

## cinnamon club starters

### **Samosa** \$8.00

Spiced peas with potatoes and exotic herbs in flaky pastry case served with mint chutney/yoghurt. A house special.

### **Onion Bhaji** \$7.50

Chopped onions coated in spiced besan (chick pea flour) batter and deep fried served with mint chutney/yoghurt.

### **Paneer Pakora** \$8.00

Cubes of paneer (homemade curd cheese) dipped in spiced besan batter and deep fried. Served with mint chutney/yoghurt.

### **Seekh Kebab** \$12.50

Ground lamb, ginger, onion, chilli and coriander mixed with spice and cooked on skewers in the tandoor (clay fired oven). Served with mint chutney/yoghurt.

### **Chicken Tikka** main \$26.50 entrée \$13.50

Chicken fillets spiced with cumin, ginger, chilli and yoghurt grilled in the tandoor.

### **Tandoori Chicken** main \$26.50 entrée \$13.50

Chicken on the bone marinated in yoghurt, ginger, coriander and cumin and cooked in the tandoor.

### **Adrakhi Lamb Cutlets** main \$24.50 entrée \$16.50

Lamb cutlets marinated in yoghurt, ginger and spices and char grilled in the tandoor.

### **Palak Patta Chaat** (Chef's recommendation) \$10.50

Combination of crispy fried spinach leaves, chick peas, diced potato topped with authentic Indian dressing

### **Fish Amritsari** \$13.50

Fish fillet deep fried with chef's special batter, served with mint sauce

### **Mustard Fish Tikka** \$16.50

Fish fillets marinated in yoghurt, mustard, herbs and spices and cooked in the tandoor

### **Tandoori Salmon** main \$27.50 entrée \$16.50

Salmon steaks in delicate marinade infused with garlic, ginger and spices and cooked in the tandoor

### **Tandoori King Prawns** main \$30.50 entrée \$17.50

Shelled king prawns lightly marinated and cooked on skewers in the tandoor

## Cinnamon club entrée/tasting plates (for two) - very popular

### **Vegetarian Tasting Plate** \$20.50

A selection of samosa, onion bhaji, paneer pakora, cheese and onion naan, cucumber raita and mint and yoghurt sauce

### **Mixed Tasting Plate** \$26.50

A selection of samosa, paneer pakora, adrakhi lamb cutlets, fish tikka, aloo paratha, cucumber raita and mint and yoghurt sauce

### **Tandoori Tasting Plate** \$28.50

A selection of seekh kebab, chicken tikka, tandoori king prawns, keema naan, cucumber raita and mint and yoghurt sauce

## cinnamon club salads

### **Chargrilled Vegetable Salad** \$17.50

Pumpkin, eggplant and paneer marinated in spice, roasted in the tandoor and served warm on a bed of baby spinach leaves drizzled with mint and yoghurt dressing

### **Chicken Salad** \$20.50

Marinated chicken fillets cooked in the tandoor served over mixed salad greens with spicy mango chutney dressing

## cinnamon club mains

### CHICKEN

#### **Butter Chicken**

Tandoori chicken fillets in creamy sauce with spices - our most popular dish

#### **Chicken Korma**

Chicken thigh fillet cooked in cashew sauce with cardamom and cream

#### **Chicken Tikka Masala**

Cubes of chicken tikka cooked in onion sauce with diced capsicum

#### **Chicken Saag**

Chicken fillet cooked with fresh spinach and fenugreek and cream

#### **Mango Chicken Bahaar**

Chicken thigh fillet cooked mildly with mango and finished with coconut cream

#### **Chicken Biryani (for two)**

A classic Indian recipe from Hyderabad together the rich flavours of chicken, aromatic dish and wonderful to share with rice and pappadams.

### LAMB

#### **Roagan Josh**

Traditional moghul style lamb curry with spices, tomato and coriander

#### **Gosht Saagwalla**

Lamb fillet cooked with fresh spinach

#### **Lamb Vindaloo**

Extra hot lamb and potato curry flavoured with vinegar

#### **Lamb Korma**

Tender pieces of lamb cooked in cashew sauce with cream

#### **Lamb Pasanda**

Diced baby lamb cooked in onion, tomato and dashes of red wine finished with cream

### BEEF

#### **Beef Vindaloo**

The ever famous Goanese influence with vinegar, hot chilli tamarind, cumin and coriander

#### **Goan Beef de Malibu**

Beef gently simmered with fresh coconut milk and blend of delicate spices and finished with cream

#### **Beef Madras**

Beef cooked with coconut milk and spices

### FISH

#### **Kadai Lobster**

Fresh lobster cubes cooked in onion, tomato and spices with coconut cream and garnished with coriander

#### **Malabar Fish Curry**

Spicy Red Emperor fillets in South Indian style with coconut milk, garnished with curry leaves

#### **Fish Moyali**

Mild fish curry cooked in fresh coconut milk and finished with coconut cream

## cinnamon club mains

### CHICKEN

**Butter Chicken** \$20.50

Tandoori chicken fillets in creamy sauce with tomato, butter and spices – our most popular dish

**Chicken Korma** \$20.50

Chicken thigh fillet cooked in cashew nut gravy blended with cardamon and cream

**Chicken Tikka Masala** \$20.50

Cubes of chicken tikka cooked in onion tomato based gravy, finished with diced capsicum

**Chicken Saag** \$20.50

Chicken fillet cooked with fresh spinach and Indian spices, flavoured with fenugreek and cream

**Mango Chicken Bahaar** \$21.50

Chicken thigh fillet cooked mildly with fresh mango puree and finished with coconut cream

**Chicken Biryani (for two)** \$34.00

A classic Indian recipe from Hyderabad, this wonderful recipe brings together the rich flavours of chicken, rice and cardamom. It is an aromatic dish and wonderful to share. Served with cucumber raita and pappadams.

### LAMB

**Rogan Josh** \$20.50

Traditional moghul style lamb curry with rich gravy, fresh ground spices, tomato and coriander

**Gosht Saagwalla** \$20.50

Lamb fillet cooked with fresh spinach and spices

**Lamb Vindaloo** \$20.50

Extra hot lamb and potato curry flavoured with vinegar and spices

**Lamb Korma** \$20.50

Tender pieces of lamb cooked in cashew nut gravy finished with cream

**Lamb Pasanda** \$20.50

Diced baby lamb cooked in onion, tomato gravy, simmered with dashes of red wine finished with cream

### BEEF

**Beef Vindaloo** \$20.50

The ever famous Goanese influence. Tender pieces of beef cooked with vinegar, hot chilli tamarind, cumin and coriander

**Goan Beef de Malibu** \$20.50

Beef gently simmered with fresh coconut milk, ginger, garlic, tomato and blend of delicate spices and finished with Malibu

**Beef Madras** \$20.50

Beef cooked with coconut milk and hot spices

### FISH

**Kadai Lobster** \$35.00

Fresh lobster cubes cooked in onion, tomato based gravy, blended with coconut cream and garnished with diced capsicum

**Malabar Fish Curry** \$23.50

Spicy Red Emperor fillets in South Indian style curry with coconut milk, garnished with curry leaves

**Fish Moyali** \$23.50

Mild fish curry cooked in fresh coconut and cashew nut gravy, finished with coconut cream

**Jhinga [prawn] masala**

A delicately spiced curry made from tomato, garlic and ginger

**Malabar Prawn Curry**

Prawns marinated in a South Indian style milk and garnished with curry leaves

**Prawn Moyali**

Mild prawn curry with fresh coconut and

### GOAT

**Goat Curry**

Hot and spicy marinated lean goat served with pickles and ground spices – very popular

### cinnamon club vegetarian mains

**Dhal Makhani**

Slow cooked lentils with onion, tomato and

**Dhal Tadka**

Toor lentils cooked with Indian spices and cumin seeds

**Paneer Shahi Korma**

Cubes of home made cottage cheese simmered in tomato based gravy, topped with almond flakes

**Mixed Vegetable Curry**

Seasonal vegetables cooked home style with

**Malai Kofta**

Homemade cheese and potato dumplings in

**Saag Paneer**

Delicious pureed spinach with cubes of home

**Baingan Bharta**

Smoky eggplant chopped with tomatoes, onion

**Aloo Gobhi**

Combination of potato cubes and cauliflower in tomato based gravy, topped with cumin seeds

**Khumb Matar Masala**

Button mushrooms and green peas cooked in tomato based gravy, garnished with fresh coriander leaves

### cinnamon club side dishes

**Cucumber Raita**

Cucumber and yoghurt dressing – cooling

**Kuchumber**

Diced onion, cucumber, tomato, chilli and

**Mixed Pickle**

**Mango Chutney**

**Mint Sauce**

Pappadams – popular all around the world

**Selection of four side dishes**

Mixed pickle, mango chutney, mint sauce

**Jhinga [prawn] masala** \$25.50  
A delicately spiced curry made from tomatoes, onions, capsicum, garlic and ginger

**Malabar Prawn Curry** \$25.50  
Prawns marinated in a South Indian style sauce cooked with coconut milk and garnished with curry leaves

**Prawn Moyali** \$25.50  
Mild prawn curry with fresh coconut and cashew nut gravy

## GOAT

**Goat Curry** \$21.50  
Hot and spicy marinated lean goat served on the bone, cooked in pickles and ground spices – very popular

## cinnamon club vegetarian mains

**Dhal Makhani** \$13.50  
Slow cooked lentils with onion, tomato and chilli

**Dhal Tadka** \$13.50  
Toor lentils cooked with Indian spices and tempered with garlic and cumin seeds

**Paneer Shahi Korma** \$15.50  
Cubes of home made cottage cheese simmered with cashew nut based gravy, topped with almond flakes

**Mixed Vegetable Curry** \$15.50  
Seasonal vegetables cooked home style with spices

**Malai Kofta** \$15.50  
Homemade cheese and potato dumplings in creamy cashew nut gravy

**Saag Paneer** \$15.50  
Delicious pureed spinach with cubes of homemade cheese [paneer]

**Baingan Bharta** \$15.50  
Smoky eggplant chopped with tomatoes, herbs and spices

**Aloo Gobhi** \$15.50  
Combination of potato cubes and cauliflower florets cooked with chopped tomatoes tempered with cumin seeds

**Khumb Matar Masala** \$15.50  
Button mushrooms and green peas cooked in onion tomato masala, garnished with fresh coriander leaves

## cinnamon club side dishes

**Cucumber Raita** \$5.00  
Cucumber and yoghurt dressing – cooling

**Kuchumber** \$5.00  
Diced onion, cucumber, tomato, chilli and coriander salad

**Mixed Pickle** \$3.50

**Mango Chutney** \$3.50

**Mint Sauce** \$3.00

**Pappadams – popular all around the world** \$3.50

**Selection of four side dishes** \$10.50  
Mixed pickle, mango chutney, mint sauce and pappadams

## cinnamon club banquets (minimum four persons)

All menus include rice, selection of bread, kuchumber, raita, chutneys and pappadams

**Vegetarian** \$32.50  
Entrée: Samosa, Onion Bhaji, Paneer Tikka  
Mains: Dhal, Saag Paneer, Malai Kofta, Aloo Gobhi

**Regal Banquet** \$36.50  
Entrée: Samos, Seekh Kebab, Chicken Tikka  
Mains: Butter Chicken, Rogan Josh, Dhal, Aloo Ghobi and Potato

**Royal Banquet** \$38.50  
Entrée: Samos, Chicken Tikka, Fish Tikka, Tandoori Prawn  
Mains: Jhinga Masala [prawns], Malabar Fish Curry, Saag Paneer and Dhal

## cinnamon club breads and rice

**Steamed Basmati Rice** \$3.50

**Saffron Basmati Pulao** \$3.50

**Kashmiri Pulao** \$5.00

**Roti** \$3.00  
Leavened wholemeal bread baked in the tandoor – goes deliciously with curries

**Paratha** \$3.50  
Unleavened wholemeal multi layered bread baked in the tandoor

**Aloo Paratha** \$4.00  
Leavened bread stuffed with mash potatoes, lightly spiced and baked in the tandoor

**Naan (plain)** \$3.50  
Layered white flour bread baked in the tandoor – the most popular bread. Excellent accompaniment to all curries

**Garlic Naan** \$4.00  
Leavened bread with a touch of garlic and baked in the tandoor

**Cheese and Onion Naan** \$4.50  
Leavened Indian bread stuffed with spices, cottage cheese and onion

**Kashmiri Naan** \$4.50  
Plain flour bread stuffed with dried fruits and nuts and baked in the tandoor (tasty sweet bread)

**Kheema Naan** \$5.00  
Plain naan filled with lightly spiced minced lamb and baked in the tandoor

## cinnamon club desserts

**Rasmalai** \$7.00  
Very soft spongy cake made from cottage cheese and floating in sweet flavoured milk

**Choko Chiki Torte** \$12.50  
Combination of black chocolate and cream poured over nutty short crust pastry, served with pannacota

**Gulab Jamun** \$7.00  
Cottage cheese dumplings in sweet syrup with rosewater

**Mango or Pistachio Kulfi** \$7.00  
Indian ice-cream with pistachio nuts and fresh flavours

**Kheer** \$7.00  
Traditional Indian Rice Pudding

Sorry, no separate billing, itemised bill available on request.