

# दिल्लाल्लो लोपो

Indian Cuisine

## Dine-In Menu

No Split Billing - Corkage \$17



# Cocktail Menu

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



# Wine List

## Sparkling Wine

	Glass	Bottle
NV Pauletts 'Trillians' Sparkling White Piccolo 200ml Clare Valley, SA		11.9
Lagioiosa NV Prosecco Superiore Piccolo 200ml Veneto, Italy		11.9
NV Pauletts 'Trillians' Sparkling Red Piccolo 200ml Clare Valley, SA		11.9
The Lane Lois NV Blanc de Blancs Adelaide Hills, SA		44
Hentley Farm Blanc De Noir Barossa Valley, SA		52
Champagne Charles Heidsieck Brut Réserve Champagne, France		110

## Rose

	Glass	Bottle
Luna Rosa Rosado (Served Chilled) Central Ranges	9.5	38
Rockford Alicante (Served Chilled) Barossa Valley SA		52

## Sweet & Dessert Wine

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

## B.Y.O

		Bottle
Corkage		17



## White Wine

	Glass	Bottle
Woodbrook Farm Sauvignon Blanc Australia	8	32
Giesen Vineyard Selection Sauvignon Blanc Marlborough, NZ		42
The Lane Sauvignon Blanc Adelaide Hills, SA	10.9	48
The Lane Block 2 Pinot Gris Adelaide Hills, SA	10.9	45
The Lane Block 1A Chardonnay Adelaide Hills, SA	10.9	45
Hentley Farm Riesling Eden Valley, SA	10	45
Pikes 'Traditionale' Riesling Clare Valley, SA		49
Joseph Drouhin Domaine Chablis France		75

## Red Wine

	Glass	Bottle
Robert Oatley Signature Pinot Noir Yarra Valley, VIC	9.5	42
Bremerton Tamblyn Cab/Shiraz/Malbec/Merlot Langhorne Creek, SA		44
Argento Classic Malbec Mendoza, Argentina		46
Gemtree Cinnabar GSM (Organic) McLaren Vale, SA	9.5	42
Rockford 'Frugal Farmer' Grenache / Mataro Barossa Valley, SA		52



# Wine List (continued)

## Red Wine

	Glass	Bottle
Rymill Dark Horse Cabernet Sauvignon Coonawarra, SA	9.5	42
Hentley Farm Cabernet Sauvignon Barossa Valley, SA		55
Woodbrook Farm Shiraz Australia	8	32
Four In Hand Shiraz Barossa Valley, SA	9.5	42
The Lane Shiraz Adelaide Hills, SA	10.9	50
Hentley Farm Shiraz Barossa Valley, SA		55

## Premium Selection

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

## Non-alcoholic

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

## Tea, Coffee & Chai

Selection of Coffees & Teas	4.5
Cinnamon Spice Masala Chai Tea	4.9
Fresh shot of coffee + your choice of liqueur	12.9

## Liqueurs, Ports & Fortifieds

Choose from our selection	from 8.5
---------------------------	----------



# Starters

<b>PAPADUM ROLL (STUFFING OF CHICKEN OR PANEER)GF/NF</b>		<b>6.90</b>
Roasted Papadum Roll with Filling		
Served with <b>TOMATO PUDINA SHORBA</b>	<b>NF/DF/GF</b>	
Indian Tomato Mint Broth		
<b>PAPADUMS PLATTER - 6 Pieces</b>	<b>DFP/GF/NF</b>	<b>10.90</b>
Comes with assorted chutneys		

# Quick Bites Entree

All served with either tamarind or mint coriander chutney

<b>COCKTAIL VEGETABLE SAMOSA - 4 Pieces</b>	<b>NF/DFP</b>	<b>13.90</b>
Pastry triangle with vegetable fillings		
<b>ASSORTED VEG PAKORA - 6 Pieces</b>	<b>NF/GF/DFP</b>	<b>13.90</b>
Fried vegetable dumpling in Chickpea flour batter		
<b>HARA BHARA KEBAB - 4 Pieces</b>	<b>NF/DFP</b>	<b>13.90</b>
Crispy spinach and peas patties enriched with coarse spice mixes		
<b>SAMOSA CHAAT</b>	<b>NF/DFP</b>	<b>16.90</b>
A famous street food made with scrambled samosa topped with Chaat chutneys		
<b>CHICKEN 65 - 4 Pieces</b>	<b>NF/GF/DFP</b>	<b>15.90</b>
Fried curry Leaf South Indian chicken, one of the favourite dishes of South India		
<b>AJWAINI FISH AMRITSARI - 4 Pieces</b>	<b>GF/DFP/NF</b>	<b>16.90</b>
Mouth watering fried fish prepared with aromatic spices, is a popular street food of Amritsar		

# Club Mixed Platters for two

<b>MIXED VEGETARIAN PLATTER</b>	<b>NFP</b>	<b>25.90</b>
Selection of vegetarian kebabs and entrees		
<b>ASSORTED CHICKEN PLATTER</b>	<b>GF/NFP</b>	<b>29.90</b>
Unique melange of mixed tandoori chicken kebabs		
<b>COMBINATION PLATTER</b>	<b>GF/NFP</b>	<b>36.90</b>
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) - 3 pieces</b> Lamb chops marinated and tenderised in Bhatti spices, a signature dish served with missi roti	(medium)	NF	29.90
<b>SHIMLA KUKKAD WITH SPINACH FRITTERS</b> Roasted chicken on the bone tossed with peppers and onion with gravy, dhaba style	(medium)	GF/NFP	27.90
<b>LAAL MAAS WITH MISSI ROTI</b> Hot lamb delicacy from Rajasthan served with spiced wheat and lentil bread	(hot)	NF	27.90
<b>BEEF XACUTI</b> Goan spices, fiery and loaded with flavour served with Salli Sorpotel Hyderabadi potato crunchies	(hot)	NF	27.90
<b>CHANA BHATURA</b> Spiced tangy chickpea curry served with fresh onion, lemon and puffed bread	(medium)	NF/DF	27.90
<b>KEEMA ROOMALI ROTI</b> Spicy lamb mince served with handkerchief bread, served with pickled onion	(medium)	NF/DFP	27.90

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





# From the Tandoori Oven

(A HEALTHY OPTION)

<b>5 SPICE PICKLED PANEER TIKKA</b>	(medium)	GF/NF	22.90
Cottage cheese cubes marinated overnight in pickling and yoghurt sauce			
<b>HARIYALI CHICKEN TIKKA</b>	(mild)	GF	22.90
Boneless chicken cubes in a marinade of herbs and spices			
<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 ginger, garlic, lemon juice & spices cooked to perfection			
<b>LAMB SEEKH KEBAB</b>	(medium)	NF/DFP	22.90
Minced lamb rolls with herbs & spices and cooked in the Tandoor			
<b>TANDOORI ACHARI PRAWNS</b>	(mild)	GF/NF	27.90
Prawns in a delicate pickling marinade cooked in the tandoor			

## Cinnamon Club Biryanis GF/NFP

All biryani comes with raita

<b>DUM PUKHT SUBZ BIRYANI</b>	(mild to medium)	22.90
A unique melange of vegetables cooked on a slow fire with basmati rice, condiments and spices		
<b>CHICKEN TIKKA BIRYANI</b>	(medium)	25.90
Indo-British layered biryani cooked with 32 different ingredients		
<b>HYDERABADI CHICKEN BIRYANI</b>	(hot)	25.90
A delicious authentic Hyderabadi biryani with chicken, yoghurt and spices garnished with nuts		
<b>SLOW COOKED GOAT BIRYANI</b>	(hot)	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>	(mild)	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



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 CHOLE</b>	(medium)	GF/NF/DFP	21.90
Delicacy of Punjab			
<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			



## 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>	(medium)	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				

## 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				

## Fish/Prawn

			Fish	Prawn
(Choose mild, medium or hot)				
<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>JALFREZI</b>		GF/NF/DF	25.90	27.90
Spiced and tangy dish made with capsicum, onions and tomatoes				
<b>GOAN SPECIALITY SAUCE</b>		GF/NF/DF	25.90	27.90
Delicious, tangy staple from Goa cooked with coconut, tamarind and chillies				

NF = nuts free    NFP = nuts free possible    GF = gluten free  
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>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 KADHAI MUSHROOM</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** **9.90**

Choose from: Paan (Betel Leaf)  
Mango,  
Apricot & Pistachio

**CHOCOLATE SAMOSAS** **NF** **12.90**

**GULAB JAMUN** **12.90**  
Sweet dumplings in a rose syrup

**MIXED DESSERT PLATTER FOR TWO** **19.90**  
Chef's pick of platter selections of dessert

**BYO CAKE or DESSERT** **10**



# दिल्लाल्लो लोपो

Indian Cuisine

## Dine-In Menu

No Split Billing - Corkage \$17

