

ASSORTED ENTRÉES	
MIXED BHAJI (4 PCS) <small>VEGAN</small>	\$12.50
Sliced onion, cauliflower, spinach and potato mixed with spices in chickpea flour, deep-fried.	
VEGETARIAN SAMOSA (2 PCS)	\$12.50
Pastry filled with mashed potatoes, green peas and light spices, deep fried.	
TANDOORI CHICKEN (4PCS) \$18.50 / (8PCS) \$28.50	
Skinless chicken (on the bone) marinated with yoghurt, selected herbs and spices, garlic and ginger, slowly roasted in the tandoori oven. A worldwide favourite. Option of half or a whole chicken.	
CHICKEN TIKKA (4 PCS)	\$18.50
Pieces of boneless chicken fillets marinated with yoghurt, selected herbs & spices, slowly roasted in the tandoori oven.	
SEEKH KEBAB (4 PCS)	\$21.50
Succulent spicy lamb and chicken mince pressed around a skewer, gently roasted in the tandoori oven.	
CHICKEN MO-MO (8 PCS)	\$21.50
Country styled chicken mince dumplings mixed with spring onion, spices, fresh coriander, crushed garlic and ginger, wrapped in pastry then steam cooked. Accompanied with fresh tomato, mint and coriander chutney sauce. A very popular Nepali favourite. cooking time : 20 min	
TANDOORI MUSHROOMS	\$24.50
Fresh mushrooms marinated with famous Indian herbs, spices and yoghurt, delicately roasted in the tandoori oven.	
TANDOORI SIZZLER PLATTER (4 PCS)	\$24.50
A tantalizing combination of Chicken tikka, Tandoori chicken, seekh kebab and Tandoori lamb cutlets.	
TANDOORI LAMB CUTLETS (4 PCS)	\$24.50
Selected lamb cutlets marinated with dried spices and yoghurt, slowly roasted in the tandoori oven.	
TANDOORI PRAWNS (8 PCS)	\$24.50
Black tiger prawns marinated in selected subcontinental spices, lightly roasted in the tandoori oven	
CHUTNEY AND SIDES	
MINT CHUTNEY	\$4.50
Yoghurt and mint chutney sauce.	
MANGO CHUTNEY <small>VEGAN</small>	\$4.50
Sweet mango flavoured chutney.	
MIXED PICKLES <small>VEGAN</small>	\$4.50
Assorted Indian pickles.	
TAMARIND CHUTNEY <small>VEGAN</small>	\$4.50
Sweet and sour tamarind chutney sauce.	
SPICY CHUTNEY <small>VEGAN</small>	\$4.50
Fresh tomato, mint and coriander chutney with a slight chilli flavour. A Nepali necessity.	
ROASTED PAPADUMS (4 PCS) <small>VEGAN</small>	\$8.50
Roasted crispy Indian wafers	
KACHUMBER <small>VEGAN</small>	\$8.50
Chopped cucumber, onion, tomatoes, coriander with lemon juice and an Indian masala spice mix.	
YOGHURT RAITA	\$8.50
Grated cucumber in sweetened natural yoghurt, flavoured with roasted cumin.	

FAMILY PACK ONLY \$79.50	
<u>ENTRÉES</u>	<u>MAIN COURSE</u>
(4 PC) ROASTED PAPADUM	BUTTER CHICKEN
(4PC HALF) TANDOORI CHICKEN	LAMB ROGAN JOSH
(4PC) MIXED BHAJI	MIXED VEG CURRY
YOGHURT RAITA	2 LARGE RICE
2 NAAN BREADS	
VALUED OVER \$130	
EXTRA CHARGES APPLY FOR CHANGES	
CHICKEN SPECIALITY	
SPICY PIRO CHICKEN	\$21.50
Very spicy hot chicken cooked in a typical Nepali country style	
LENTIL CHICKEN	\$21.50
Pieces of chicken and mixed lentils simmered with cream and assorted spices.	
PUMPKIN CHICKEN	\$21.50
Tender chicken simmered in a rich, lightly spiced curry with pumpkin, blending savory and sweet flavors for a comforting, unique dish.	
CHICKEN CURRY	\$21.50
Chicken cooked in classic selection of fragrant herbs and spices, sautéed with selected ingredients in an aromatic curry sauce	
CHICKEN SPINACH	\$21.50
Chicken prepared with spinach purée and assorted spices	
KATHMANDU CHILLI CHICKEN	\$21.50
Chicken prepared with sautéed onion, capsicum, chilli spice blend, a dash of soya sauce and cooked in a dry style, a hot and spicy flavor.	
CHICKEN VINDALOO	\$21.50
Chicken cooked with potatoes in a classic infusion lead by chilli and vinegar. Hot, spicy and tangy.	
BUTTER CHICKEN	\$21.50
Chicken in a sweet oriental tomato, buttery and creamy sauce.	
CHICKEN KORMA	\$21.50
Chicken in a creamy onion derived sauce, combined with a selection of mixed ground spices, carefully cooked over a slow flame. A mild dish.	
CHICKEN TIKKA MASALA	\$21.50
Chicken cooked in a slowly simmered paste with a rich blend of specific subcontinental spices and the addition of sautéed capsicum and onions, in a dry style	
HIKER'S GOAT (GOAT IS "ON THE BONE")	
GRAND GOAT CURRY	\$22.50
Goat cooked in classic selection of specific herbs and spices, sautéed with selected ingredients in a homestyle aromatic curry sauce. A hungry hiker Nepali specialty.	
MOUNTAIN CHILLI GOAT	\$22.50
Goat cooked in sautéed onion, capsicum and soy sauce, tossed together in a wok and prepared with an exquisite chilli sauce over a flaming heat.	
THE NOODLE SHOP	
Popular in the Kathmandu valley of Nepal, chow mein noodles include sautéed onion, capsicum, light spices & soy sauce, tossed together in a wok and stir fried in a dry style. Your options are:	
VEGETABLE CHOW MEIN	\$20.50
CHICKEN CHOW MEIN	\$21.50

LAMB BAZAAR	
LAMB ROGAN JOSH	\$24.50
Succulent lamb cooked to perfection in aromatic spices and fragrant herbs in a rich gravy.	
POTATO LAMB	\$24.50
Diced lamb and potato cooked in a delicious gravy.	
SHERPA LAMB	\$24.50
Diced lamb and minced lamb, slowly cooked in a nepali style with the addition of green peas and mixed spices.	
LAMB VINDALOO	\$24.50
Diced lamb cooked with potatoes in a classic infusion lead by chilli and vinegar. Hot, spicy and fantastic.	
GURKHA CHILLI LAMB	\$24.50
Diced lamb prepared with sautéed onion, capsicum, a unique chilli spice blend and a dash of soy sauce, cooked in a dry style	
LAMB KORMA	\$24.50
Diced lamb in a creamy onion derived sauce, combined with a selection of mixed ground spices, carefully cooked over a slow flame.	
LAMB CHENNAI	\$24.50
Diced lamb prepared with roasted spices, curry leaf and desiccated coconut in a traditional South Indian style	
LAMB SPINACH	\$24.50
Diced lamb prepared with spinach purée and assorted spices.	
HANDY LAMB PASANDA	\$24.50
Diced lamb cooked with spices in cream, tomato, and tasty sauce, offering a rich and luxurious taste	
EVEREST PEPPER LAMB	\$24.50
Diced lamb prepared with sautéed onion, capsicum, black pepper, a Nepali spice blend and a dash of soy sauce. An ideal recipe for the cold Himalayan winters.	
BRILLIANT BEEF	
BEEF CURRY	\$23.50
Diced beef cooked in classic selection of specific herbs and spices, sautéed with selected ingredients in an aromatic curry sauce	
BEEF VINDALOO	\$23.50
Diced beef cooked with potatoes in a classic infusion lead by chilli and vinegar. Hot, spicy and tantalizing flavour.	
BEEF MUSHROOM	\$23.50
Succulent beef cooked with earthy mushrooms in a savory, aromatic gravy that delights the senses.	
VALLEY CHILLI BEEF	\$23.50
Diced beef prepared with sautéed onion, capsicum, a unique chilli spice blend and a dash of soy sauce, cooked in a dry style	
BEEF KORMA	\$23.50
Diced beef in a creamy onion derived sauce, combined with a selection of mixed ground spices, carefully cooked over a slow flame.	
BEEF CHENNAI	\$23.50
Diced beef prepared with roasted spices, curry leaf and desiccated coconut in a traditional South Indian style.	
SAILOR'S SAUCEPAN	
NEPALI FISH CURRY	\$25.50
Boneless fish fillets cooked in a classic selection of specific herbs and spices, sautéed with selected ingredients in an aromatic curry sauce	
LAKESIDE CHILLI FISH	\$25.50
Boneless fish fillets cooked with sautéed onion, capsicum, a chilli spice blend and a dash of soy sauce, in a dry style. Hot and spicy.	
GARLIC CHILLI PRAWNS	\$26.50
Black tiger prawns cooked with sautéed onion, garlic, capsicum, a unique chilli spice blend and a dash of soy sauce, cooked in a dry style	
TIGER PRAWN CURRY	\$26.50
Black tiger prawns cooked in a classic selection of specific herbs and spices, sautéed with selected ingredients in an aromatic curry sauce.	
BUTTER PRAWNS	\$26.50
Juicy prawns simmered in a rich, creamy, and slightly sweet tomato sauce with a hint of butter and aromatic spices. A mild dish.	
CRAZY HOT PRAWNS	\$26.50
Succulent prawns cooked in an intensely spicy and fiery sauce, packed with bold flavors that ignite your taste buds. A true daredevil's delight	

THE VEGAN GARDEN

ALOO GOBI	\$20.50
Cauliflower and potato tossed with tomato, ginger and spices	
POTATO CURRY	\$20.50
Diced potato slowly cooked with assorted spices in a rich curry sauce.	
POTATO MUSHROOM	\$20.50
Diced potato cooked with mushrooms in a tasty sauce.	
DAAL SPINACH	\$20.50
Tasty lentils prepared with mixed spices and spinach purée.	
MIXED VEGETABLE CURRY	\$20.50
Seasonal vegetables cooked with mixed spices in an exquisite sauce.	
CHENNAI VEGETABLES	\$20.50
Mixed vegetables cooked with roasted spices, curry leaf and desiccated coconut in a traditional South Indian style.	
HILL DAAL	\$20.50
Nepali style lentils, brought to the boil with tempered spices. A popular recipe for the Himalayan trekkers.	
ALOO MATTAR	\$20.50
Diced potato and green peas cooked in a tasty curry sauce	
VEGETABLE VINDALOO	\$20.50
Mixed vegetables cooked in a classic infusion lead by chilli and vinegar.	
EGGPLANT POTATO	\$20.50
Eggplant and diced potato cooked with selected spices in a tasty sauce.	
CHANNA ALOO	\$20.50
Chickpeas cooked with potato and spices in a tasty sauce.	
LENTIL MASALA	\$20.50
Mixed lentils cooked in an exquisite sauce, with the addition of sautéed onion and capsicum.	
PUMPKIN MASALA	\$20.50
Pumpkin cooked with mixed spices, sautéed tomato, onion and capsicum.	

VEGETARIAN DELIGHT

VEGETABLE KORMA	\$20.50
Mixed vegetables slowly cooked in a creamy rich onion derived sauce.	
DAAL MAKHANI	\$20.50
Mixed lentils simmered in butter, cream and spices.	
CREAMY KOFTA	\$20.50
Delicately prepared cottage cheese, potato and nut dumplings in an exquisite creamy and mild gravy.	
PALAK PANEER	\$20.50
Homemade cottage cheese and spinach purée cooked with spices.	
CHILLI PANEER	\$20.50
Homemade cottage cheese cooked in a dry style with sautéed onion, capsicum, soy sauce, chilli flakes and exquisite chilli sauce.	
MATTAR PANEER	\$20.50
Homemade cottage cheese cooked with green peas in a tasty curry sauce	
PANEER MAKHANI	\$20.50
Cottage cheese cooked in a sweet oriental tomato, buttery and creamy sauce.	
QUEEN SHAHI PANEER	\$20.50
Homemade cottage cheese prepared in a rich and luscious gravy with cream and assorted spices.	

DRINKS & DESSERT

SOFT DRINK CANS	\$3.50
MANGO LASSI	\$8.50
Famous indian yoghurt based drink with a sweet mango flavour.	
MANGO KULFI	\$8.50
Special Indian home made mango ice cream with cardamom and nuts.	
GULAB JAMUN	\$8.50
Mouth-watering light brown milk-solid based dumplings, deep-fried and served in sweet syrup.	

THE RICE HARVEST

BASMATI RICE VEGAN	SMALL \$6.50	LARGE \$7.50
Saffron coloured basmati rice.		
GREEN PEAS PULAO VEGAN OPTION AVAILABLE	\$9.50	
Basmati rice cooked with green peas.		
LEMON RICE VEGAN OPTION AVAILABLE	\$9.50	
Basmati rice cooked with lemon juice and mustard seeds.		
CUMIN RICE VEGAN OPTION AVAILABLE	\$9.50	
Basmati rice cooked with cumin seeds. A luxury in the dry higher villages of Nepal.		
COCONUT RICE VEGAN OPTION AVAILABLE	\$9.50	
Basmati rice cooked with desiccated coconut and mustard seeds.		
GARLIC BUTTER RICE	\$9.50	
Basmati rice flavoured with garlic and butter.		
KASHMIRI PULAO VEGAN OPTION AVAILABLE	\$9.50	
Basmati rice cooked with sultanas and nuts.		
VEGETABLE BIRYANI VEGAN OPTION AVAILABLE	\$20.50	
Basmati rice cooked with mixed vegetables, sultanas and nuts, flavoured with herbs & spices.		
BEEF BIRYANI	\$23.50	
Diced beef cooked with basmati rice, sultanas and nuts, flavoured with herbs & spices.		
GOAT BIRYANI	\$22.50	
Goat meat ("on the bone") cooked with basmati rice, sultanas and nuts, flavoured with herbs & spices.		
CHICKEN BIRYANI	\$21.50	
Pieces of chicken cooked with basmati rice, sultanas and nuts, flavoured with herbs & spices.		
LAMB BIRYANI	\$24.50	
Diced lamb cooked with basmati rice, sultanas and nuts, flavoured with herbs & spices.		
PRAWN BIRYANI	\$25.50	
Black tiger prawns cooked with basmati rice, sultanas and nuts flavoured with herbs & spices.		

FROM THE BAKER

ROTI VEGAN	\$4.50	
Wholemeal flat bread, prepared in the tandoori oven.		
GARLIC ROTI VEGAN	\$5.50	
Garlic flavoured tandoori roti bread.		
NAAN	\$4.50	
Plain flour bread prepared in the tandoori oven, buttered.		
GARLIC NAAN	\$5.50	
Garlic flavoured tandoori naan bread.		
PARAATA VEGAN OPTION AVAILABLE	\$7.50	
Flaky and layered wholemeal bread, prepared in the tandoori oven, buttered.		
POTATO PARAATA VEGAN OPTION AVAILABLE	\$8.50	
Wholemeal tandoori bread filled with potato and spices, buttered.		
TREKKER BREAD	\$8.50	
Plain flour bread stuffed with potato, peas and spices, lightly buttered. A delightful snack up in the Northern mountains.		
KASHMIRI PARAATA VEGAN OPTION AVAILABLE	\$8.50	
Wholemeal bread filled with mixed dry nuts and sultanas, buttered.		
KEEMA NAAN	\$8.50	
Plain flour bread stuffed with lamb mince, potato and herbs, buttered.		
CHEESE NAAN	\$8.50	
Plain flour bread stuffed with cheese and lightly spiced potato, buttered.		
GARLIC CHEESE NAAN	\$9.50	
Garlic flavoured plain flour bread stuffed with cheese and lightly spiced potato.		

Please let us know if you have any special dietary considerations or wish to modify any curry to suit your taste. All curries contain onion, garlic and ginger in the gravy. Prices are subject to change without notice. All prices are GST inclusive.



Welcome to The Hungry Hiker, where Indian and Nepali cuisines blend in a symphony of flavours. Embark on a journey that captures the essence of both lands and where you'll discover the irresistible fusion of spices, aromas and traditions that make every bite an adventure.

TAKEAWAY MENU

FULLY LICENSED AND BYO

TRADING HOURS

DINNER: TUESDAY-SUNDAY, 5:30PM – 9:30PM

MONDAY: CLOSED

WE CATER FOR ALL OCCASIONS

SEE DOORDASH, UBEREATS & MENULOG FOR DELIVERY

PHONE (03) 9850 4691

6 TEMPLESTOWE RD, BULLEEN VIC 3105
(OPPOSITE CREATIVE PLAY EARLY LEARNING CENTRE)

WE ACCEPT ALL MAJOR CREDIT CARDS
MILD, MEDIUM OR HOT – YOUR CHOICE
VEGAN OPTIONS AVAILABLE
ASK FOR THE CHEF'S SPECIAL

WWW.THEHUNGRYHIKER.COM.AU