

TANDOORI BREADS

Plain Naan	3
Fine plain flour bread.	
Butter Naan	4
Layers of soft butter naan cooked over a stove.	
Garlic Naan	4
Fine plain flour bread, with garlic.	
Kashmiri Naan	6
Stuffed with a variety of nuts.	
Cheese Naan	6
Stuffed with cheese, onions & coriander.	
Kheema Naan	6
Stuffed with lamb mince. coconut cream.	
Chilli Naan	5
Fine plain flour bread, with Chilli & onions.	
Paneer Naan	6
Fine plain flour bread stuffed with Cottage cheese.	
Plain Roti	3
Wholemeal flour bread.	
Butter Roti	4
Layers of soft butter naan cooked over a stove	
Garlic Roti	4
Wholemeal flour bread, with garlic	
Paratha	4
Baked wholemeal bread.	

Aloo Paratha	5
Stuffed with spicy potatoes.	
Masala Kulcha	6
Bread stuffed with homemade cheese, mashed potatoes, coriander & a pinch of spice.	

BASMATI SELECTIONS

Saffron Rice	6.5
Fragrant rice cooked with saffron.	
Steamed Rice	6.5
Peas Pulao	7
Rice cooked with peas & cumin seeds.	
Subzi Pulao	8
Mixed vegetables & nuts cooked with basmati rice.	
Kashmiri Rice	8
Flavoured rice cooked with nuts.	
Coconut Rice	8
Aromatic basmati rice infused with coconut cream.	
Jeera Rice	7
Basmati rice cooked with cumin seeds & onions.	
Biryani	15
A combination of meat & rice arranged in layers with fresh herbs & saffron.	
Chicken, Lamb or Goat Served with Raita	

Veg Biryani	9
A combination of Vegetables & rice arranged in layers with fresh herbs & saffron.	

SWEET FINALE

Gulab Jamun	6
Sweet Indian Dumpling	
Gajar Halwa	6
Homemade warm Carrot Pudding.	
Pistachio Kulfi	6
A creamy Indian style ice cream with pistachios & saffron.	
Mango Kulfi	6
A creamy Indian style ice cream with mango & saffron.	
Rasmalai	6
Indian style sweet rice pudding.	
Ice Cream	6

SOFT DRINKS

Plain Lassi / Salty Lassi	5
Mango Lassi	5
Soft Drinks	4

BANQUETS

VEGETARIAN \$30

ENTRÉE

Samosa
Onion Bhaji
Tandoori Mushroom
Pakora

MAINS

Kadhai Paneer
Daal Makhani
Navratan Korma
Veg Vindaloo

ALSO INCLUDES

Rice
Naan
Raita
Salad

DESSERT (CHOOSE ONE)

Gulab Jamun
Gajar Halwa
Kulfi
Rasmalai

MAHARANI \$35

ENTRÉE

Samosa
Pakora
Tandoori Chicken
Seekh Kebabs

MAINS

Butter Chicken
Lamb Rogan Josh
Daal Makhani
Navratan Korma

ALSO INCLUDES

Rice
Naan
Raita
Salad

DESSERT (CHOOSE ONE)

Gulab Jamun
Gajar Halwa
Kulfi
Rasmalai

MAHARAJA \$45

ENTRÉE

Fish Tikka
Chicken Tikka
Garlic Chicken
Samosa

MAINS

Butter Chicken
Lamb Saag
Daal Makhani
Fish Curry

ALSO INCLUDES

Rice
Naan
Raita
Salad

DESSERT (CHOOSE ONE)

Gulab Jamun
Gajar Halwa
Kulfi
Rasmalai



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ENTREE

VEGETARIAN

Samosa (V) (2pcs) Homemade triangular pastry pockets filled with potatoes and peas	7
Spinach Pakora (V) (4pcs) Spinach fritters dipped in a spicy batter & fried	7
Mixed Veg Pakora (V) (6pcs) Seasonal vegetables dipped in spicy batter and fried	9
Onion Bhajia (V) (4pcs) Onion fritters served with our homemade sauce	7
Vegetable Manchurian (V) An Indo-Chinese starter dish of fried veg balls in a spicy, sweet & tangy sauce	11
Chilli Paneer (V) Cottage cheese stir-fried with chillies, garlic & onion in a indo-chinese style	12.5
Batata Wada (V) (2pcs) Spiced mashed potato parties coated with a lightly spiced batter & fried	7
Aloo Tikki (V) (4pcs) An Indian subcontinent snack (potato croquette) made of boiled	7
Panipuri Round, hollow puri balls filled with flavoured water, chutney and masala	8
Hara Bhara Kebab Vegetarian kababs made with spinach, potatoes & green peas	8

NON-VEGETARIAN

Chilli Chicken Indo-Chinese style chicken pieces stir fried with chillies, garlic & onion	12.5
Lamb Cutlets (4 pcs) A treat of succulent lamb chops marinated overnight in a mixture of yoghurt, garlic & Garam masala	H 12.5 / F 18
Beef Rubada	12
Amritsari Fish (6 pcs) Popular Indian street food. Fish pieces marinated in spice & deep fried	16

CLASSIC CURRIES

Traditional Chicken Curry Cooked with roasted spices, tomato and onions. Chicken, Beef, Lamb or Goat	18
Vindaloo Hot chilli dish from Goa. Chicken pieces cooked with vinegar & chillies. Chicken, Beef, Lamb or Goat	18
Saag (Fragrant Spinach Sauce) Creamy buttered spinach cooked with whole & ground spices. Chicken, Beef or Lamb	18
Mughlai Korma Cooked in yoghurt, cream, nuts & fragrantly spiced with saffron & aromatic spices. Chicken, Beef or Lamb	18
Kashmiri Lamb or Beef cooked with fruits, nuts & saffron in a creamy sauce.	18

We do catering and functions, ask staff for more info.

SERVICE SURCHARGE

15% surcharge applies on public holidays

TANDOORI DISHES

	Entrée (E) / Main (M)
Chicken Tikka (4pcs) Chicken thigh fillets in a traditional tandoori marinade slow cooked in Tandoor.	E 12.50 / M 18
Garlic Chicken Tikka (4pcs) Chicken fillets marinated in a delicious blend of garlic, cream & mild spices	E 12.50 / M 18
Malai Chicken Tikka (4pcs) Mouthwatering juicy grilled chicken pieces marinated in yoghurt, cream cheese, herbs & spices.	E 12.50 / M 18
Tandoori Chicken A tasty barbecued delight marinated overnight and gently .roasted in the tandoor	E 12.50 / M 18
Lucknow Seekh Kebabs (4pcs) An age old recipe of Moguls - Lamb mince skewered with deal combination of spices	E 12.50 / M 18
Tandoori Garlic Prawns (8pcs) Prawns soaked in a marinade of ginger-garlic paste & garam masala.	20
Fish Tikka (5pcs) Chunks of Rockling fillets marinated in Ajwain yoghurt and broiled in the tandoor	20
Cinnamon Club Kebab Platter Our Chefs selection of delicious tandoor grills accompanied by chutneys.	22
Paneer Tikka (V) (4pcs) Soft juicy chunks of Cottage Cheese marinated in tandoori masala, grilled with onion & capsicum.	12.5
Tandoori Mushrooms (V) (6pcs) Marinated in thick yoghurt & spices	10.5
Veg Cinnamon Platter (V) An assortment of Samosa, Pakora, Batata Wada & Tandoori Mushrooms	14



SIDE DISHES & RELISHES

Cucumber Raita	4
Mango Chutney	4
Mixed Pickles	4
Roasted Pappadams	4
Garden Salad	6
Onion Salad	5
Chicken Salad	10

REGIONAL FAVOURITES

Velvet Butter Chicken A universal favourite. Barbequed chicken simmered in a rich tomato gravy.	18
Lamb Rogan Josh Cooked in a classic Kashmiri sauce.	18
Balit Chicken Tikka Masala Skillful blending of tandoori spices, herbs and cream	18
Madras Cooked in South indian spices with mustard seeds & a dash of coconut cream. Chicken, Beef or Lamb	18
Bhuna Gosht Boneless pieces of tender lamb cooked with onions & tomatoes, a dry preparation.	18
Do-Piaza Cooked with fresh onions, capsicum, Bay leaves & cardamon. Chicken or Beef	18
Lamb Makhani Lamb simmered with ginger & garlic in a creamy tomato gravy.	18
Lamb Chilli Masala Lamb cooked with tomatoes, onion, capsicum, ginger & fresh chilli.	18
Kadhai Chicken North Indian style tender chicken cooked with tomato, onion & capsicum.	18
Chicken Jalfrezi Chicken pieces lightly spiced, cooked with capsicum, onions & tomatoes.	18
Chicken Handi Boneless chicken pieces sautéed & simmered with aromatic spices.	18
Mango Chicken (Kids Special) Chefs special slow cooked in a mango puree, with herbs & spices	18
Chef's Special Chicken	20
Goat Masala A rich delicacy with rich tomato based gravy.	18

SEAFOOD

Traditional Fish Curry Cooked with roasted spices, tomato and onions.	20
Bengal Fish Curry Fish cooked with mustard seeds, coconut milk & traditional spices.	20
Fish Vindaloo Hot chilli dish from Goa. Fish pieces cooked with vinegar & chillies.	20
Fish Masala Fish cutlets cooked in freshly made masala & spices.	20
Goan Chilli Prawn Cooked in a mouthwatering gravy from the Konkan region of Goa.	22
Kerala Prawn Curry A speciality of Kerala, cooked with fragrant spices and coconut milk.	22
Prawn Butter Masala A rich delicacy with rich tomato based gravy.	22
Prawn Vindaloo Hot chilli dish from Goa. Prawns cooked with vinegar & chillies.	22
Seafood Masala (Marinara) Mixed seafood cooked to perfection with an assortment of Indian spices.	22



VEGETARIAN SPECIALITIES

Daal Makhani Whole lentils cooked over a slow fire & tempered with ginger, garlic & tomatoes.	15
Shahi Paneer Cottage cheese simmered in a creamy tomato gravy blended with spices & cream.	15
Dum-Ka-Paneer Cottage cheese topped with a tomato gravy enriched in cream	15
Kadhai Paneer Cottage cheese blended with spices, capsicum, onion & tomato.	15
Palak Paneer Homemade cottage cheese sautéed with fragrant pureed spinach.	15
Mutter Paneer Cottage cheese, peas & gravy.	15
Vegetable Jalfrezi A medley of fresh veg, stir fried in Indian spices.	15
Navratan Korma A rich vegetable curry finished with nuts & cream.	15
Vegetable Vindaloo Hot chilli dish from Goa. Vegetables cooked with vinegar & chillies.	15
Pumpkin Masala Buttered Pumpkin tempered with mustard seeds.	15
Egg Plant Masala A speciality of eggplant & onion with a trace of green chillies.	15
Aloo Palak Potatoes cooked in creamy buttered pureed spinach with whole and ground spices.	15
Aloo Gobhi Cauliflower cooked with potatoes & Indian spices.	15
Bharwan Dum-Ka-Aloo Potatoes stuffed with nuts & cottage cheese, simmered in a rich onion & tomato gravy.	15
Aloo Baingan A dry spicy preparation of eggplant & potato.	15
Bhindi Masala Stir fry okra & onion with a hint of dry mango powder.	15
Malia Kofta Mixed vegetables & cottage cheese dumplings simmered in a mild gravy.	15
Mushroom Paneer Masala Tender mushrooms & creamy paneer pan fried with spices in a rich tomato gravy	15