

Billu's

Indian Eatery

— DRINKS —

MENU



HARRIS PARK

Craft Cocktails 18

We have mixed up some unique recipes and each Cocktail is a journey that will take you on a thrilling ride of taste, texture and aroma of different parts of India!

IGNITE MY SENSES

A bold, fiery cocktail that truly lives up to its name — bright citrus hits first, followed by a warming spice kick that sneaks up just when you think you're safe. It's zesty, punchy, and guaranteed to wake up the table conversation. Not for the shy, but perfect for anyone who likes their drinks with a bit of drama and a lot of personality.

BOOZY MANGO LASSI

A creamy tropical blend that feels like a holiday in a glass with a playful grown-up twist. Smooth mango sweetness meets a rich, boozy finish that makes it dangerously easy to sip. It's a comfort, dessert, and cocktail all in one — the kind of drink that makes you forget you ordered food because you're too busy enjoying it.

AMROOD MARY

A vibrant twist on a classic style, bursting with guava sweetness, tangy citrus, and a cheeky hint of spice. It's refreshing but never predictable — each sip keeps you guessing in the best way. Think of it as the "fun guest" at the table who somehow becomes everyone's favourite by the end of the night.

JAMUNTINI

A rich, playful mix of jamun's natural tang with a creamy, indulgent twist that feels like dessert decided to get dressed up for a night out. Sweet, slightly tart, and luxuriously smooth — it's the drink that makes people pause mid-sip and say, "Okay... this is actually dangerous."

BLACK PEARL

Dark, elegant, and beautifully layered — this cocktail brings deep berry richness, a refreshing citrus lift, and a silky frothy finish that feels almost luxurious. It's mysterious without being intimidating, smooth without being simple, and just fancy enough to make you feel like you ordered something special (because you did).

Billu's

Classic Cocktails

MARGARITA

Tequila, triple sec, and fresh lime with a salted rim zesty, refreshing, and always in a fiesta mood.

16

LONG ISLAND ICED TEA

Vodka, tequila, rum, gin, triple sec, lemon, and cola – a legendary mix that likes to keep things interesting.

22

MOJITO

White rum, mint, lime, sugar, and soda – cool, crisp, and fresh enough to brighten any table.

16

FRENCH MARTINI

Vodka, Chambord, and pineapple juice – smooth, elegant, and a little bit fancy.

16

SEX ON THE BEACH

Vodka, peach schnapps, cranberry, and orange juice, fruity, fun, and sunshine in a glass.

16

APEROL SPRITZ

Aperol, prosecco, soda, and orange bubbly, bright, and perfect for happy hour chats.

16

COSMOPOLITAN 17

Vodka, triple sec, cranberry, and lime – classy, colourful, and always ready for a good night out.

Mocktails

TROPICAL SUNRISE

A bright tropical blend layered with sweet fruit flavours – refreshing, vibrant, and like sunshine in a glass.

12

BACHPAN KA PYAR

A sweet, nostalgic mocktail that brings back childhood memories with every sip fun, playful and full of charm.

13

VIRGIN MOJITO

Cool mint, fresh lime, and a fizzy finish – crisp, refreshing, and always a safe favourite.

12

WATERMELON ELIXIR

Juicy watermelon freshness lifted with a sparkling fizz – light, cooling, and the perfect hot-day refresher with a bubbly twist.

13

ZINDAGI NA MILEGI DOBARA

A fruity, feel-good mix made for laughter, memories, and long conversations – light, refreshing, and best shared.

12

VIRGIN AMROOD MARY

Tangy guava with a gentle spice kick refreshing, bold, and just the right amount of attitude.

13

JAMUN BLISS 13

Jamun, lime, black salt & spice shaken into a bold, tangy refresher with a vibrant purple twist.



Billu's

White Wine

CHARDONNAY

Howard Park WA
Oyster Bay NZ

GLASS	BOTTLE
12	42
11	38

RIESLING

Shut The Gate (SA)

BOTTLE
38

SAUV BLANC

Oyster Bay (NZ)
Stoneleigh (NZ)

GLASS	BOTTLE
12	42
11	38

MOSCATO

Puppet Master (WA)

GLASS	BOTTLE
9	36

PROSECCO

Cantina Trevigiana (Italy)

GLASS	BOTTLE
12	48

ROSE WINE

Jacob's Creek Sparkling

GLASS	BOTTLE
8	30

PINOT GRIS

Cantina Trevigiana (Italy)
Petal And Stem (NZ)

GLASS	BOTTLE
10	36
9	34

CHAMPAGNE

Moet Chandon
Imperial Brut

BOTTLE
110

Red Wine

SHIRAZ

PepperJack (SA)
Silver Hammer (SA)
Geoff Merrill Pimpala Rd (SA)

GLASS	BOTTLE
11	38
	38
9	34

CABERNET SAUVIGNON

Jack Estate (Coonawarra)
Penfolds (Koonunga Hill)

GLASS	BOTTLE
	42
12	42

MERLOT

Smokin Barrels (Barossa)

GLASS	BOTTLE
10	38

PINOT NOIR

Yarrowood
(Yarra Valley, Vic)

GLASS	BOTTLE
10	36

Billu's

Gin & Tonic

SERVED WITH PAIRED BOTANICALS

FOUR Pillars DRY GIN	16
BOMBAY SAPPHIRE	16
ROKU JAPANESE CRAFT GIN (JAPAN)	16
GIN & MOSCATO	16
HENDRICKS	16
BEEFEATER PINK GIN	16

Served with your choice of 2 botanicals:

(Strawberries, blueberries, cucumber,
fresh lime, lemon, raspberries, mint, orange,
ginger and rose petals)

Beer

TAP BEER

GLASS PRICE

Kingfisher	12
Great Northern Super Crisp	12
Stone & Wood Pale Ale	12

BOTTLE BEER

Nepal Ice	12
Corona	11
Pure Blonde	10
Asahi	10

INDIAN BEER

Kingfisher Ultra (Gold/Black)	15
Bro Code (15%)	14
Kingfisher Strong (8.4%)	14
Haywards 5000	13
Godfather	13
Budweiser Magnum	13
Kingfisher	10



Billu's

Blended Scotch (30ml)

JOHNNIE WALKER BLUE LABEL	22
JOHNNIE WALKER GOLD LABEL	15
JOHNNIE WALKER DOUBLE BLACK	13
JOHNNIE WALKER BLACK LABEL	10
JOHNNIE WALKER RED LABEL	7
CHIVAS REGAL 18 Yr	18
CHIVAS REGAL 12 Yr	10
JAMESON IRISH WHISKEY	10

Single Malt (30ml)

MACALLAN 12 Yr	20
INDRI (AWARD WINNING)	16
AMRUT FUSION - INDIAN SINGLE MALT	16
GLENFIDDICH 12 Yr	12
GLENLIVET 12 Yr	12

Bourbon(30ml)

JACK DANIEL'S	8
JIM BEAM	8

Rum (30ml)

OLD MONK INDIAN RUM	11
BACARDI WHITE RUM	7

Vodka (30ml)

GREY GOOSE	13
ABSOLUT	8
SMIRNOFF	7

Beverages (Non Alcoholic)

(COKE / COKE ZERO / DIET COKE / SPRITE / FANTA / LEMONADE)	4
1L JUG - (Coke/Sprite/Fanta)	12
SODA WATER (300ml)	5
MINERAL WATER BOTTLE	5
SPARKLING WATER (250ml)	5
SPARKLING WATER (750ml)	8
TONIC WATER	5
SHIKANJI (INDIAN LEMONADE)	8
GINGER BEER	6
LEMON LIME BITTERS	7
FRESH LIME SODA (Sweet/Salted)	8
ORANGE JUICE / APPLE JUICE/ CRANBERRY/MANGO/PINEAPPLE	6

Punjab's Finest Lassi's

MASALA CHAAS (Spiced Buttermilk)	9
MANGO LASSI	7
ROSE LASSI	7
SWEET LASSI	7
NAMKEEN LASSI	7

Tea

BILLU'S SPECIAL MASALA TEA	5
GREEN TEA / BLACK TEA	5

Thick Shakes

LOTUS BISCOFF SHAKE	13
KIT KAT SHAKE	12
OREO SHAKE	12
STRAWBERRY SHAKE	12
CHOCOLATE MILK SHAKE	11
COLD COFFEE	10

Billu's

Indian Eatery

FOOD

MENU



HARRIS PARK

Street Food And Entrée

VEG ENTRÉE

SAMOSA (2pcs) (G)

Crispy pastry filled with spiced potato stuffing.

7.90

PALAK PATTA CHAAT

Crispy spinach leaves topped with chutneys and chaat flavors.

13.90

PANI PURI (6pcs) (G)

Crispy puri's filled with spicy tangy water, potatoes, and chickpeas for a burst of flavour in every bite.

8.90

ALOO TIKKI CHAAT (2pcs) (N)

Crispy potato patties topped with yogurt and chutneys.

14.90

PAPDI CHAAT (N)(G)

Crispy wafers layered with potatoes, yogurt, chutneys, and fresh spices for a refreshing street-style snack.

12.90

TAWA SOYA CHAAP (G)

Soya Chaap cooked in a rich and flavorful masala.

18.90

MASALA PEANUTS (N)(V)

Crunchy peanuts tossed with bold Indian spices.

12.90

MALAI SOYA CHAAP (N)(G)

Creamy soya chaap marinated with mild aromatic spices.

18.90

DAHI PURI (6pcs) (G)

Crispy puris topped with yogurt chutneys, and spices for the perfect sweet, spicy, and tangy mix.

14.90

STUFFED MUSHROOM (G)

Mushrooms stuffed with flavorful cheese and spices.

18.90

DAHI BHALLA CHAAT (G)

Soft fried lentil balls, dipped in sweet yoghurt, topped with spices and tamarind sauce.

14.90

BHARWAN PANEER TIKKA

Crispy paneer tossed in spicy North Indian seasoning.

20.90

SAMOSA CHAAT (G)

Crushed samosas topped with chickpeas, yogurt, chutneys, and spices for a bold and comforting flavour.

14.90

GOBI/PANEER 65 (G)

Crispy Gobi/Paneer tossed in spicy South Indian seasoning.

20.90

GARLIC LIME TOFU (V)

Crispy tofu tossed in spicy garlic lime Indian flavors.

18.90

HARA BHARA KEBAB (G)

Spinach and green pea patties flavored with Indian spices.

18.90

QUICK BITES

CHANA KULCHA

Spiced chickpeas served with soft kulcha bread.

18.90

BOMBAY PAV BHAJI

Spiced vegetable mash served with buttery toasted pav.

17.90

NUTRI KULCHA

Spiced soya filling served with soft kulcha bread.

18.90

CHANA BHATURA

Spiced chickpeas served with fluffy fried bhatura.

19.90

AMRITSARI KULCHA

Stuffed kulcha baked with traditional Punjabi flavors.

18.90

TANDOORI PARANTHA

ALOO / GOBI / ONION / PANEER (2 pcs)
Traditional whole wheat flatbread baked in a tandoor.

17.90

NON-VEG ENTREE

CHICKEN SEEKH KEBAB

Spiced minced chicken kebabs grilled perfectly in the tandoor.

19.90

CHICKEN TIKKA

Yogurt-marinated chicken with smoky flavors from the clay oven.

20.90

AFGHANI CHICKEN TIKKA (N)

Creamy chicken tikka prepared with mild spices and herbs.

21.90

TANDOORI CHICKEN

Classic clay oven chicken marinated with traditional Indian spices.

(Half)

18.90

(Full)

25.90

CHICKEN 65 (G)

Crispy spicy chicken tossed with curry leaves and herbs.

21.90

LAMB SEEKH KEBAB

Flavorful minced lamb skewers cooked perfectly in the tandoor.

19.90

LAMB CHOPS

Juicy lamb chops grilled with bold spices and smoky flavors.

(2 pcs)

17.90

(4 pcs)

28.90

GARLIC KAFFIR LIME PRAWNS

Juicy prawns tossed with garlic butter and aromatic spices.

23.90

FISH AMRITSARI

20.90

Crispy fish fillets coated with authentic Punjabi style spices.

Indo-Chinese

FRIED RICE

Wok-tossed rice with veggies & Asian seasonings.

Prawn Fried Rice (G)

21.90

Chicken Fried Rice (G)

19.90

Egg Fried Rice

18.90

Veg Fried Rice

16.90

CHOWMEIN (G)

Stir-fried noodles with veggies & savory sauces.

Prawn Chowmein

21.90

Chicken Chowmein

19.90

Veg Chowmein

18.90

SZECHWAN CHOWMEIN (G)

Spicy wok-tossed noodles with bold Szechwan flavors

Veg Szechwan Chowmein

18.90

Chicken Szechwan Chowmein

19.90

Prawn Szechwan Chowmein

21.90

MANCHURIAN (G)

Crispy veg dumplings tossed in spicy Manchurian sauce.

Veg Manchurian Dry

19.90

Veg Manchurian With Gravy

20.90

Gobi Manchurian

19.90

FRIED MOMOS (6 pcs) (G)

Golden fried momos served with spicy dip.

Veg Fried Momo

14.90

Chicken Fried Momo

16.90

SZECHWAN FRIED MOMOS (6 pcs) (G)

Crispy fried momos tossed in spicy Szechwan sauce.

Veg Szechwan Fried Momo

15.90

Chicken Szechwan Fried Momo

17.90

CHILLI PANEER (G)

19.90

Fried paneer cooked with capsicum, onions, and chilli sauce.

CRISPY CHILLI POTATO (G) 18.90

Crunchy potato strips tossed in spicy chilli sauce.

CHILLI CHICKEN (G)

20.90

Crispy chicken tossed in spicy chilli garlic sauce.

CRISPY SALT & PEPPER CORN (G) 20.90

Crispy sweet corn seasoned with salt, pepper, and spices.

Spring Roll (6pcs)

15.90

Crispy golden rolls filled with seasoned fresh vegetables, served with sweet chilli sauce.

BILLU'S TAWA PLATTERS

(FOR 3 TO 4 PEOPLE)

VEG TAWA

64.90

A sizzling vegetarian feast with tawa paneer, soya chaap, and assorted veg kebabs, served with fresh soft breads and elegant garnishes.

NON-VEG TAWA

79.90

A grand sizzling platter of tawa chicken, tawa lamb, and assorted chicken lamb kebabs, served with fresh soft breads and elegant garnishes.

TAWA GOAT

29.90

Succulent goat tossed on a hot tawa with onions, capsicum, tomatoes and signature spices.

TAWA LAMB

29.90

Juicy lamb stir-fried on a sizzling tawa with onions, peppers, tomatoes, and aromatic spices.

TAWA CHICKEN 27.90

Tender chicken cooked on a hot tawa with onions, capsicum, tomatoes, and house spices.

BILLU'S PLATTERS

NON-VEG PLATTER

34.90

A flavour-packed assortment (2pcs) of lamb cutlets, chicken tikka, Lamb seekh kebab, and crispy Amritsari fish.

BILLU'S TANDOORI PLATTER

52.90

A sizzling mix of 4 pcs each of lamb seekh kebab chicken seekh kebab, chicken tikka and Afghani chicken tikka.

VEG PLATTER 28.90

A delicious assortment (2pcs) of hara bhara kebab, soya chaap, bharwan paneer tikka, and crispy samosas.

Dosa

PLAIN DOSA

13.90

Crispy South Indian rice crepe served with chutney and sambar.

MASALA DOSA

17.90

Crispy dosa filled with spiced potato masala.

CHEESE DOSA

16.90

Golden crispy dosa stuffed with melted cheese.

MYSORE MASALA DOSA

18.90

Crispy dosa layered with spicy Mysore chutney and potato masala.

CHICKEN DOSA

19.90

Crispy dosa layered with spicy Chicken.

Biryani

VEG

20.90

Fragrant basmati rice layered with vegetables and aromatic spices.

CHICKEN

22.90

Dum-cooked basmati rice with tender spiced chicken.

GOAT (With bone)

23.90

Aromatic basmati rice slow-cooked with flavorful goat curry.

CHICKEN 65

23.90

Spicy Chicken 65 layered with fragrant biryani rice.

PRAWN

24.90

Fragrant Basmati rice cooked with spiced prawns

LAMB

23.90

Fragrant basmati rice layered with tender lamb, aromatic spices, herbs, and saffron.

Billu's

Main Course (Veg)

DAL MAKHANI

19.90

Slow-cooked black lentils in a rich buttery gravy.

KADHAI PANEER (N)

22.90

Paneer tossed with capsicum and onions in kadhai spices.

DAL TADKA

(V Available)

19.90

Yellow lentils tempered with aromatic Indian spices.

PANEER LAZAWAB (N)

22.90

Cottage cheese cooked in a rich and mildly spiced gravy.

PINDI CHANNA MASALA

(V Available)

20.90

Chickpeas cooked in a spicy onion-tomato gravy.

SHAHI PANEER (N)

22.90

Cottage cheese in a rich creamy royal gravy.

BHINDI DO PYAZA

(V Available)

20.90

Okra stir-fried with onions and traditional spices.

PALAK PANEER

22.90

Cottage cheese cooked in creamy spinach gravy.

ACHARI BAINGAN MASALA

(V Available)

20.90

Eggplant cooked with tangy pickling spices.

MALAI KOFTA (N)

21.90

Soft cottage cheese dumplings in a creamy rich gravy.

ALOO GOBI ADRAKI

(V Available)

20.90

Potato and cauliflower tossed with fresh ginger and spices.

DHINGRI DOLMA (N/N FREE)

21.90

Mushrooms simmered in a flavourful spiced curry.

SOYA CHAAP (V Available) (G) TAKA TAK

21.90

Soya chaap cooked on tawa with bold Indian spices.

SARSO KA SAAG (Seasonal)

22.90

Traditional mustard greens curry with rustic flavours.



Main Course (Non-Veg)

DHABA EGG CURRY (N)

Boiled eggs in rustic onion-tomato gravy with spices.

19.90

SAAG CHICKEN/ GOSHT

Chicken or lamb simmered with mustard greens & spinach.

24.90

BUTTER CHICKEN (N)

Chicken tikka in buttery tomato gravy with fenugreek.

23.90

LAMB KORMA (N)

Lamb cooked in creamy cashew, yoghurt & mild spices.

24.90

BHUNA CHICKEN (N)

Chicken slow-cooked in thick onion, tomato & spice masala.

23.90

LAMB ROGANJOSH

Kashmiri lamb curry with yoghurt, chilli & aromatic spices.

24.90

KADHAI CHICKEN (N)

Chicken tossed with capsicum, onion & kadhai masala.

23.90

KADHAI GOAT (WITH BONE) (N-free Available)

Goat cooked with capsicum, onion & roasted kadhai spices.

24.90

CHICKEN TIKKA MASALA (N)

Tandoori chicken in creamy tomato, onion & spice sauce.

23.90

PRAWN MASALENDAR (N)

Prawns cooked in onion-tomato masala with Indian spices.

24.90

CHICKEN KORMA (N)

Chicken in creamy cashew, yoghurt & aromatic spices.

23.90

GOAN FISH CURRY

Fish simmered in coconut, curry leaves & Goan spices.

24.90

DELHI STYLE BUTTER CHICKEN (N)

Tandoori chicken in creamy tomato, butter & fenugreek sauce.

24.90

VINDALOO

CHICKEN/PRAWN/GOAT/LAMB

Fiery curry with vinegar, chilli, garlic & bold spices.

24.90

CHICKEN CHETTINAD 23.90

Tender chicken cooked in a bold South Indian gravy with roasted spices and curry leaves.

Chef's Specials

NALLI NIHARI

25.90

Lamb shank slow-cooked with spices, marrow rich gravy

PUNJABI MEAT (GOAT)

25.90

Bone-in goat curry with onion, tomato & Punjabi spices

PUNJABI CHICKEN CURRY

25.90

Chicken cooked with onion, tomato & Punjabi spices.

Billu's

Breads

TANDOORI ROTI	5.00
ROOMALI ROTI	6.50
METHI LACHHA PARANTHA	7.50
LACHHA PARANTHA	7.00
PLAIN NAAN	5.00
BUTTER NAAN	6.00
GARLIC NAAN	6.00
CHEESE NAAN	7.00
GARLIC CHEESE NAAN	7.50
PESHAWRI NAAN	7.50
MIRCHI NAAN	6.50
KEEMA NAAN	7.50
ONION MIRCHI NAAN	7.50
MAKKI ROTI	7.00
MISSI ROTI	8.00

Traditional Punjabi flatbread made with gram flour, whole wheat, herbs, and spices.

Rice

PLAIN RICE	5.50
Steamed basmati rice, light and fluffy.	
JEERA RICE	6.50
Fragrant basmati rice tempered with roasted cumin.	
SAFFRON RICE	7.50
Aromatic basmati rice infused with premium saffron.	

Sides

GREEN SALAD	7.00	MIX PICKLE	3.00
ONION SALAD	5.00	MANGO CHUTNEY	3.00
SIRKA PYAAZ	6.00	MINT CHUTNEY	3.00
PLAIN RAITA	4.00	BEETROOT CHUTNEY	4.00
CUCUMBER RAITA	5.00	PAPADAMS	3.50
BOONDI RAITA	5.00		

Kids Menu

FRENCH FRIES	6.90	MINI CHEESE DOSA	10.90
CHICKEN NUGGETS & CHIPS	10.90	KIDS BUTTER CHICKEN	
KIDS STUFFED PARANTHA		WITH RICE	12.90
ALOO / PANEER	10.90		
(One Parantha served with Raita)			

Billu's

Desserts

RASMALAI (2 PCS)	8.00
GULAB JAMUN (2 PCS)	8.00
JALEBI RABRI	8.00
MOONG DAL HALWA	7.00
GAJAR HALWA	7.00
CANNOLI	12.00
SIZZLING BROWNIE WITH ICE CREAM	12.00
PISTA BADAM KULFI	7.00
FALOODA	10.00
CANNOLI (With Carrot pudding)	12.00

Thali

AVAILABLE 12PM ONWARDS

VEG THALI 22.90

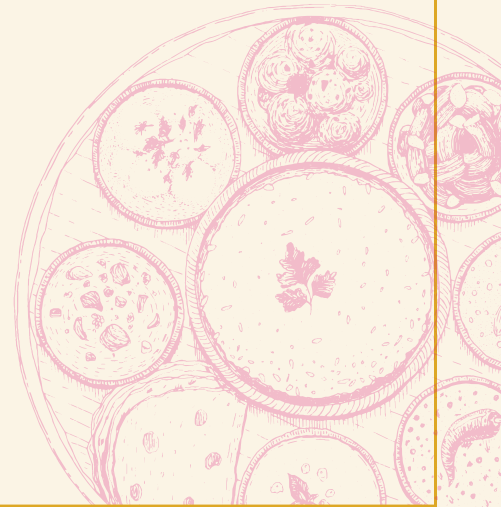
4 Chef's Choice Vegetarian Curries, 2 Breads, Rice, Sweet, Salad, Pickle, Papad and Raita.

NON-VEG THALI 24.90

4 Chef's Choice Curries, 2 Breads, Rice, Sweet, Salad, Pickle, Papad and Raita.

SAAG THALI 24.90

Authentic Punjabi saag paired with 2 golden makki rotis, crisp salad, chilled lassi and jaggery for a complete village-style meal.



Terms & Conditions

- All prices listed on the menu are in AUD.
- No outside food or drinks. BYO wine only (\$4 corkage per person).
- Menu items are subject to availability and prices may change without notice.
- Please advise staff of any allergies or dietary requirements. While we take care in food preparation, we cannot guarantee any item is allergen-free or gluten-free due to possible cross-contamination.
- Portion sizes, presentation, and menu images are indicative only. Additional charges may apply to substitutions or modifications.
- Management reserves the right to refuse service in accordance with RSA laws. Valid ID may be required.
- Kids' meals are available for children 12 years and under only.
- By ordering, you agree to these Terms & Conditions.
- **Allergen Information:** We understand that food allergies are a serious concern. Billu's Indian Restaurant will endeavour to provide allergen-free or gluten-free food if requested by you, subject to availability. However, traces of allergens or gluten may be unintentionally present in food due to cross-contamination during the food making process. We cannot guarantee that your order will be 100% allergen or gluten free. Billu's Indian Restaurant will not be liable for any costs, fees, claims damages, charges, medical or dental costs if a customer has any adverse reaction (including dental damage) to a product sold through Billu's Indian Restaurant including the Sweets.

Billu's