

New

Punjab Curry Club

Sat Sri Akal & Namaste

Flavours of India

India is a vast country with a rich heritage as reflected in its various people, cultures and cuisine. We, at Punjab Curry Club, have chosen to present some of the more characteristics, yet legendary dishes from North India, especially Punjab. These internationally renowned dishes trace their origin from the invading Mughals.

Tandoor-a Timeless Tradition

Our food is cooked in Tandoor which is a clay oven shaped like a barrel and fired by charcoal. The food prepared first in a special marinade, is spiked on long metal rods and then cooked in the Tandoor.

We trust that you will enjoy a truly unique and memorable dining experience whilst indulging yourself in the real taste of fine Indian Cuisine.

Punjab Curry CLUB

STARTERS

ONION BHAJI	\$7.90
<i>Small Balls of Onion delicately spiced with ginger and garlic, dipped in batter and deep fried.(4)</i>	
LAMB CUTLETS	\$16.90
<i>Marinated spicy cutlets cooked with yogurt in tandoor (4)</i>	
RAJAH PRAWNS	\$14.90
<i>Fresh King prawns mildly spiced and cooked in tandoor. (6)</i>	
TANDOORI CHICKEN	Half \$11.90 whole \$18.90
<i>Spring chicken marinated in yoghurt and selected herbs and cooked in tandoor.</i>	
CHICKEN TIKKA	\$13.90
<i>Boneless chicken morsels marinated in yoghurt, lime juice and spices and cooked in tandoor. (4)</i>	
MALAI TIKKA	\$13.90
<i>Boneless chicken morsels marinated in Cream and spices then cooked in tandoor. (4)</i>	
LAMB SHEEKH KEBAB	\$12.90
<i>Finger rolls of minced lamb and spices skewered in tandoor. (4)</i>	
CHICKEN PAKORA	\$9.90
<i>Boneless chicken morsels delicately spiced, dipped in batter and deep-fried. (4).</i>	
FISH PAKORA	\$10.90
<i>Marinated fish delicately spiced with ginger and garlic dipped in batter and deep-fried. (4)</i>	
VEGETABLE SAMOSA	\$8.90
<i>Deep fried Pastry triangles filled with potatoes, peas, cashews and cumin seeds. (2)</i>	
VEGETABLE PAKORA	\$6.90
<i>Mixed vegetables delicately spiced, dipped in batter and deep-fried. (4)</i>	
VEGETARIAN PLATTER (minimum two persons)	\$15.90
<i>Consists of onion bhaji , pakora, vegetable samosa, tandoori mushrooms</i>	
MIXED PLATTER (minimum two persons)	\$15.90
<i>Consists of tandoori chicken, pakora, samosa and rajah prawns.</i>	
TANDOORI PLATTER (minimum two persons)	\$18.90
<i>Consists of tandoori chicken, Chicken Pakora, lamb sheekh kebab and rajah prawns.</i>	

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BREADS FRESH FROM TANDOOR

<i>NAAN- leavened bread cooked in the tandoor.</i>	<i>\$3.95</i>
<i>GARLIC NAAN- Naan with touch of garlic.</i>	<i>\$4.25</i>
<i>PESHWARI NAAN- Naan made with ground dried fruit.</i>	<i>\$6.25</i>
<i>CHEF'S SPECIAL CHILLI NAAN- Naan stuffed with potatoes, Cheese, onions, hot spices and chilli</i>	<i>\$6.25</i>
<i>CHEESE & GARLIC NAAN – Naan filled with cheese and a touch of garlic</i>	<i>\$6.25</i>
<i>SHAHI NAAN- Naan stuffed with cheese.</i>	<i>\$5.95</i>
<i>PUNJABI NAAN- Naan filled with cheese & spinach</i>	<i>\$5.95</i>
<i>KEEMA KULCHA NAAN- stuffed with lamb mince & spices.</i>	<i>\$5.95</i>
<i>MASALA KULCHA - Naan stuffed with potatoes, peas & onion.</i>	<i>\$5.95</i>
<i>TANDOORI PARATHA- Buttered and layered whole meal bread.</i>	<i>\$4.95</i>
<i>POMMY NAAN- Naan stuffed with chilli, cottage cheese, onion and coriander.</i>	<i>\$5.95</i>
<i>ROTI- flat wholemeal bread.</i>	<i>\$3.95</i>
<i>CHICKEN & CHEESE NAAN- naan stuffed with tandoori chicken , cheese & spices</i>	<i>\$6.95</i>
<i>ONION KULCHA – naan stuffed with onion & spices</i>	<i>\$5.95</i>
<i>GOA NAAN- naan stuffed with diced capsicum, onion, cheese and coriander</i>	<i>\$5.95</i>

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KID'S MENU

FISH AND CHIPS	\$9.90
CHICKEN NUGGETS AND CHIPS	\$9.90
CHOCOLATE NAAN (Naan stuffed with shredded chocolate)	\$6.90

MAIN COURSES

All the main courses are served with saffron basmati rice and are available mild, medium or hot

PUNJAB FAMOUS CURRY SECTION

PICK YOUR MEAT

Chicken, Lamb, Beef \$16.90

Prawn, Fish or both \$18.90

BUTTER CURRY

Your choice of meat cooked with mild spices, butter cream and tomato.

KORMA

Your choice of meat cooked with ground almonds and cashews and selected spices used to create this rich, creamy and exotic curry.

MADRAS

Your choice of meat cooked in hot spices and coconut cream. A south Indian specialty.

PASANDA

Tender pieces of Meat cooked with mild spices and cream.

SUBZI

Your choice of meat cooked with ginger, coriander and fresh vegetables with medium spices.

MANGO

Tender pieces of Meat prepared with mild spices, mango and cream.

ROGAN JOSH

Your choice of meat cooked with our special curry, rare herbs in a provincial style.

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CHEF SIGNATURE CURRIES

Chicken, Lamb, Beef \$18.90

Prawns, Fish or both \$19.90

SOUR LIME

Your choice of meat cooked with yoghurt, lemon and exotic mix of spices and herbs

MASALA

Your choice of meat pan-fried with subtle spices, onions, tomato, capsicum, fresh coriander and finished with cream.

KASHMIRI/MUGHLAI

Your choice of meat cooked with diced fruit, selected herbs, rare spices and cream. A favorite of the Mughal kings

DO PLAZA

Your choice of meat prepared with onion, mushroom, exotic spices and finished with cream.

SAAGWALA

A famous north Indian dish, with your choice of meat cooked with English spinach and a special blend of herbs and spices.

DHANSAK

Your choice of meat cooked with yellow lentils and medium spices.

BHUNA

Your choice of meat in a delicious curry of fresh garlic, sliced onion, tomato and fresh herbs and spices.

METHI CURRY

Your choice of meat cooked in a creamy fenugreek curry sauce

KADHAI CURRY

Your choice of meat cooked in kadhai style

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CHEF DELICACIES

PUNJABI \$18.90
Lamb/ Beef /Chicken / Vegetables with fresh ginger, onion, coriander, tomato and authentic spices in traditional Indian kadahi style.

SINDHI CHILLI \$18.90
Chicken/Lamb/ Beef cooked with extra hot spices and chilli (Special curry only for hot curry lovers.)

VINDALOO \$18.90
Lamb/ Beef /Chicken / Vegetables. Traditional goanese speciality cooked in vinegar and hot spices.

MEAT KOFTA CURRY \$18.90
Meatball cooked with creamy sauce with grounded cashews and mild spices.

LAMB CUTLET CURRY \$18.90
Marinated lamb cutlets cooked with ginger, garlic, tomatoes, coriander cooked in a medium spice gravy

GOAT MEAT CURRIES (Bone-in)

PUNJABI GOAT MEAT \$18.90
Goat meat with fresh ginger, onion, coriander, tomato and authentic spices in traditional Indian kadahi style.

BHUNA GOAT \$18.90
Goat in a delicious curry of fresh garlic, sliced onion, tomato and fresh herbs and spices.

GOAT KORMA \$18.90
Goat cooked with grounded cashews and selected spices used to create this rich, creamy and exotic curry.

SAAGWALA \$18.90
A famous north Indian dish, with goat cooked with English spinach and a special blend of herbs and spices.

LAHORI GOAT CURRY \$18.90
Tender goat bone in meat cooked with special blend of lahori spices to make an exotic hot curry.

GOAT MASALA \$18.90
Goat meat bone in pan-fried with subtle spices, onions, tomato, capsicum, fresh coriander and finished with cream.

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VEGETARIAN DISHES

<i>SHAHI KORMA</i>	<i>\$16.90</i>
<i>Fresh pan-fried garden vegetables and prepared with cream, almond and Cashew paste and exotic spices.</i>	
<i>PANEER/ AALOO/ VEGETABLE SAAG</i>	<i>\$16.90</i>
<i>Home made cottage cheese or golden fried potatoes or vegetables cooked with English spinach and a special blend of herbs and spices.</i>	
<i>DAL MAKHNI</i>	<i>\$16.90</i>
<i>Black lentils cooked with onion gravy, fresh cream, selected herbs and tempered with butter.</i>	
<i>ZENOBLA</i>	<i>\$16.90</i>
<i>Balls of cottage cheese and potatoes cooked with tomato, cream butter and mild spices</i>	
<i>MUSHROOM MATAR CURRY</i>	<i>\$16.90</i>
<i>Curry with mushroom and garden peas cooked in medium spices.</i>	
<i>CHANA CURRY</i>	<i>\$16.90</i>
<i>Chickpeas curry cooked with tomato, onion, ginger, coriander and medium spices.</i>	

PUNJABI SPECIALITY

<i>PUNJABI VEGETABLE CURRY</i>	<i>\$17.90</i>
<i>Our special curry seasoned with mushrooms, potatoes, garden peas & beans</i>	
<i>KOFTA/ PANEER – TIKKA MASALA</i>	<i>\$17.90</i>
<i>Balls of cottage cheese, potatoes/ cubes of cottage cheese cooked with tomato, capsicum and mix of spices</i>	
<i>MALAI - PANEER/ KOFTA</i>	<i>\$17.90</i>
<i>Ground almonds and cashews and selected spices used to create this rich and exotic curry with vegetable dumplings/ Cottage cheese in it.</i>	
<i>SHAHI MATAR PANEER</i>	<i>\$17.90</i>
<i>Fresh homemade cottage cheese and garden peas cooked with ground cashews and almonds in chef's special sauce.</i>	
<i>PUNJABI DAL</i>	<i>\$17.90</i>
<i>Black lentils cooked with fresh coriander, onions tomatoes and authentic spices</i>	

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BIRYANI & RICE

<i>PILAU RICE</i>	\$6.50
<i>Rice cooked with cumin seeds and coriander.</i>	
<i>COCONUT RICE</i>	\$6.90
<i>Basmati rice cooked with coconut.</i>	
<i>MUSHROOM & ONION RICE</i>	\$6.90
<i>Basmati rice cooked with cumin seeds sliced mushroom and onion.</i>	
<i>BIRYANI A'LA KASHMIRI</i>	\$8.90
<i>Aromatic saffron rice garnished with mixed dried fruits. A favourite of the mughal emperors.</i>	
<i>SHAHI BIRYANI</i>	\$13.90
<i>Rice cooked with fresh vegetables, capsicum, onions, coriander and tomato.</i>	
<i>LAMB BIRYANI</i>	\$15.90
<i>Rice cooked with diced lamb, fresh capsicum, onions, tomato, coriander and blend of spices</i>	
<i>MURG BIRYANI</i>	\$15.90
<i>Rice cooked with Chicken, fresh capsicum, onions, tomato, coriander and blend of spices</i>	
<i>PRAWN BIRYANI</i>	\$17.90
<i>Saffron rice cooked together with prawn, fresh capsicum, onions, tomato, coriander and selected spices</i>	

BANQUET

NORMAL BANQUET

\$29.90 per person

Min. 4 person

Entrees- Tandoori chicken , Lamb Sheekh kebab, Pakora

Mains- Lamb Rogan Josh, Butter chicken, Beef Vindaloo, Kofta Tikka Masala.

Naan- Plain naan/ Garlic naan.

Dessert- Plain ice cream with topping

Punjab Curry Club

PUNJAB CURRY CLUB BANQUET \$37.90 per person
Min 4 person

Entrees- Tandoori king prawns, Tandoori Chicken and Tandoori Lamb Cutlets.

Mains- Prawn Masala, Butter chicken, Punjabi Lamb and Dal Makhni.

Naan- Plain naan and Cheese naan.

Dessert- Mango kulfi/ Gulab jamun / Plain ice cream with topping.

ACCOMPANIMENTS

Banana and coconut, Tomato and onion salad, Cucumber Raita, Mango chutney, Lime pickle, Mixed pickle, Green Chilli pickle, Hot mint chutney, Pappadams (4). each \$2.90

ACCOMPANIMENTS PLATTER \$8.90

A combination of any four accompaniments.

INDIAN SALAD \$5.90

WATER

MOUNT FRANKLIN -500ml \$2.90

SAN PELLEGRINO -500ml \$4.90

DRINKS

LASSI /MANGO LASSI \$5.90

Yogurt based Indian drink with choice of sweet or salty or sweet mango.

FRESH LIME SODA \$5.90

Choice of sweet or salty

JUICES \$3.50

Apple/orange/pineapple/tomato

LEMON LIME AND BITTERS \$3.50

GINGER BEER \$3.50

SOFT DRINKS \$3.50

Coke/diet coke/lemonade/fanta

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DESSERTS

<i>GULAB JAMUN</i>	<i>\$6.90</i>
<i>Golden fried dumplings made of milk, dipped in sugar syrup (warm). (3)</i>	
<i>RASGULLA</i>	<i>\$6.90</i>
<i>Sponged dumplings made of cottage cheese, dipped in sugar syrup (chilled).(3)</i>	
<i>ICE CREAM</i>	<i>\$4.90</i>
<i>With your favorite topping of mango or strawberry or chocolate or caramel or just plain.</i>	
<i>BANANA SPLIT</i>	<i>\$6.90</i>

TEA AND COFFEE

<i>TEA/ FILTER COFFEE</i>	<i>\$3.00</i>
<i>English breakfast tea/ Earl grey tea/ Green tea/ Chamomile tea/ Filter coffee.</i>	
<i>INDIAN MASALA TEA</i>	<i>\$3.50</i>
<i>Tea made with special blend of herbs and spices.</i>	