



## Entrees

<b>Papri Chutney Chat</b> Crisp savouries served with spicy potato and chic peas napped with mint yogurt and tamarind chutney	<b>11.5</b>	<b>Malai Seekh</b> Succulent 'kebab' of lamb mince, infused with herbs and spices accompanied with mint yogurt	<b>12.5</b>
<b>Crispy Samosa</b> Home made pastry filled with mildly spiced potato-n- peas accompanied with dips	<b>11.5</b>	<b>Burrah Lamb Chops</b> Tandoori lamb cutlets tossed with Bijolias fragrant spice masala	<b>18.5</b>
<b>Dhokla</b> Light and healthy steamed semolina and chic pea flour snack tempered with ginger, mustard seeds and coriander served with carrot-peanut salad	<b>10.5</b>	<b>Pepper Lamb Cutlets</b> Crispy coated lamb cutlets marinated in green peppercorns, cardamom and yogurt	<b>18.5</b>
<b>Chicken Khurchan</b> Shredded tandoori chicken tossed with coriander and chat masala on a sprout and spring onion salad	<b>14.5</b>	<b>Barramundi Tawa Kebab</b> Barramundi fillets spiced with cumin, carom seeds and yogurt, layered with mango and coriander salad	<b>15.5</b>
<b>Chicken Tikka</b> Boneless chicken marinated with ginger, garlic, yogurt and Bijolias garam masala, served with mesclun lettuce and honey-cumin dressing	<b>14.5</b>	<b>Khasta Prawns</b> Crispy coated, spicy tiger prawns served with a crisp salad and dipping sauce	<b>15.5</b>
<b>Murg Chilli Fry</b> Tandoori chicken tikka tossed with tomatoes, desiccated coconut, curry leaves, mustard, fresh ginger, chillies, coriander, fennel & lime	<b>14.5</b>	<b>Tandoori Prawns</b> Tiger Prawns marinated in Bijolias tandoori spices and cooked in the tandoor served with a coconut-garlic chutney	<b>15.5</b>
<b>Bijolias Tandoori Sampler – (1 piece of each )</b> An assortment of Chicken Tikka, Seekh Kebab, Lamb Cutlet, Samosa, crisp greens and dipping sauces			<b>22.5</b>



**Mains**  
**Meats, Poultry & Seafood**

<b>Lamb Rogan Josh</b> A traditional Kashmiri delicacy of slow cooked lamb cubes accentuated with cardamom.	<b>22.5</b>	<b>Achari Beef</b> Beef dices braised with pickling spices, fresh ginger and yogurt	<b>21.5</b>
<b>Lamb Dahiwala</b> Tender Lamb slowly cooked with yogurt, fennel and black pepper	<b>22.5</b>	<b>Lahsuni Beef</b> Beef tempered with roasted, garlic, chillies, desiccated coconut	<b>21.5</b>
<b>Bhuna Chilli Lamb</b> Lamb pieces pan sautéed in spicy masala with capsicum, ginger and fresh chillies	<b>22.5</b>	<b>Nariyal Beef</b> South Indian beef specialty in coconut sauce, flavoured with curry leaves and mustard	<b>21.5</b>
<b>Saag Gosht</b> Delicately spiced tender lamb in a spinach and fenugreek gravy	<b>22.5</b>	<b>Chilli Tikka Masala</b> Tandoori chicken simmered with roasted onions, fresh coriander, fresh chillies, ginger and shallots	<b>22.0</b>
<b>Imli Gosht</b> Lamb simmered with fresh ginger, coriander, turmeric, coconut cream and tamarind	<b>22.5</b>	<b>Chicken Tikka Coconut Masala</b> Tandoori chicken tikka simmered with coconut, capsicum and fresh curry leaves	<b>22.0</b>
<b>Nilgiri Korma</b> A creative endeavour of lamb with fresh mint and coriander	<b>22.5</b>	<b>Pudina Murg</b> Tender chicken cooked with mint, fresh ginger, yogurt and garam masala	<b>22.0</b>
<b>Beef Vindaloo</b> Succulent beef pieces simmered in chilli hot sauce with Goan spices	<b>21.5</b>	<b>Murg Makhani</b> The utterly irresistible all time favourite “Butter Chicken”	<b>22.0</b>
<b>Beef Chilli Lime</b> Slow braised spicy beef cooked with banana chilli, fresh tomatoes and lime	<b>21.5</b>	<b>Murg Korma</b> Chicken cooked in a creamy sauce enriched with fenugreek and fresh coriander	<b>22.0</b>



<b>Dakshin Murg</b> Chicken cooked with mustard seeds, onion seeds, curry leaves and desiccated coconut	<b>22.0</b>	<b>Safed Macchi</b> Fish fillets cooked with fennel, mace, fenugreek, fresh coriander, enhanced with lemon and fetta	<b>23.5</b>
<b>Dhania Macchi</b> Fish fillets cooked with freshly grounded spices, coriander seeds, tomatoes and desiccated coconut	<b>23.5</b>	<b>Zhinga Channa Masala</b> Tiger prawns cooked with chick peas, tamarind, fresh ginger, chillies and channa masala	<b>24.5</b>
<b>Kadai Macchi</b> Fish fillets cooked in a perfect blend of tomato, coriander, ginger and fenugreek	<b>23.5</b>	<b>Zhinga Coconut Masala</b> Tiger prawns in a peppery onion-tomato sauce with coconut cream, coriander and nutmeg	<b>24.5</b>
<b>Palak Macchi</b> Fish fillets in spinach, nutmeg and lime gravy	<b>23.5</b>	<b>Bengali Mustard Zhinga</b> A prawn delicacy with mustard seeds, fresh ginger-garlic, paprika and fenugreek	<b>24.5</b>
<b>Bijolias Tandoori Sampler – (2 piece of each)</b> An assortment of Chicken Tikka, Seekh Kebab, Lamb Cutlet, Samosa, crisp greens and dipping sauces			<b>36.0</b>

### Vegetarian

<b>Kadai Vegetables</b> Seasonal vegetables cooked with cumin, tomato, fresh ginger and coriander	<b>16.5</b>	<b>Jeera Aloo</b> Sautéed potatoes tempered with fresh garlic, cumin, coriander and mango powder	<b>16.0</b>
<b>Subz Malai Kofta</b> Seasonal vegetable dumplings in a onion, yogurt sauce with cashew nuts and sultanas	<b>16.5</b>	<b>Mattar Aloo</b> Potatoes & green peas in a fennel, coriander & yogurt gravy	<b>16.5</b>
<b>Saag Paneer</b> Paneer cooked with spinach, tomatoes and fenugreek	<b>17.5</b>	<b>Khatte Baingan</b> Pan fried sliced eggplant enhanced with tamarind and broiled coconut	<b>16.5</b>



<b>Pepper and Paneer</b>	<b>17.5</b>	<b>Bijolias Daal</b>	<b>15.0</b>
Paneer tossed with tomatoes, capsicum, black pepper, fresh ginger & chillies		A classical blend of 5 lentils braised with tomato and ginger juliennes, tempered with fenugreek and cumin	

### Rice

<b>Basmati Rice</b>	<b>3.5</b>	<b>Kashmiri Pulao</b>	<b>4.5</b>
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### Tandoori Breads

<b>Naan</b>	<b>3.5</b>	<b>Cheese Naan</b>	<b>5.0</b>
<b>Garlic Naan</b>	<b>4.0</b>	<b>Chilli, Cheese and Coriander Naan</b>	<b>5.0</b>
<b>Aloo Mutter Naan</b>	<b>4.5</b>	<b>Peshawari Naan</b>	<b>5.0</b>
<b>Keema Naan</b>	<b>4.5</b>	<b>Pudina Naan</b>	<b>4.0</b>

### Accompaniments

<b>Celery &amp; Tomato Yogurt Raita</b>	<b>4.5</b>	<b>Pepper and Plain Pappadums</b>	<b>3.5</b>
<b>Tomato – Onion Salad</b>	<b>4.5</b>	<b>Mango Chutney</b>	<b>3.5</b>
<b>Pickles - Lime, Mango or Chilli</b>	<b>3.5</b>	<b>Bijolias Salad</b>	<b>6.5</b>

*Gluten free, dairy free & vegan options available*

### (Bijolias Banquet)

*No Sharing*

#### Starters

**Crispy Samosa**                      **Malai Seekh**  
**Chicken Tikka**

#### Mains

**Lamb Rogan Josh**                      **Butter Chicken**  
**Kadai Vegetables**                      **Bijolias Daal**

**Naan, Rice and Accompaniments**  
**34.0 per person**

**Kadai Macchi as Additional Mains**  
**38.0 per person**

*(No vouchers or discounts applicable)*

**An Innovative Approach to Indian Cuisine**





## Wine List

### Beer

#### *Imported*

Corona	Mexico	8.0
Stella Artois	Belgium	8.0
Kingfisher	India	8.0
Tiger	Singapore	8.0
Peroni	Italy	8.0

#### *Australian*

Cascade Light		5.5
Little Creatures Pale Ale		8.0
Crown Lager		8.0
Victoria Bitter		7.5
James Squire Amber Ale		8.0

### Sparkling Wine

Jacob's Creek	Chardonnay Pinot	Barossa Valley, SA	20.0
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### White Wine

Oyster Bay	Sauvignon Blanc	New Zealand	8/29
Peter Lehman	Semillon	Barossa, SA	22.0
Zilzie	Pinot Grigio	Kardoc, Vic	22.0
Moondah Brooke	Verdelho	Middle Swan, WA	22.5
Two Churches	Chardonnay	Barossa valley, SA	8/23
Two Churches	Riesling	Barossa Valley, SA	22.0

### Red Wines and Rosé

Taylors	Shiraz Cabernet	Taylors Wines, SA	22.0
Fifth Leg	Rosé	Margaret River, WA	22.0
Yarra Valley	Windy Peak Pinot Noir	De Bortoli, VIC	8/23
Fifth Leg	Shiraz Merlot Cab Sav	Margeret River, WA	24.5
Hardys Oomoo	Shiraz	Mc Laren Vale, SA	25.0
Oyster Bay	Merlot	New Zealand	27.5

*Check out the specials - Oatley Wines (White, Red, Rosé or Sparkling) from Orange*



## Spirits

Johnnie Walker Black Label	6.0
Chivas Regal	6.0
Glenfiddich 15 yo	6.0
Bacardi	6.0
Gordon's London Dry Gin	6.0
Jack Daniels	6.0
Jim Beam Bourbon	6.0
Stolichnaya Vodka	6.0
Bundaberg Rum U.P	6.0
Courvoisier VSOP	6.0

## Liqueurs

Baileys Irish Cream	6.0
Kahlua	6.0
Cointreau	6.0

<b>San Pellegrino - Regular</b>	3.5	<b>San Pellegrino - Large</b>	6.0
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<b>Soft Drinks</b>	3.5	<b>Juice</b>	4.0
Coke / Diet Coke / Lemon Squash / Lemonade / Pink Lemonade / Fanta		Orange / Apple	

<b>Bijolias Lassi</b>	5.0	<b>Cider</b>	7.0
Yogurt drink – Mango, Sweet , Rose, Salted		Strongbow Apple / Pear	

<b>Bundaberg Ginger Beer</b>	4.5	<b>Lime &amp; Soda Masala</b>	4.5
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**2.00 Corkage per person**

