

# दिल्लाल्लो लोपो

Indian Cuisine

## Dine-In Menu

No Split Billing - Corkage \$17



# Cocktail Menu

|   |      |
|---|------|
| <b>Kamasutra</b>  | 19.9 |
| Gin, Triple Sec, Vodka, Rum, Tequila, Lime Juice & Lime Cordial with a dash of Coke.<br>Served with lots of Ice   |      |
| <b>Espresso Martini</b>   | 17.9 |
| Frangelico, rich coffee liqueur, vodka and caramel syrup<br>& a shot of fresh coffee - shaken. Served in Martini Glass  |      |
| <b>Cinnamon Club Masala Iced Tea</b>  | 17.9 |
| Special Cinnamon Club Homemade Masala spices, Bombay Sapphire Gin,<br>Cointreau, pomegranate juice, lemon, lime and caster sugar - shaken.<br>Served in Martini Glass |      |
| <b>Indian Mystery</b>   | 17.9 |
| Cognac, Grand Mariner, Angostura Bitters, fresh lime topped with Champagne.<br>Served in Champagne Glass  |      |
| <b>Masala Mar Ke (Spicy)</b>  | 17.9 |
| Imagine this: Absolute Vodka and Bacardi Rum with a dash of CHILLI with fresh<br>lemon juice. This sure will leave the Aussie palate wanting more! Spicy and Zingy    |      |
| <b>Cinnamon Club Fire Ball</b>  | 17.9 |
| Tequila, Cointreau, freshly squeezed lemon with shot of Fireball Cinnamon Whisky.   |      |
| <b>British Raj</b>  | 17.9 |
| Pimms and Gin shaken with passionfruit, fresh mint and lemon, topped with Ginger Beer.  |      |
| <b>Cinnamon Club Painkiller</b>   | 17.9 |
| White Bacardi Rum, pineapple juice, coconut cream and fresh orange juice.   |      |
| <b>Punjabi Fling</b>  | 17.9 |
| Absolute Vodka, Cointreau, fresh lime, mint leaves and lychees stirred.   |      |
| <b>Mojito</b>   | 17.9 |
| An explosion of fresh mint and lime with rum, lime juice, soda and sugar served over ice.   |      |
| <b>Cosmopolitan</b>   | 17.9 |
| Vodka, Triple Sec, cranberry juice with a dash of lime juice,<br>shaken and served with a slice of lime.  |      |
| <b>Rajasthani Annapurna</b>   | 17.9 |
| Vodka, Rum, lychee, fresh lime, sugar and lime leaves shaken.   |      |
| <b>Bollywood to Hollywood</b>   | 17.9 |
| Campari, Cinzano Rosso and Vodka, stirred with orange juice and fresh<br>orange wedges topped with Indian tonic water   |      |
| <b>Dry Martini</b>  | 17.9 |
| Signature Gin & Vodka with Vermouth. Garnished with olives.   |      |
| <b>Basil Mango Sling</b>  | 17.9 |
| Vodka, Apricot Liqueur, Mango Pulp, mango juice and basil   |      |
| Also available as a Mocktail (without the alcohol)  | 11.9 |
| <b>Mirch Mumtaz</b>   | 17.9 |
| Vodka, Tequila, Ice, orange juice & chilli, finished in Tall Glass with Rose syrup.   |      |
| Also available as a Mocktail (without the alcohol)  | 11.9 |
| <b>Indian Pina Colada</b>   | 17.9 |
| Malibu, Bacardi Rum, Coconut cream, fresh pineapple, pineapple juice,<br>coconut milk, vanilla ice cream & crushed ice.   |      |
| Also available as a Mocktail (without the alcohol)  | 11.9 |
| <b>Fruit Punch (Mocktail)</b>   | 11.9 |
| Mix of assorted juices, berries and fruit.  |      |



# Wine List

## Sparkling Wine

|  | Glass | Bottle |
|--|-------|--------|
| NV Pauletts 'Trillians' Sparkling White Piccolo 200ml<br>Clare Valley SA |       | 11.9   |
| Lagioiosa NV Prosecco Superiore Piccolo 200ml<br>Veneto Italy            |       | 11.9   |
| NV Pauletts 'Trillians' Sparkling Red Piccolo 200ml<br>Clare Valley SA   |       | 11.9   |
| The Lane Lois NV Blanc de Blancs<br>Adelaide Hills SA                    |       | 44     |
| Clover Hill NV Sparkling Cuveé<br>Tasmania                               |       | 52     |
| The Lane NV 'Brut Rosé'<br>Adelaide Hills SA                             |       | 44     |
| Champagne Charles Heidsieck Brut Réserve<br>Champagne, France            |       | 110    |

## Rose

|   | Glass | Bottle |
|---|-------|--------|
| Luna Rosa Rosado (Served Chilled)<br>Central Ranges     | 9.5   | 36     |
| Rockford Alicante (Served Chilled)<br>Barossa Valley SA |       | 49     |

## Sweet & Dessert Wine

|  | Glass | Bottle |
|--|-------|--------|
| Fiore Moscato<br>Mudgee, NSW                                     | 9.5   | 36     |
| Bremerton Mistelle Botrytis (dessert wine)<br>Langhorne Creek SA |       | 28     |

## B.Y.O

|         |  | Bottle |
|---------|--|--------|
| Corkage |  | 17     |



## White Wine

|   | Glass | Bottle |
|---|-------|--------|
| The Lane Block 2 Pinot Gris<br>Adelaide Hills SA            | 10    | 45     |
| The Lane Block 1A Chardonnay<br>Adelaide Hills SA           | 10    | 45     |
| Giesen Vineyard Selection Sauvignon Blanc<br>Marlborough NZ | 9.5   | 42     |
| The Lane Sauvignon Blanc<br>Adelaide Hills SA               | 10    | 45     |
| Wilson Watervale Riesling<br>Clare Valley SA                | 10    | 45     |
| Pikes 'Traditionale' Riesling<br>Clare Valley SA            |       | 47     |
| Joseph Drouhin Domaine Chablis<br>France                    |       | 75     |

## Red Wine

|  | Glass | Bottle |
|--|-------|--------|
| Robert Oatley Signature Pinot Noir<br>Yarra Valley VIC           | 9.5   | 42     |
| Bremerton Tamblyn Cab/Shiraz/Malbec/Merlot<br>Langhorne Creek SA |       | 42     |
| Argento Classic Malbec<br>Mendoza, Argentina                     |       | 42     |
| Gemtree Cinnabar GSM (Organic)<br>McLaren Vale SA                | 9.5   | 42     |
| Rockford 'Frugal Farmer' Grenache / Mataro<br>Barossa Valley SA  |       | 49     |



# Wine List (continued)

## Red Wine

|   | Glass | Bottle |
|---|-------|--------|
| Rymill Dark Horse Cabernet Sauvignon<br>Coonawarra SA | 9.5   | 42     |
| Hentley Farm Cabernet Sauvignon<br>Barossa Valley SA  |       | 52     |
| Four In Hand Shiraz<br>Barossa Valley, SA             | 9.5   | 42     |
| Gemtree Uncut Shiraz (Organic)<br>McLaren Vale SA     |       | 43     |
| The Lane Block 5 Shiraz<br>Adelaide Hills SA          | 10    | 44     |
| Hentley Farm Shiraz<br>Barossa Valley SA              |       | 52     |

## Premium Selection

|   | Glass | Bottle |
|---|-------|--------|
| The Lane Block 14 Basket Press Shiraz<br>Adelaide Hills |       | 70     |
| Rymill Cabernet Sauvignon<br>Coonawarra, SA             |       | 75     |
| Clayvin Pinot Noir<br>Marlborough, NZ                   |       | 80     |
| Bremerton Old Adam Shiraz<br>Langhorne Creek, SA        |       | 85     |
| Hentley Farm The Beauty Shiraz<br>Barossa Valley, SA    |       | 89     |
| Rockford Basket Press Shiraz<br>Barossa Valley SA       |       | 110    |



# Drinks List

## Spirits including Mixers

|                 |     |
|-----------------|-----|
| Base Spirits    | 8.5 |
| Premium Spirits | 9.9 |

## Beers & Ciders

|  |      |
|--|------|
| Cascade Light - Hobart, TAS                                    | 9.0  |
| Coopers Pale Ale - Adelaide, SA                                | 9.5  |
| Coopers Dark Ale - Adelaide, SA                                | 9.9  |
| The Hills Cider Co. Apple Cider - Adelaide Hills, SA           | 9.5  |
| The Hills Cider Co. Pear Cider - Adelaide Hills, SA            | 9.5  |
| Hahn Super Dry - Australia                                     | 9.5  |
| James Boags Lager - Launceston, TAS                            | 9.9  |
| Kingfisher - India   | 9.9  |
| Heineken - Holland   | 9.9  |
| Corona - Mexico  | 9.9  |
| Taj Mahal Premium Lager - Fully imported authentic Indian beer | 10.9 |
| Stockade Brew Co. 8 Bit IPA - Sydney, NSW                      | 11.9 |

## Non-alcoholic

|   |     |
|---|-----|
| Soft Drinks                                   | 4.9 |
| Lemon, Lime & Bitters OR Soda, Lime & Bitters | 4.9 |
| Sparkling or Still Water                      | 4.9 |
| Small   | 4.9 |
| Large   | 8.9 |
| Juices  | 4.9 |
| Apple, Orange or Pineapple                    | 4.9 |
| Iced Tea                                      | 4.9 |
| Mango, Peach or Lemon                         | 4.9 |
| Ginger Beer                                   | 4.9 |
| Cinnamon Club Yoghurt Lassi                   | 6.9 |
| Choose from:                                  |     |
| Mango Lassi                                   |     |
| Mixed Berri Lassi                             |     |
| Caramel Lassi                                 |     |
| Cinnamon Sugar Lassi                          |     |
| Salty Masala Lassi                            |     |

## Tea, Coffee & Chai

|   |      |
|---|------|
| Selection of Coffees & Teas                   | 4.5  |
| Cinnamon Spice Masala Chai Tea                | 4.5  |
| Cinnamon Club Special Madras Coffee           | 4.5  |
| Fresh shot of coffee + your choice of liqueur | 12.9 |

## Liqueurs, Ports & Fortifieds

Choose from our selection from 8.5



# Starters

**PAPADUM ROLL (STUFFING OF CHICKEN OR PANEER)GF/NF** 6.90  
Roasted Papadum Roll with Filling

Served with **TOMATO RASAM SHORBA** NF/DF/GF  
South Indian Tomato Pepper Broth

**PAPADUMS PLATTER - 6 Pieces** DFP/GF/NF 10.90  
Comes with assorted chutneys

## Quick Bites Entree

All served with either tamarind or mint coriander chutney

**COCKTAIL VEGETABLE SAMOSA - 4 Pieces** NF/DFP 13.90  
Pastry triangle with vegetable fillings

**ASSORTED VEG PAKORA - 6 Pieces** NF/GF/DFP 13.90  
Fried vegetable dumpling in Chickpea flour batter

**HARA BHARA KEBAB - 4 Pieces** NF/DFP 13.90  
Crispy spinach and peas patties enriched with coarse spice mixes

**SAMOSA CHAAT** NF/DFP 16.90  
A famous street food made with scrambled samosa topped with Chaat chutneys

**COCKTAIL LAMB SAMOSA - 4 Pieces** NF/DFP 15.90  
Pastry triangles with lamb filling

**CHICKEN 65 - 4 Pieces** NF/GF/DFP 15.90  
Fried curry Leaf South Indian chicken, one of the favourite dishes of South India

**AJWAINI FISH AMRITSARI - 4 Pieces** GF/DFP/NF 16.90  
Mouth watering fried fish prepared with aromatic spices, is a popular street food of Amritsar

## Club Mixed Platters for two

All platters served with green garden salad, assorted chutneys

**MIXED VEGETARIAN PLATTER** NFP 25.90  
Selection of vegetarian kebabs and entrees

**ASSORTED CHICKEN PLATTER** GF/NFP 29.90  
Unique melange of mixed tandoori chicken kebabs

**COMBINATION PLATTER** GF/NFP 36.90  
Combination of tandoori meat and chicken kebabs

NF = nuts free    NFP = nuts free possible    GF = gluten free  
DF = dairy free    DFP = dairy free possible



# Specialties from India

## A regional culinary journey of Royal Indian Cuisine... take it or leave it!!

|  |          |        |       |
|--|----------|--------|-------|
| <b>BHATTI KI CHAAMPE (LAMB CHOPS)</b><br>Lamb chops marinated and tenderised in Bhatti spices,<br>a signature dish                 | (medium) | NF     | 31.90 |
| <b>SHIMLA KUKKAD WITH SPINACH FRITTERS</b><br>Roasted chicken on the bone tossed with peppers<br>and onion with gravy, dhaba style | (medium) | GF/NFP | 27.90 |
| <b>LAAL MAAS WITH MISSI ROTI</b><br>Hot lamb delicacy from Rajasthan served with<br>spiced wheat and lentil bread                  | (hot)    | NF     | 27.90 |
| <b>BEEF XACUTI</b><br>Goan spices, fiery and loaded with flavour served with<br>Salli Sorpotel Hyderabadi potato crunchies         | (hot)    | NF     | 27.90 |
| <b>CHANA BHATURA</b><br>Spiced tangy chickpea curry served with fresh onion and pickle and puffed bread                            | (medium) | NF/DF  | 27.90 |
| <b>KEEMA ROOMALI ROTI</b><br>Spicy lamb mince served with handkerchief bread, served with pickled onion                            | (medium) | NF/DFP | 27.90 |

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# From the Tandoori Oven (A HEALTHY OPTION)

All served with fresh garden green salad and mint coriander chutney

|  |          |       |       |
|--|----------|-------|-------|
| <b>TANDOORI PANEER TIKKA</b>   | (medium) | GF/NF | 22.90 |
| Cottage cheese cubes marinated overnight in rich garlic and yoghurt sauce  |          |       |       |
| <b>MURGH MALAI TIKKA</b>   | (mild)   | GF    | 22.90 |
| Afghan originated boneless flattened creamy and cheese chicken breast kebabs cooked with herbs                             |          |       |       |
| <b>TANDOORI CHICKEN TIKKA</b>  | (medium) | GF/NF | 22.90 |
| Roasted boneless chicken prepared with yoghurt and spices  |          |       |       |
| <b>TANDOORI CHICKEN ON THE BONE</b>  | (hot)    | GF/NF | 22.90 |
| The quintessential chicken pieces with bone marinated in yoghurt ginger, garlic, lemon juice & spices cooked to perfection |          |       |       |
| <b>TANDOORI HARIYALI FISH TIKKA</b>  | (medium) | GF/NF | 26.90 |
| Delectable fish cubes in a marinade of herbs and spices  |          |       |       |
| <b>TANDOORI ACHARI PRAWNS</b>  | (mild)   | GF/NF | 27.90 |
| Prawns in a delicate pickling marinade cooked in the tandoor   |          |       |       |

## Specialties from India

### Cinnamon Club Biryanis GF/NFP

All biryani comes with onion, mint, coriander, chilli and thick yoghurt chutney on the side and boiled egg

|  |       |
|--|-------|
| <b>DUM PUKHT SUBZ BIRYANI</b>  | 22.90 |
| A unique melange of vegetables cooked on a slow fire with basmati rice, condiments and spices (no egg)                           |       |
| <b>CHICKEN TIKKA BIRYANI</b>   | 25.90 |
| Indo-British layered biryani cooked with 32 different ingredients  |       |
| <b>HYDERABADI CHICKEN BIRYANI</b>  | 25.90 |
| A delicious authentic Hyderabadi biryani with chicken, yoghurt and spices garnished with nuts                                    |       |
| <b>SLOW COOKED GOAT BIRYANI</b>  | 25.90 |
| A beautiful array of long-grain rice, tender kid goat meat, pungent spices, flavourful nuts and orange strands of exotic saffron |       |
| <b>AWADHI DUM GHOSHT BIRYANI</b>   | 28.90 |
| Pearl rice cooked with selected pieces of lamb with chef's own blend of spices   |       |



# Kid's Meal

16.90

Choice of 1 small curry, small rice, cheese naan, raita, a salad & a vegetable samosa  
Choose from: Butter Chicken, Lamb Korma or Mixed Vegetables.

# Banquet

Minimum 2 people

59.90 per person

A special pre-set four course Chef's set-menu selection of starters  
+ 4 Entrees + 6 Mains (4 meat & 2 veg) + Rice, Naan and Raita  
+ A Dessert Platter

Choose from Mild, Medium or Hot



# Mini-Banquet

Minimum 2 people

44.90 per person

A special pre-set three course Chef's set-menu selection with:

A Papadum Platter

+ 3 Entrees (meat & veg)

+ 4 Mains (3 meat & 1 veg)

+ Rice, Naan and Raita

(No Seafood, No Duck, No Speciality Dishes)

Choose from Mild, Medium or Hot

NF = nuts free

NFP = nuts free possible

GF = gluten free

DF = dairy free

DFP = dairy free possible

# Cinnamon Club Curries

## Chicken

Main

|  |          |           |       |
|--|----------|-----------|-------|
| <b>CHICKEN KORMA</b>   | (mild)   | GF        | 21.90 |
| Mughlai delicacy, a rich creamy almond curry finished with aromatic spices.  |          |           |       |
| <b>BUTTER CHICKEN</b>  | (mild)   | GF/NF     | 21.90 |
| Tender boneless chicken pieces marinated in yoghurt and spices cooked in tandoor with fenugreek leaves in thick tomato sauce with a touch of cream |          |           |       |
| <b>CHICKEN TIKKA MASALA</b>  | (med)    | GF/NFP    | 21.90 |
| Tandoori chicken tikka cooked with onion, tomato and capsicum gravy  |          |           |       |
| <b>CHICKEN SAAGWALA</b>  | (medium) | GF/NF/DFP | 21.90 |
| Light, fragrant chicken simmered in a flavourful sauce with mustard leaves & spinach   |          |           |       |
| <b>RAJASTHANI CHICKEN MASALA</b>   | (medium) | GF/DF/NF  | 21.90 |
| Marinated boneless chicken pieces cooked in a Rajasthani style with onion, tomato & exotic spices  |          |           |       |
| <b>CHETTINAAD KALIMIRCH CHICKEN</b>  | (hot)    | GF/DFP/NF | 21.90 |
| Chettinaad Chicken cooked in a black pepper gravy  |          |           |       |
| <b>CHICKEN VINDALOO</b>  | (hot)    | GF/DF/NF  | 21.90 |
| A hot favourite Goan dish, vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy   |          |           |       |

## Beef

Main

|   |          |          |       |
|---|----------|----------|-------|
| <b>BEEF MADRAS</b>  | (mild)   | GF/NF    | 22.90 |
| Beef cooked in special South Indian coconut gravy                         |          |          |       |
| <b>BHUNA BEEF KOLHAPURI</b>   | (medium) | GF/NF    | 22.90 |
| Tender boneless pieces of beef with special blend of Maharashtrian spices |          |          |       |
| <b>BEEF JALFREZI</b>  | (medium) | GF/NF    | 22.90 |
| Spiced and tangy dish made with capsicum, onions and tomatoes             |          |          |       |
| <b>BEEF LABABDAR</b>  | (medium) | GF/NFP   | 22.90 |
| All-time favourite with chickpea Kachumber                                |          |          |       |
| <b>BEEF VINDALOO</b>  | (hot)    | GF/NF/DF | 22.90 |
| Spicy marinated beef cooked with vinegar, fresh ginger and spices         |          |          |       |

## Goat

Main

|  |          |       |       |
|--|----------|-------|-------|
| <b>LUCKNOWI GOAT CURRY</b>   | (medium) | GF/NF | 23.90 |
| Traditional nawabi curry prepared in a sauce of yoghurt and hot spices such as red chillies and cloves. This dish is typically medium hot and rich in garlic |          |       |       |



## Lamb

|   |          |          |       | Main |
|---|----------|----------|-------|------|
| <b>BADAMI LAMB KORMA</b>  | (mild)   | GF       | 24.90 |      |
| A dish of royalty cream gravy, made from onions, ginger, garlic and almond paste and scented with kewra water |          |          |       |      |
| <b>DHANIWAL NILGIRI LAMB</b>  | (mild)   | GF       | 24.90 |      |
| Spring lamb delicately cooked in spices, nuts, mint and coconut.  |          |          |       |      |
| <b>KASHMIRI LAMB ROGAN JOSH</b>   | (medium) | GF/NF    | 24.90 |      |
| Lamb curry cooked with tomatoes, onion and flavoured with cinnamon, cloves and kashmiri red chillies          |          |          |       |      |
| <b>HARE MASALA KA GHOSHT</b>  | (medium) | GF/NF    | 24.90 |      |
| Spring lamb braised in a mint and coriander gravy   |          |          |       |      |
| <b>RAILWAY MUTTON CURRY</b>   | (medium) | GF/NF    | 24.90 |      |
| Indo British curry from the Colonial era served with pickled onions   |          |          |       |      |
| <b>LAMB VINDALOO</b>  | (hot)    | GF/DF/NF | 24.90 |      |
| Spicy marinated lamb cooked with vinegar, fresh ginger and spices   |          |          |       |      |

## Fish/Prawn

(Choose mild, medium or hot)

|   |  |          | Fish  | Prawn |
|---|--|----------|-------|-------|
| <b>CREAMY MUSTARD MOILEE</b>  |  | GF/NF    | 25.90 | 27.90 |
| Yellow and black mustard curry leaves tempered sauce touched with mild spices and finished with cream |  |          |       |       |
| <b>FIVE SPICE TOMATO JHAL SAUCE</b>   |  | GF/NF/DF | 25.90 | 27.90 |
| Thick tomato five spice sauce flavoured with garlic and red chillies                                  |  |          |       |       |
| <b>GOAN SPECIALITY SAUCE</b>  |  | GF/NF/DF | 25.90 | 27.90 |
| Delicious, tangy staple from Goa cooked with coconut, tamarind and chillies                           |  |          |       |       |

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DF = dairy free      DFP = dairy free possible

# Vegetarian

|  |            |            |       | Main |
|--|------------|------------|-------|------|
| <b>DAL PALAK</b>   | (mild)     | GF/NF/DFP  | 14.90 |      |
| Yellow dal tempered and cooked with fresh spinach                                |            |            |       |      |
| <b>JEERA ALOO</b>  | (mild-med) | GF/NF/DF   | 13.90 |      |
| Sauteed potatoes cooked with cumin seeds and healthy tumeric                     |            |            |       |      |
| <b>SEASONAL MIX VEGETABLE CURRY</b>  | (mild-med) | GF/NF/DF   | 13.90 |      |
| Assorted seasoned vegetables cooked with fresh spices                            |            |            |       |      |
| <b>ALOO SHIMLA MIRCH</b>   | (mild)     | GF/NF      | 13.90 |      |
| Potato cubes tossed with capsicum flakes with mild spices.                       |            |            |       |      |
| <b>CASHEW CORN GOBHI MASALA</b>  | (mild)     | GF/DFP     | 18.90 |      |
| Wok tossed cauliflower florets, cashew and corn with ginger, tomato and cumin    |            |            |       |      |
| <b>MAVEY AUR PALAK KE KOFTE</b>  | (mild)     | NFP        | 19.90 |      |
| Cottage cheese and shredded spinach dumplings simmered in a rich tomato gravy    |            |            |       |      |
| <b>NAVRATAN VEGETABLE KORMA</b>  | (mild)     | GF/NFP     | 16.90 |      |
| Rich, mildly spiced nine gem vegetables & nuts dish from Hindukush region        |            |            |       |      |
| <b>TANDOORI PANEER MAKHANI</b>   | (mild)     | GF/NFP     | 19.90 |      |
| Charcoal grilled cottage cheese cooked in tomato, butter and creamy gravy        |            |            |       |      |
| <b>AMRITSARI CHOLE</b>   | (medium)   | GF/NF/DFP  | 14.90 |      |
| A tangy tribute of chickpeas cooked with spices of Punjab                        |            |            |       |      |
| <b>DHABA DAL</b>   | (medium)   | GF/NF      | 13.90 |      |
| A common dal from highway hotels   |            |            |       |      |
| <b>DAAL PANCHRATNI</b>   | (medium)   | GF/NF      | 13.90 |      |
| Home style slow cooked five lentils with a blend of spices                       |            |            |       |      |
| <b>KABULI PALAK</b>  | (medium)   | GF/NF/DFP  | 15.90 |      |
| Slow cooked chickpeas with pureed tempered spinach                               |            |            |       |      |
| <b>ALOO GOBHI BIKANERI</b>   | (medium)   | GF/NF/DFP  | 16.90 |      |
| Roasted cauliflower and potatoes in Rajasthani marinade topped with Bikaneri Sev |            |            |       |      |
| <b>BHINDI DO PYAAZA</b>  | (medium)   | GF/NF/DFP  | 18.90 |      |
| Okra tossed with shallots and freshly ground spices                              |            |            |       |      |
| <b>SAAG PANEER</b>   | (medium)   | GF/NF      | 18.90 |      |
| Fresh low fat cottage cheese served in spinach base gravy                        |            |            |       |      |
| <b>KALONJI AUR SAUNFIYANI ALOO BAINGAN</b>                                       | (medium)   | GF/NFP/DFP | 19.90 |      |
| Onion seed & fennel based eggplant & potato preparation.                         |            |            |       |      |
| <b>PATIALA SHAHI KHUMB KHADA MASALA</b>  | (medium)   | GF/NFP/DFP | 19.90 |      |
| Chunky mushroom preparation with stir fried vegetables tossed in a wok           |            |            |       |      |
| <b>PANEER JAIPURI</b>  | (Medium)   | GF/NFP     | 19.90 |      |
| Pink city preparation from Royal kitchens  |            |            |       |      |
| <b>CHUTNEY WAALI DAL</b>   | (hot)      | GF/NF      | 15.90 |      |
| Lentils with a hand pounded spiced chutney                                       |            |            |       |      |
| <b>KADHAI PANEER</b>   | (hot)      | GF/NF      | 19.90 |      |
| Home made cottage cheese and capsicum stir fried with coriander and chillies     |            |            |       |      |



# Cinnamon Club Thali

For 1 person only - not for sharing. Pre-set Thali menu.

Not available on Friday and Saturday nights between 6 - 8pm



**CLUB VEGETARIAN THALI** 29.90  
(Served Mild - Medium)

Assortment of 4 vegetarian dishes with rice, raita, salad & naan served on a Thali platter

**CLUB NON-VEGETARIAN THALI** 32.90  
(Mild or Medium)

Assortment of chicken, lamb, beef & vegetarian dishes with rice, raita, salad & naan served on a Thali platter

## Breads From The Tandoori Oven

**PLAIN NAAN** 4.00  
The traditional leavened bread from the clay oven

**TANDOORI ROTI** DFP 4.00  
Whole wheat flour bread

**GARLIC NAAN** 4.50

**ONION SEED NAAN** 4.50

**CHEESE NAAN** 5.00

**CHEESE & GARLIC NAAN** 5.00

**MASALA KULCHA** 5.00  
Leavened tandoori bread filled with herbs & paneer cheese

**POTATO KULCHA** 5.00

**LACCHHA PARANTHA** DFP 6.00  
Multi-layered wholewheat bread

**METHI PARANTHA** (fenugreek leaves) DFP 6.00

**MINT PARANTHA** DFP 6.00

**KASHMIRI NAAN** 6.00  
Leavened bread with a stuffing of exotic nuts and raisins

**ROOMAALI ROTI** 6.00  
Handkerchief thin bread made with flour cooked on an inverted wok

**KEEMA KULCHA** 6.00  
Minced meat filled bread

**CHICKEN TIKKA & CHEESE NAAN** 6.00

## Accompaniments

**CINNAMON BASMATI PULAO RICE** 5.00

**PAPADUMS** 4.00

**GARDEN GREEN SALAD** 10.00

**SPICED SLICED ONION SALAD** 9.00

**CUCUMBER RAITA (YOGHURT SALAD)** 5.00

**MANGO CHUTNEY** 4.00

**MINT CHUTNEY** 4.00

**TAMARIND CHUTNEY** 4.00

**HOT VINDALOO CHUTNEY** 4.00

**MIXED PICKLE** 4.00



# Desserts

**KULFI (Traditional Indian home made ice cream)** GF 12.90

Accompanied with Indian Style Cinnamon Churros

Choose from: Figs & Walnut,  
Mango,  
Apricot & Pistachio  
Mixed Berry with Rosé

**COFFEE & FRANGELICO KULFI** GF 17.90  
Served with shot of Frangelico liqueur

**SAFFRON & BAILEYS KULFI** GF 17.90  
Served with shot of Baileys

**CHOCOLATE SAMOSAS** NF 14.90  
Served with Shrikhand (sweet yoghurt pudding)



**GULAB JAMUN** 14.90  
Sweet dumplings in a rose syrup served with Phirnee (sweet rice pudding)



**CINNAMON CLUB POACHED PEAR GAJRELLA** GF/NFP 14.90  
Pears poached in sparkling wine served with Gajrella (Carrot Pudding)

**MIXED DESSERT PLATTER FOR TWO** 24.90  
Chef's pick of platter selections of dessert



**BYO CAKE or DESSERT**



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Indian Cuisine

## Dine-In Menu

No Split Billing - Corkage \$17

