

based sauce	
Methi Chicken	\$23.90
Chicken cooked in fresh fenugreek (methi) leaves cooked with fresh garlic, ginger, green chilli & herbs	
Fish Curry	\$27.90
Fish fillet cooked with rich coconut gravy flavoured with a special blend of spices	
Prawn Malabar	\$27.90
Tiger prawns cooked in tomato-onion with touch of coconut milk	
Chicken korma	\$23.90
Boneless chicken slowly cooked in a stew with onions, tomato, spices and yogurt.	
Chicken Vindaloo	\$23.90

Biryani

Veg Biryani	\$22.90
Seasonal vegetables and rice combined with 'garam masala', mint, ginger & green chilli; served with raita	
Chicken Biryani	\$27.90
Saffron rice layered with chicken cooked with 'birista', 'garam masala', and mint; flaky pastry; served with raita.	
Lamb Biryani	\$28.90
Saffron rice layered with Lamb cooked with 'birista', 'garam masala', and mint; flaky pastry; served with raita.	
Goat Biryani	\$28.90
Saffron rice layered with goat cooked with 'birista', 'garam masala', and mint; flaky pastry; served with raita.	

Banquets

Veg	Non Veg
\$44.90 per person	\$49.90 per person
Paneer Tikka	Patyala Murgh Tikka
Stuffed Mushrooms	Seekh Kebab
Aloo Tikki	Fish Amritsari
Palak Paneer	Gosht Joshila
Masalaydaar Subziyaan	Murgh Bemisal
Daal Tardkewali	Daal Tardkewali
Papdum	Papdum
Naan/Tandoori Roti	Naan/Tandoori Roti
Rice	Rice
Desert - Gulab Jamun	Desert - Gulab Jamun

Sides

Kachumber	\$3.90
Salad of chopped onion, cucumber and tomato	
Cucumber / Beetroot Raita	\$3.90
Yoghurt with grated cucumber and roasted ground cumin	
Chutneys	\$2.90
Mango/ Mint/ Tamarind & Date	
Pickles	\$2.90
Lime/ Chilli/ Mix	
Pappadams	\$3.90

Bread / Rice

Naan.....	\$3.90
Butter Naan.....	\$4.90
Garlic Naan	\$4.90
Garlic Chilli Naan	\$5.90
Garlic cheese Naan	\$5.90
Cheese Naan	\$4.90
Kashmiri Naan	\$5.90
Cheese & Spinach Naan	\$5.90
Tandoori Roti	\$3.90
Laccha Paratha	\$5.90
Methi Lachha Pratha	\$5.90
Pudina Lachha Pratha	\$5.90
Lamb Keema Pratha.....	\$8.90
Safaed Chawal	\$4.90
Kesari Chawal Kashmir Da	\$5.90

Kids Menu

Nuggets and Chips.....	\$9.90
Malai Tikka.....	\$9.90 (2Pcs) / \$16.90 (4Pcs)
Nutella Naan.....	\$6.90

Dessert

Phaldari Kheer.....	\$8.90
with seasonal berries, sultanas, almonds, pistachios and saffron	
Mango Kufee.....	\$8.90
Pista Kulfee.....	\$8.90
Gulab Jamun.....	\$8.90
Rasmalai.....	\$8.90

Billu's

@ Bella Vista

Opening Hours
Monday to Sunday 12pm to 10pm

DINE IN • TAKE AWAY • DELIVERY



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Aps Veg

Paneer Tikka Paneer cubes glazed with a nutty marinade, saffron and cardamom; Beetroot Raita	\$15.90
Beetroot Patty Crisp beetroot patties with ginger, green chillies and garam masala; avocado dip	\$15.90
Stuffed Mushrooms Cup Mushrooms stuffed with a spicy melange of paneer, green peas, corn and mushrooms bits; glazed with cheese; mint chutney	\$15.90
Paneer Pakora Paneer sandwiched with chutney and besan batter fried; mint chutney	\$15.90
Aloo Tikki Crispy spiced potato patties; mint, date & creamy yoghurt topping; besan vermicelli	\$12.90
Chilli Paneer Crispy chilli paneer is a Indo chinese starter or appetizer made by tossing fried paneer in sweet, sour and spicy chilli sauce	\$15.90
Harra Bhara kebab Hara bhara kabab are pan-fried spiced patties made with a mix of spinach, green peas and potatoes	\$15.90
Mix Veg Platter Samosa, Paneer tikka, Harra bhara kebab & Mushrooms	\$39.90 (for2)
Samosa	\$6.90
Pani Poorie	\$6.90

Aps Non-Veg

Chicken Tenderlion Tenderloins, gilded gold in the tandoor with pepper, ginger, garlic and curry leaf	\$16.90
Chicken Tikka Chicken thigh chunks in a saffron shahi zeera and cheese masala; tandoor smoked with cardamom	\$16.90
Chilli Chicken Dry chilli chicken is made with crispy chicken chunks and lightly tossed in a spicy chilli sauce	\$22.90
Tandoori Murgh Tandoor chicken marylands; garam masala, yoghurt, ginger & green chilli; mint & garlic chutneys; seasonal salad	\$14.90/25.90
Tawa Goat Tender morsels of lean Goat with most exotic spices and yogurt, crushed garlic and ginger root, then covered in light tomato onion curry	\$23.90

Lamb Chop Lamb cutlets tandoor smoked with coriander, fennel, star anise, red chilli and tamarind with mescaline; mint chutney and beetroot raita	\$15.90 (2Pcs) / \$29.90 (4Pcs)
Lamb Seekh Kebab Lamb mince skewered & tandoor glazed with coriander, mint, green chilli and garam masala; Mint chutney	\$15.90
Fish Amritsari Crispy fried fish from the streets of Amritsar	\$16.90
Tandoori Prawns Tandoor Smoked prawns with smoky paprika, saffron and saffron	\$17.90
Prawn Cutlet Peel the prawns, leaving the tails attached. Take a small sharp knife and cut a line along the back of each prawn	\$17.90
Double Seekh kabab Herbal Chicken and Lamb Minced intertwined on a skewer; chargrilled; Mint chutney	\$18.90
Achari Seekh Kebab Lamb minced Kabab is a blend of home made spices in a Punjabi style Achari flavour	\$16.90
Chapli kebab Authentic Pakistani dish made with minced lamb blend of south asian spices	\$16.90
Mix Non Veg Platter Seekh kebab, Chicken Tikka, Fish Amritsari and Prawns Cutlets	\$49.90 (for 2)

Veg Mains

Saag Fresh mustard plant leaves cooked with fresh garlic, ginger, green chilli and herbs	\$19.90
Paneer Makhan Masala Indian cottage cheese simmered in a 'tomatoey' masala with ginger, chilli and coriander. Redolent of honey and fried onions	\$21.90
Paneer Tikka Masala Indian cottage cheese cooked in a thick wok with onion and capsicum	\$21.90
Palak Paneer Indian cottage cheese in a spinach sauce with fenugreek, ginger, garlic and green chilli	\$21.90
Veg Korma Seasonal vegetables with cottage cheese cooked in a creamy sauce	\$21.90
Veg Jalfrezi Seasonal vegetables with capsicum and onion cooked in a mild gravy	\$21.90

Mix Vegetable Selection of seasonal vegetables, green peas and potatoes in a fenugreek and ginger flavoured, onion tomato masala	\$19.90
Malai Kofta Mashed potatoes and cottage cheese dumplings, deep fried and served in an almond base sauce.	\$21.90
Daal Makhani Black Urad Dall and Rajmah slow cooked with tomatoes, garlic, fresh herbs and spices finished off with cream and butter; clove smoked	\$17.90
Daal Tardkewali Yellow lentils; green chillies, garlic and tomato, curry leaf and cumin	\$16.90
Bhindi 2 Pyaza Baby okra stir fry; 'chat-patta' onion tomato 'masala'	\$17.90
Aloo Gobi Aloo Gobi is a classic vegetarian Indian dish translating to potatoes (aloo) cauliflower (gobi)	\$17.90

Non-Veg Mains

Lamb Rogan Josh Lamb knuckle dices slow cooked with pureed caramelized onion, coriander and ginger, infused with fresh coriander.	\$24.90
Lamb korma Diced lamb slowly cooked in a stew with onions, tomato, spices and yogurt.	\$24.90
Lamb Vindaloo lamb chunks cooked in vindaloo sauce made with red chillies, vinegar, garlic and spices.	24.90
Goat Saag Goat cooked in fresh mustard plant leaves cooked with fresh garlic, ginger, green chilli and herbs	\$24.90
Goat Curry Diced goat in a hearty home-style sauce of onions, tomatoes and whole spices	\$24.90
Butter Chicken Tandoori Chicken tikka simmered in a cardamom-bay leaf flavoured tomato sauce with cream & sundried fenugreek leaves	\$23.90
Chicken Curry Diced Chicken morsels in a flavour packed South Indian style tomato masala scented with black pepper, daggar phool, curry leaf and saunf	\$23.90
Chicken Saag Chicken cooked in fresh mustard plant leaves cooked with fresh garlic, ginger, green chilli and herbs.	\$23.90
Chicken Tikka Masala Tender tandoori chicken fillets prepared with onions, tomatoes, capsicum and spices served in tomato	\$23.90