
Masala Soda	8
fresh Lime Soda	8
Iced Tea - Peach	11
Hot Masala Chai	6
Larsen and Thompson CTC from Marjorang Estate	
Karnataka Filter Coffee Hot or Cold	9
Thums Up, Limca, Coke or Lemonade	6



BEERS

TAP BEERS (POT OR PINT)	
Bira Indian Pale Ale	9 / 17
Kingfisher Lager	8 / 16
Seasonal Craft	7 / 15
TINNIES	
Stone And Wood Pacific Ale	11
Kaiju Krush Tropical Pale Ale	11
Two Bays Pale Ale (GF)	12
Young Henerys Stayer	10
Bodriggy Cosmic NEIPA	12
Brookvale Union Ginger beer	13
Heaps Normal Non Alcoholic Lager	11



Whisky/ey

Auchentoshan 12yo, Lowlands Scotland	16
The Balvenie 12yo, Speyside Scotland	16
Talisker Storm, Skye Scotland	16
Lagavulin 16yo, Islay Scotland	22
Johnnie Walker Blue, Scotland	35
Johnnie Walker Black, Scotland	12
Paul John Peated Classic, India	14
Paul John Peated Brilliance, India	16
Paul John Peated, India	17
Amrut Fusion, India	16
Amrut Single Malt, India	17
Lark Classic Cask, Tasmania	20
Starward Nova, Melbourne	12
Woodford Reserve, Kentucky USA	14

FOR ALL OTHER SPIRITS JUST ASK OR CHECK



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WINES BY THE BOTTLE

SPARKLING

Prosecco • Wine x Sam The Victorian '22 • Central Vic	\$11/60
Moscato • Kismet NV • Victoria	\$45
Aussie Fizz • Moondarra Cuvee Maree NV Blanc de Blanc • Whitlands Vic	\$55
Fizzy Rosé • Deeds Not Words • Henty Vic	\$95

WHITE

Riesling • La Vue '22 • Central Vic	\$49
Riesling • Henty Farm '22 • Henty Vic	\$69
Riesling • Dhillon Glenhope '23 • Macedon Ranges Vic	\$89
Riesling, Gewüztraminer • Liquid Rock 'n' Roll White Noise '23 • Victoria	\$63
Pinot Grigio • Range Life '22 • Central Vic	\$55
Pinot Gris • Hey Tomorrow '24 • Strathbogie Ranges Vic	\$12/59
Pinot Gris • Quealy Tussie Mussie '22 • Mornington Peninsula Vic	\$85
Sauvignon Blanc • Motley Cru '22 • King Valley Vic	\$44
Semillon • Konpira Maru Admiral Ackbar '22 • Kilmore Vic	\$59
Vermentino • Chalmers '22 • Heathcote Vic	\$13/69
Vermentino, Fiano • Motherblock '22 • Mildura Vic	\$55
Verdechio • Fighting Gully Road '22 • Beechworth Vic	\$85
Marsanne • Thabilk '22 • Nagambie Lakes Vic	\$11/54
Chardonnay • Punt Road '23 • Yarra Valley Vic	\$59
Chardonnay • Yering Station '23 • Yarra Valley Vic	\$11/54

ORANGE

Riesling, Gris, Arneis • Future Days '23 • King Valley Vic	\$51
Ribolla Giallo • MDI '23 • Mildura Vic	\$72

ROSÉ & CHILLED RED

Rose • Mandala'23 • Yarra Valley Vic	\$12/55
Rose • Latta What-a-Melon '23 • Western Victoria	\$89
Chilled Red - Sangiovese • Vino Intrepido Novel Concept '23 • Heathcote Vic	\$70

RED

Pinot Noir • Airlie Bank '23 • Yarra Valley Vic	\$12/60
Pinot Noir • Moondarra 'Studebaker' '23 • Gippsland Vic	\$87
Pinot Noir, Dolcetto, Sangiovese • Future Days '22 • King Valley Vic	\$51
Gamay • Mutual Promise '23 • King Valley Vic	\$76
Nebbiolo Refosco • Little Reddie '23 • Yarra Valley Vic	\$70
Nebbiolo • Denton Shed '23 • Yarra Valley Vic	\$86
Barbera • Dal Zotto '21 • King Valley Vic	\$72
Dolcetto • Reed My Way '22 • Macedon Ranges Vic	\$94
Nero d'Avola • Chalmers '23 • Mildura Vic	\$12/59
Sangiovese • Fighting Gully Road '23 • Beechworth Vic	\$85
Tempranillo • Billy Button '22 • Murray Darling Vic	\$84
Sagrantino • Motherblock '22 • Mildura Vic	\$54
Cabernet Sauvignon • MWC '22 • Goulburn Vic	\$55
Shiraz • Mount Langi Ghiran Vine Road '21 • Grampians Vic	\$51
Shiraz • Dalwhinnie Mesa '20 • Pyrennes Vic	\$15/75
Shiraz • Pyrette '22 • Heathcote Vic	\$94