

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. Not a curry dish.



Butter Chicken

Tender chicken in a creamy tomato-based gravy, gently spiced and finished with butter and cream.



PerthNow: Take 5: Perth's Best Butter Chicken

SHARE PLATTERS

VEG TASTING PLATTER FOR 2

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

38

TASTING PLATTER FOR 2

Paneer Tikka, Onion Bhaji, Mushroom Bites and Beetroot Cutlet

34

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.

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.

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

TAKEAWAY MENU

BEAUTIFULLY

PREPARED

• CHATTERBOX •
INDIAN
KITCHEN

FULLY LICENSED

SIGNATURE

HERITAGE

INDIAN FLAVOURS

+618 6237 1854

@chatterboxindiankitchen f Chatterbox Indian Kitchen

SMALL PLATES

🌿 **Olive & Cheese Naan** • 10 (V, NF) 6 PCS
Recommended to pair with wine.
Topped with chilli flakes, herbs and melted cheese inside.

🌿 **Onion Bhaji** • 12.5 (V, GF) 4 PCS
Crispy onion fritters seasoned with herbs and spices. **BEST PICK**

🌿 **Cheesy Mushroom Bites** • 15.5 (V, NF) 4 PCS
Mushroom & cheese fritters with chilli sauce.

🌿 **Paneer & Green Pea Chop** • 15.5 (V, NF) 4 PCS
Crispy cottage cheese and pea cutlet, mint chutney.

🌿 **Beetroot Cutlet** • 15.5 (VG) 4 PCS
Beetroot & peanut fritters with Kasundi sauce.

Chicken 65 • 17 (GF, NF) 8–10 PCS
South Indian spicy fried chicken, curry leaves.

Chicken Tikka • 17 (GF, NF) 4 PCS
Marinated chicken, tandoori spices, grilled.

Malai Chicken Tikka • 17 (GF, NF) 4 PCS
Cooked with cheese and cream.

🌿 **Paneer Pudina Tikka** • 17.5 (V, GF, NF) 4 PCS
Grilled cottage cheese marinated with mint and aromatic spices.

Grilled Thecha Prawns • 18.5 (GF)
Maharashtrian-style, peanut, green chilli, garlic, coriander.

Kolkata Fish Fry • 18.5 (NF, DF) 4 PCS
Crumby-fried Barramundi, kasundi mayo and onion. Add on chips \$5.

Lamb Cutlets • 20.5 **BEST PICK**
(GF, NF) 3 PCS
Herb-marinated, mint chutney. Option: Medium / Well done. Add on cutlet \$5 each.

CHAATS

🌿 **Samosa Chaat** • 13 (V, NF)
Samosa, cooked peas, **BEST PICK**
chutneys, sev, mint.

🌿 **Aloo Tikki Chaat** • 13 (V, NF)
Pan-fried potato patty, peas, chutneys, yogurt, sev.

Chicken Tikka Salad / Chaat • 17 (GF, NF)
Grilled chicken tikka served with a diced salad and house dressing.

MOMO

🌿 **Momo Veg** • 17 (VG, NF) 7 PCS
Steamed / Pan-fried dumplings with sesame, coriander and tomato chutney.

Momo Chicken • 17 (DF, NF) 7 PCS
Steamed / Pan-fried dumplings with sesame, coriander and tomato chutney.

BREADS

Bread Basket • 12.5 **BEST PICK**
Garlic naan, butter naan and Malabari paratha.

Tandoori Roti • 5.5
Traditional wholemeal tandoor-baked bread. Option: Plain / Butter.

Malabari Paratha • 6.5 (2 pcs)
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 • 6 **BEST PICK**
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 • 7.5 **BEST PICK**
Naan stuffed with cheese. Option: Add garlic.

RICE

Steamed Rice • 4.5
Saffron Rice • 6

FROM THE GARDEN

No onion & garlic if pre-ordered

PANEER & CLASSICS

Palak Paneer • 22.9 **BEST PICK**
(V, GF, NF) N.India
Cottage cheese cooked with spinach, garlic, and smoked chilli.

Motia Palak • 22.9 (V, GF, NF)
Spinach with baby corn, dill leaves, tomato and smoked chilli.

Kadhai Paneer • 22.9 (V, GF) N.India
Paneer cooked with tomato, fenugreek, and capsicum.

Paneer Makhani • 22.9 (V, GF) N.India
Cottage cheese in a rich tomato and butter-based gravy.

Malai Kofta • 22.9 (V, GF) Awadh
Grilled cheese patty in creamy cashew and tomato gravy.



VEGETABLE CURRIES

Aloo Bhaji • 16.5 **BEST PICK**
(VG, GF, NF) UP, Bihar
Potatoes cooked with fenugreek, onion, turmeric, and spices.

Bhindi Masala • 20.5 (VG, GF, NF) UP, Bihar
Okra cooked with mustard oil, cumin, onion, and tomato.

Aloo Gobhi Mutter • 21.9 (V, GF) N. India
Peas, potato, and cauliflower curry.

Baghare Baingan • 22.5 (VG, GF) Hyderabad
Eggplant cooked in sesame, coconut, and peanut gravy. Rich, nutty, and deeply aromatic.

Lotus Seeds Korma • 23.5 (V, GF) Awadh
An old classic dish, featuring puffed lotus seeds and peas in a rich korma-style gravy.

Mushroom Mutter • 23.9 (V, GF) N. India
Mushroom and green peas cooked in a tomato and cashew gravy.

LENTILS & SIDE DISHES

18-Hour Cooked Dal Makhani • 22.5 (V, GF, NF) **BEST PICK**
Black lentils slow-cooked with garlic, tomato, smoked butter, and lemon.

Dal Palak • 20.5 (VG, GF, NF) Hyderabad
Pink lentils cooked with spinach, tamarind, curry leaves, and smoked chilli. Light, Earthy and wholesome.

Goat Dum Biryani • 25.5 (GF, NF)
Traditional dum-style biryani with tender goat and layered spices.

HYDERABADI DUM BIRYANI

🌿 **Vegetable Dum Biryani** • 22.5 (V, GF, NF)
Aromatic basmati rice layered with vegetables and traditional spices.

Chicken Dum Biryani • 23.5 (GF, NF) **BEST PICK**
Slow-cooked fragrant basmati rice layered with spiced chicken.

(Pre-order recommended)



MAIN CURRIES

Home-Style Chicken Curry • 22.5 (GF, NF) N. India **BEST PICK**
Rustic curry with black pepper, onion, garlic and yoghurt.

Butter Chicken • 24 (GF) Delhi **BEST PICK**
Chicken tikka in a rich tomato gravy, finished with fenugreek and spices.

Chicken Tikka Masala • 23.5 (GF) UK
Stir-fried chicken tikka with onion, tomato, and fresh coriander. Bold, tangy, and aromatic.

Chicken Breast Korma • 23.5 (GF, NF) Awadh
Nut and yoghurt-based gravy with ginger, onion, and cardamom. Creamy, delicate, and rich.

Confit Chicken Cutlet Masala • 24 (GF)
Confit bone-in chicken in our signature house curry.

Railway Goat Curry • 26.5 (GF, NF)
Introduced in British-Indian railway catering in the 1900s.

Lamb Rogan Josh • 26.5 (GF) Kashmir
Cooked with onion, yoghurt, and fennel seeds. Fragrant, rich, and well-balanced.

Lamb Korma • 26.5 (GF) Lucknow
Cashew, yoghurt, and spice-based gravy. Creamy, nutty, and indulgent.

Goat Haleem • 24 Hyderabad
Slow-cooked goat, bulgur, and aromatic spices. Hearty, velvety, and intensely flavourful.

Barramundi Curry • 26 (Kalia) (GF, NF, DF)
Traditional Bengali-style fish curry with aromatic spices. Rich, comforting, and full of flavour.

Prawn Malai Curry • 26 (GF, DF) **BEST PICK**
Coconut and almond-based prawn curry from Bengal.

SIDES

Sweet Mango Chutney • 3
Sweet and fruity house chutney.

Mango Pickle • 3
Classic Indian-style pickle.

Onion Salad • 4
Fresh onion accompaniment.

Papad Basket • 5
Crisp papad served for sharing.

Cucumber Raita • 5
Cooling yoghurt with cucumber.

Kachumber Salad • 6
Refreshing chopped salad with Indian flavours.

FOR SWEET TOOTH

🌿 **Mishti Doi / Baked Yoghurt** (V, GF, NF) • 6
Caramelised baked yoghurt.

🌿 **Malai Kulfi** (V, GF) • 7
Traditional Indian frozen milk dessert with pistachios.

🌿 **Mango Kulfi** (V, GF) • 7
Traditional Indian frozen milk dessert with mango pulp and toasted nuts.

🌿 **Gulab Jamun** 2 pcs • (V) • 7.5
Caramelised milk dumplings.

🌿 **Rasmalai** (V, GF) • 7.5
Poached milk dumplings in saffron milk with pistachios.

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

