



♦ **CHATTERBOX** ♦
**INDIAN
KITCHEN**

MENU

BYO WINES &
FULLY LICENSED

TRUE INDIAN
FLAVOURS

BEAUTIFULLY
SERVED

VICTORIA PARK'S
Favourite
INDIAN KITCHEN

WELCOME TO

• CHATTERBOX • INDIAN KITCHEN



At Chatterbox Indian Kitchen, food is more than a meal, it is a way to connect, share, and create memories. Inspired by the rich heritage of Indian cuisine, our dishes bring together traditional recipes, regional influences, and comforting flavours. Whether you are here for a quick bite or a special gathering, we welcome you to experience flavours that feel like home, made to be shared, enjoyed, and remembered.

GOOD FOOD BRINGS PEOPLE TOGETHER



MEET THE CHEF
AND FOUNDER

Chef Deepak

Chef Deepak, founder of Chatterbox Indian Kitchen, brings over 22 years of international culinary experience from prestigious establishments including Hyatt, Sheraton Le Méridien Hotels. With a passion for authentic Indian cuisine, Chef Deepak combines the traditional flavours, creative artistry, and exceptional hospitality to create dishes that are rich in taste and beautifully presented.



OUR STORY THROUGH FLAVOUR



Signature Dishes

Chef-curated selections crafted with tradition and bold flavours, and our most popular dishes at Chatterbox Indian Kitchen

Hyderabadi Dum Biryani

Fragrant basmati rice layered with spiced meat or vegetables, slow-cooked using the traditional dum method.

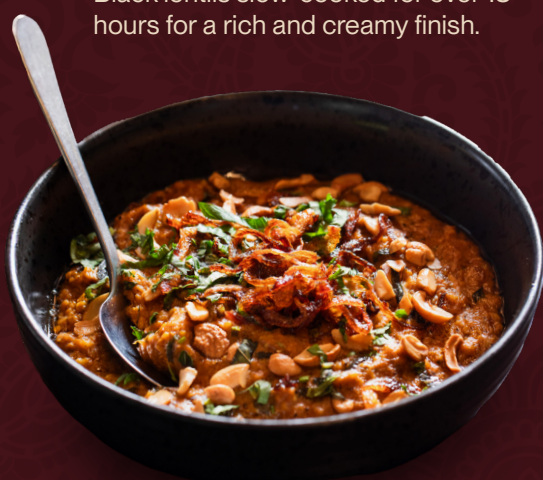


Railway Goat Curry

Slow-cooked goat curry introduced to British-Indian railway catering in the early 1900s.

18-Hour Cooked Dal Makhani

Black lentils slow-cooked for over 18 hours for a rich and creamy finish.



Goat Haleem

Slow-cooked blend of goat, broken wheat, and spices with a velvety texture.

Butter Chicken

Tender chicken in a creamy tomato-based gravy with balanced spices.

PerthNow: Take 5: Perth's Best Butter Chicken





Hearty Combo Meals

Your choice of curry served with thoughtfully selected accompaniments like naan, rice, salad and house-made sides.

Rice Meals

Served with rice and side salad



Home Style Chicken Curry (GF, NF) **30.5**

Butter Chicken (GF) **32.5**

Lamb Rogan Josh (GF) **32.5**

Rustic Kashmiri lamb curry.

Railway Goat Curry (GF, NF) **32.5**

Slow-cooked boan-in goat curry.

Prawn Malai Curry (GF, DF) **32.5**

Coconut and almond-based prawn curry.

 **Kadhai Paneer** (V, GF) **32.5**

Cottage cheese, tomato gravy, fenugreek and capsicum.

 **Mushroom Curry** (V, GF) **32.5**

Mushroom curry comes with sautéed peas and raita.

Barramundi Kalia (GF, NF, DF) **34.5**

Barramundi cooked in onion, tomato and mustard gravy.

Kebab Meals

Served with naan, dal makhani and side salad



Chicken Tikka (GF, NF) **30.5**

Lamb Cutlet (GF, NF) **31.5**

Add-ons with meal

Plain Naan **3**

Small Dal Makhani (V, GF) **6**

CHEF'S SPECIAL OF THE DAY

Prepared fresh and available for a limited time. Ask our team for today's special

 *Recommended to pair with our wines for the perfect dining experience* 

The First Bite

Shareable plates and bold flavours to begin your experience.

SMALL PLATES

- 
Olive & Cheese Naan (V, NF) ^{6 PCS} **10**
Recommended to pair with wine. Topped with chilli flakes, herbs and melted cheese inside.
- 
Onion Bhaji (V, GF) ^{4 PCS} **BEST PICK** **12.5**
 Crispy onion fritters, herbs, spices.
- 
Cheesy Mushroom Bites (V, NF) ^{4 PCS} **15.5**
 Mushroom fritters, cheese, chili.
- 
Paneer & Green Pea Chop (V, NF) ^{4 PCS} **15.5**
 Crispy cottage cheese and pea cutlet, mint chutney.
- 
Beetroot Cutlet (VG) ^{4 PCS} **15.5**
 Spiced beetroot croquettes, peanuts, kasundi.
- Chicken 65** (GF, NF) ^{8-10 PCS} **17**
 South Indian spicy fried chicken, curry leaves.
- Chicken Tikka** (GF, NF) ^{4 PCS} **17**
 Marinated chicken, tandoori spices, grilled.
- Malai Chicken Tikka** (GF, NF) ^{4 PCS} **17**
 Cooked with cheese and cream.
- 
Paneer Pudina Tikka (V, GF, NF) ^{4 PCS} **17.5**
 Cottage cheese, mint, spices, grilled.
- Grilled Thecha Prawns** (GF) **18.5**
 Maharashtrian style, peanut, green chili, garlic, coriander.
- Pan-fried Masala Fish** (GF, NF, DF) **24**
 Fish of the day, herb marination, side salad and kasundi mayo
- Kolkata Fish Fry** (NF, DF) ^{4 PCS} **18.5**
 Crumb-fried Barramundi, kasundi mayo and onion.
Add on chips \$5.
- Lamb Cutlets** (GF, NF) ^{3 PCS} **BEST PICK** **20.5**
 Herb-marinated, mint chutney.
Add on cutlet \$5 each. Option: Medium / Well done.

SAMOSA CHAAT



PANI PURI



BEETROOT CUTLET



CHAATS

- 
Pani Puri (V, NF) **12.5**
 Crispy puris, spiced water, potato, tamarind.
- 
Samosa Chaat (V, NF) **BEST PICK** **13**
 Samosa, cooked peas, chutneys, sev, mint.
- 
Aloo Tikki Chaat (V, NF) **13**
 Pan-fried potato patty, peas, chutneys, yogurt, sev.
- Chicken Tikka Salad / Chaat** (GF, NF) **17**
 Grilled chicken tikka with diced salad and house dressing

MOMO

- 
Momo Veg (VG, NF) ^{7 PCS} **17**
 Steamed / Pan-fried dumplings with sesame, coriander and tomato chutney.
- Momo Chicken** (DF, NF) ^{7 PCS} **17**
 Steamed / Pan-fried dumplings with sesame, coriander and tomato chutney.

Share Platters

VEG TASTING PLATTER FOR 2

Paneer Tikka, Onion Bhaji, Mushroom Bites and Beetroot Cutlet

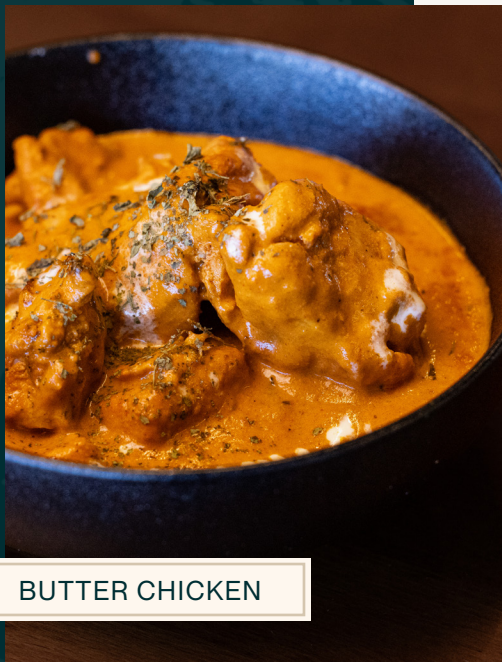
34

TASTING PLATTER FOR 2

Chicken Tikka, Lamb Cutlet, Kolkata Fish Fry and Onion Bhaji

38

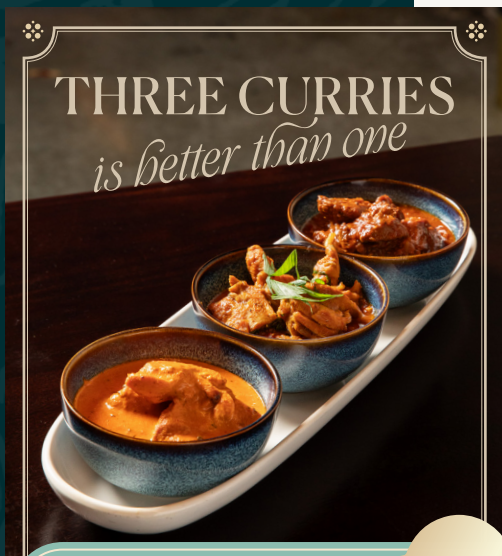




BUTTER CHICKEN



BARRAMUNDI CURRY (KALIA)



Small Serving with
Our Bestsellers

3 CURRIES
COMBO
42.5

MAIN CURRIES

Rich curries, slow-cooked favourites, and comforting dishes crafted to be savoured.

Chicken

Home-Style Chicken Curry (GF, NF) **MUST TRY** *N. India* **22.5**

Rustic curry with black pepper, onion, garlic and yoghurt.

Butter Chicken (GF) **BEST PICK** *Delhi* **24**

Chicken tikka in a rich tomato gravy, finished with fenugreek and spices. Smooth, comforting, and full of flavour.

Chicken Tikka Masala (GF) *UK* **23.5**

Stir-fried chicken tikka with onion, tomato, and fresh coriander. Bold, tangy, and aromatic.

Chicken Breast Korma (GF, NF) *Awadh* **23.5**

Nut and yoghurt-based gravy with ginger, onion, and cardamom. Creamy, delicate, and rich.

Confit Chicken Cutlet Masala (GF) **24**

Confit bone-in chicken in our house curry.

Goat & Lamb

Railway Goat Curry (GF, NF) **MUST TRY** **26.5**

Introduced in British-Indian railway catering in the 1900s. Bold, nostalgic, and full of depth.

Lamb Rogan Josh (GF) *Kashmir* **26.5**

Cooked with onion, yoghurt, and fennel seeds. Fragrant, rich, and well-balanced.

Lamb Korma (GF) *Lucknow* **26.5**

Cashew, yoghurt, and spice-based gravy. Creamy, nutty, and indulgent.

Goat Haleem *Hyderabad* **24**

Slow-cooked goat, bulgur, and aromatic spices. Hearty, velvety, and intensely flavourful. Not a curry dish.

Seafood

Barramundi Curry (Kalia) (GF, NF, DF) **26**

Traditional Bengali-style fish curry with aromatic spices. Rich, comforting, and full of flavour.

Prawn Malai Curry (GF, DF) **BEST PICK** **26**

Coconut and almond based prawn curry from Bengal.

+ Butter Chicken + Railway Goat Curry + Prawn Malai Curry
+ Home-Style Chicken Curry + Lamb Rogan Josh

MALAI KOFTA



**NO ONION & GARLIC
IF PRE-ORDERED**

From the Garden

Thoughtfully crafted
vegetarian dishes full of
flavour and warmth.

Paneer and Rich Classics

Palak Paneer (V, GF, NF) **BEST PICK** *N. India* **22.9**

Cottage cheese cooked with spinach, garlic, and smoked chilli. Creamy, earthy, and comforting.

Motia Palak (V, GF, NF) **22.9**

Spinach with baby corn, dill leaves, tomato and smoked chilli.

Kadhai Paneer (V, GF) *N. India* **22.9**

Paneer cooked with tomato, fenugreek, and capsicum. Bold, fragrant, and hearty.

Paneer Makhani (V, GF) *N. India* **22.9**

Cottage cheese in a rich tomato and butter-based gravy. Smooth, rich, and satisfying.

Malai Kofta (V, GF) *Awadh* **22.9**

Grilled cheese patty in creamy cashew and tomato gravy. Delicate, indulgent, and full of flavour.

Lentils and Side Dishes

18-Hour Cooked Dal Makhani (V, GF, NF) **BEST PICK** **22.5**

Black lentils slow-cooked with garlic, tomato, smoked butter, and lemon. Deep, smoky, rich, and indulgent.

Dal Palak (VG, GF, NF) *Hyderabad* **20.5**

Pink lentils cooked with spinach, tamarind, curry leaves, and smoked chilli. Light, earthy, and wholesome.

Vegetable Curries

Aloo Bhaji (VG, GF, NF) **BEST PICK** *Up, Bihar* **16.5**

Potato cooked with fenugreek, onion, turmeric, and spices. Simple, warm, and comforting.

Bhindi Masala (VG, GF, NF) *Up, Bihar* **20.5**

Okra cooked with mustard oil, cumin, onion, and tomato. Rustic, lightly spiced, and flavourful.

Aloo Gobhi Mutter (V, GF) *N. India* **21.9**

Peas, potato, and cauliflower curry. Classic, homestyle, and satisfying.

Baghare Baingan (VG, GF) *Hyderabad* **22.5**

Eggplant cooked in sesame, coconut, and peanut gravy. Rich, nutty, and deeply aromatic.

Lotus Seeds Korma (V, GF) *Awadh* **23.5**

An old classic dish, featuring puffed lotus seeds and peas in a rich korma-style gravy. Unique, creamy, and gently spiced.

Mushroom Mutter (V, GF) *N. India* **23.9**

Mushroom and green peas cooked in a tomato and cashew gravy. Comforting, savoury, and balanced.

3 Vegetarian Curries Combo 39.5

A small serving featuring your choice of any 2 curries from the selection below, accompanied by a **18-Hour Cooked Dal Makhani**

✦ **Kadhai Paneer** ✦ **Palak Paneer**

✦ **Aloo Gobhi Mutter** ✦ **Mushroom Mutter**



the Perfect Pairing

Fragrant biryanis, handcrafted breads, rice,
and house accompaniments to complete
your table.

Most
Popular

VIC PARK'S
FAVOURITE



BREAD
BASKET

BREADS

Bread Basket BEST PICK	12.5
Garlic Naan, Butter Naan & Malabari Paratha.	
Tandoori Roti	5.5
Traditional wholemeal tandoor-baked bread. <i>Option: Plain / Butter.</i>	
Malabari Paratha (2 pcs)	6.5
Soft, flaky South Indian-style layered bread.	
Laccha Paratha	6.5
Layered flaky North Indian flatbread.	
Plain Naan	5
Traditional tandoor-baked naan bread.	
Garlic Naan BEST PICK	6
Naan topped with garlic and herbs.	
Chilli Naan	6
Naan with a gentle chilli kick.	
Flaky Butter Naan	6.5
Naan brushed with butter.	
Cheese Naan BEST PICK	7.5
Naan stuffed with cheese. <i>Option: Add garlic.</i>	

RICE

Steamed Rice	4.5
Simple, fluffy basmati rice.	
Saffron Rice	6
Fragrant basmati rice infused with saffron.	



(PRE-ORDER RECOMMENDED)

HYDERABADI DUM BIRYANI

Vegetable Dum Biryani (V, GF, NF)	22.5
Aromatic basmati rice layered with vegetables and traditional spices. Light, fragrant, and comforting.	
Chicken Dum Biryani (GF, NF) BEST PICK	23.5
Slow-cooked fragrant basmati rice layered with spiced chicken. Rich, aromatic, and deeply satisfying.	
Goat Dum Biryani (GF, NF)	25.5
Traditional dum-style biryani with tender goat and layered spices. Bold, fragrant, and full of depth.	

Little Extras

Comforting accompaniments, dumplings and family friendly favourites for every table

SIDES

Sweet Mango Chutney 3	Cucumber Raita 5
Sweet and fruity house chutney.	Cooling yoghurt with cucumber.
Mango Pickle 3	Garlic Raita 5
Classic Indian-style pickle.	Yoghurt with garlic and seasoning.
Onion Salad 4	Kachumber Salad 6
Fresh onion accompaniment.	Refreshing chopped salad with Indian flavours.
Papad Basket 5	
Crisp papad served for sharing.	

KIDS

Chips (VG, NF)	7
Cheese Naan (VG, NF)	7.5
Chocolate Naan	7.5
Chips & Chicken Nuggets (NF)	12
Butter Chicken Mild & Rice (GF)	12
 Bowl of Dal Makhani & Rice (V, GF)	12

FOR SWEET TOOTH

 Mishti Doi / Baked Yoghurt (V, GF, NF)	6
Caramelised baked yoghurt.	
 Malai Kulfi (V, GF)	7
Frozen reduced milk with pistachio.	
 Mango Kulfi (V, GF)	7
Frozen reduced milk with mango pulp and toasted nuts.	
 Gulab Jamun with Ice Cream (V)	7.5
Caramelised milk dumplings with vanilla ice cream.	
 Rasmalai (V, GF)	7.5
Poached milk dumplings in saffron milk with pistachio.	



CURATED Banquet Menus

MINIMUM 2 GUESTS



FEED ME

\$45/PP

Add a choice of Dum Biryani for \$5/person

STARTERS

Onion Bhaji (V, GF) | Chicken Tikka (GF, NF)

MAIN COURSE

Palak Paneer (V, GF, NF) | 18-Hour Cooked Dal Makhani (V, GF, NF)
Butter Chicken (GF) | Railway Goat Curry (GF, NF)

SIDES

Breadbasket and Rice (V)

DESSERTS

Gulab Jamun with Ice Cream (V)



TREAT ME

\$50/PP

Add a choice of Dum Biryani for \$5/person

STARTERS

Onion Bhaji (V, GF) | Chicken Tikka (GF, NF) | Beetroot Cutlet (VG)

MAIN COURSE

Baghare Baingan (VG, GF) | 18-Hour Cooked Dal Makhani (V, GF, NF)
Butter Chicken (GF) | Lamb Rogan Josh (GF) | Prawn Malai Curry (GF, DF)

SIDES

Breadbasket and Rice (V)

DESSERTS

Gulab Jamun with Ice Cream (V)

SPECIAL EXPERIENCES

Reservation-worthy experiences crafted for sharing,
celebrating, and enjoying something a little different.



Indian High Tea on Weekends

A savoury and sweet
reservation-only experience.

A refined high tea experience featuring Indian inspired savouries,
sweets, and light bites beautifully presented for sharing.



Catering & Events

Enjoy our crowd-favourite dishes, freshly
prepared for groups of all sizes.

Please reach out to our staff
about the catering menu.

BOOK NOW +618 6237 1854 OR REACH OUT TO OUR TEAM FOR MORE INFORMATION

439, A, B/441 Albany Hwy, Victoria Park WA 6100, Australia



◆ CHATTERBOX ◆ INDIAN KITCHEN

TRUE INDIAN FLAVOURS

BEAUTIFULLY SERVED

+618 6237 1854

@chatterboxindiankitchen

f Chatterbox Indian Kitchen

ALLERGEN: Food may contain traces of allergens. Please inform your server about your dietary needs.

V=Vegetarian | VG=Vegan | GF=Gluten Free | NF=Nut Free | DF=Dairy Free

** A Public Holiday surcharge applies*