

VEGETARIAN CURRIES

DAL PALAK (mild) GF/NF/DFP Arhar and Masoor lentils, cooked with farm fresh spinach and tempered with home made masala	14.90
DAL TADKA (mild) GF/NF/DFP Village style yellow lentils tempered with ghee & spices	14.90
RAJASTHANI ALOO GOBHI (med) GF/NF/DFP A fiery dish with roasted cauliflower and potatoes, topped with Bikaneri sev	14.90
* AMRITSARI CHOLE (medium) GF/NF/DFP A tangy tribute of chickpeas cooked with spices of Punjab	14.90
* DAL MAKHNI (med) NF/GF Overnight slow cooked black lentils with creamy suaces & butter	14.90
* MIX VEGETABLE CURRY (mild-med) GF/NF/DF Mix farm fresh vegetables, cooked with homemade spices	14.90
* ALOO SHIMLA MIRCH (mild) GF/NF/DFP Stir fried dish with potatoes, capsicum, spices & herbs	15.90
* MIX VEGETABLE KORMA (mild) GF/NFP A royal dish, featuring nine different vegetables, served with a creamy korma sauce	15.90
* PALAK PANEER (med) GF/NF A classic combination of creamy paneer and fresh spinach, cooked in light flavourful sauce	15.90
PANEER BUTTER MASALA (med) GF/NFP Cottage cheese cooked in tomato, butter & creamy gravy	16.90
PANEER MAKHANIWALA (mild) GF/NFP Tender paneer cubes, simmered in a rich creamy tomato based gravy	16.90
CREAMY KOFTE (mild) NFP Fried dumpling mnade with mashed potato, paneer and spices, served with creamy flavourful sauce	16.90
KADHAI PANEER (med-hot) GF/NF Tender paneer, bell pepper, cooked in a wok with spices	16.90
SOYA MAKHANI (mild) NF Soya chunks cooked in butter & tomato based gravy	16.90
SOYA KADHAI (hot) NF Mock-meat tossed capsicum stir fried with coriander & chillies (vegetarian recipe)	16.90

ACCOMPANIMENTS

CHUTNEY: HOT VINDALOO / MANGO / MINT	3.00
MIXED PICKLE	3.00
PAPADUMS	3.50
CUCUMBER RAITA (YOGHURT SALAD)	5.00
SPICED SLICED ONION SALAD	5.00
GARDEN GREEN SALAD	7.00

CUMIN CLUB BIRYANIS & RICE

All biryani comes with raita and papadum

BASMATI SAFFRON RICE GF/NFP	5.00
VEG BIRYANI (mild to med) GF/NFP Basmati rice layered with fresh vegetables and aromatic spices	18.90
MURGH TIKKA BIRYANI (med) GF/NFP Fragrant biryani layered tandoori chicken	19.90
HYDERABADI CHICKEN DUM BIRYANI GF/NFP (med to hot) Slow cooked layered rice with scrumptious spices and chicken	19.90
GOAT BIRYANI (med to hot) GF/NFP Basmati rice layered with fresh vegetables and aromatic spices	20.90

BREADS FROM THE TANDOORI OVEN

PLAIN NAAN The traditional leavened bread from the clay oven (no butter)	4.50
TANDOORI ROTI DFP Whole wheat flour bread	4.50
BUTTER NAAN / GARLIC NAAN / ONION SEED	5.00
CHEESE NAAN	6.00
CHEESE & GARLIC NAAN	6.50
KASHMIRI NAAN Leavened bread with a stuffing of exotic nuts & raisins	7.00
ROOMAALI ROTI	7.00
CHICKEN TIKKA & CHEESE NAAN	7.00

DESSERTS

KULFI (Traditional Indian home made ice cream) GF Choose from: Paan (Betel Leaf) / Mango / Apricot & Pistachio	6.00
GULAB JAMUN NFP Sweet dumplings in a rose syrup	8.00
RAJ BHOG (Sponji Rasgulla)	5.00

DRINKS

CAN OF ANY DRINK / BOTTLE OF WATER	3.00
MANGO LASSI	5.00

NF = nuts free
DF = dairy free
GF = gluten free

NFP = nuts free possible
DFP = dairy free possible

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TRADING HOURS

LUNCH

WEDNESDAY - SUNDAY 12:00PM-2.30PM

DINNER

SUNDAY - THURSDAY 5:00PM-9.30PM

FRIDAY - SATURDAY 5:00PM-10PM

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17 Henley Beach Rd, 2/436 Montague Rd,
Henley Beach Sth Modbury North
(08) 8356 8945 (08) 8396 1106

cuminclub.com.au
clubcumin@gmail.com

FAMILY MEAL DEALS

**1 MAIN CURRY + 1 RICE + 1 NAAN OR ROTI
+ DESSERT + 1 DRINK** 21.90

**2 MAIN CURRIES + 1 RICE + 2 NAAN OR ROTI
+ DESSERT + 2 DRINK** 42.90

* Curries can be selected from dishes on the
Take Away Menu marked with an asterisk.

QUICK BITES ENTREE

All served with either tamarind or mint coriander chutney

VEGETABLE SAMOSA (2 pieces) NF/DFP 7.90
Triangle pastry stuffed with potato & peas

VEGETABLE PAKORA NF/GF/DFP 8.90
Crispy bite size vegetable fritters with a mint &
Tamarind chutney

CRISPY ALOO CHAAT (med) NFP/DFP 11.90
Crispy fried potato cubes

PAPRI CHAAT (med) NF 11.90
Traditional Indian street food snack

SAMOSA CHAAT (med) NF/DFP 11.90
Crispy samosa topped with flavoured chutneys

CHICKEN 65 NF/GF/DFP 15.90
Crispy spicy & flavourful South Indian fried chicken

AJWAINI FISH AMRITSARI NF/GF/DFP 16.90
Marinated fish with homemade Punjabi spices

FROM THE TANDOOR OVEN

All served with fresh green salad and mint coriander chutney

AACHARI PANEER TIKKA (med) GF/NF 16.90
Paneer cubes marinated in yoghurt and spices, grilled in a tandoor

CHARCOAL SOYA KEBAB (med) NF 17.90
Roasted mock meat vegetarian recipe
prepared with yoghurt and spices

CHICKEN TIKKA (med) GF/NF 17.90
Tandoori grilled chicken marinated in
yoghurt and homemade spices

TANDOORI CHICKEN WITH BONE (med) GF/NF 17.90
On The Bone chicken marinated in a blend of yoghurt,
ginger & traditional spices

HARIYALI CHICKEN TIKKA (mild) GF 22.00
Boneless chicken pieces marinated with herbs and spices

TANDOORI PICKLED PRAWNS (mild) GF/NF 22.90
Acchhari Jhinga (Prawns) marinated in a
traditional pickled spice blend

INDO CHINESE

VEG FRIED RICE (med) GF/NF 12.90
Vegetable tossed at high heat with Basmati rice

SZECHUAN FRIED RICE (hot) GF/NF 13.90
Stir-fried rice & vegetables in Szechuan sauce

EGG FRIED RICE (mild) GF/NF 14.90
Cooked rice, eggs, spring onions and soy sauce

CHICKEN FRIED RICE (mild) NF 18.90
Traditional Chinese preparation of cooked rice,
vegetables, chicken, soy sauce and aromatics

VEG MANCHURIAN (med) GF/NF 14.90
Fried vegetable balls in a tangy and flavourful tomato sauce

CHILLI PANEER (med-hot) NF 15.90
Crispy paneer chinese appetiser with hot & tangy chilli sauce

CHILLI CHICKEN (med-hot) NF/DFP 16.90
Fried chicken in a spicy hot chilli sauce

HAKKA NOODLES (mild) NF 14.90
Noodles with cabbage and mixed vegetables

CHILLI GARLIC NOODLES (hot) NF 15.90
Noodles cooked in extra garlic and chilli

CHICKEN EGG NOODLES (med) NF 16.90
Noodles with chicken and mixed vegetables

NON-VEGETARIAN CURRIES

CHICKEN

* **BUTTER CHICKEN** (mild) GF/NF 17.90
Creamy & flavourful chicken in a rich tomato based sauce

* **CHICKEN TIKKA MASALA** (med) GF/NFP 17.90
Tandoori chicken cooked with onion, capsicum and
tomato butter sauce

* **CHICKEN SAAG** (med) GF/NF/DFP 17.90
Chicken cooked in a creamy spinach gravy in
traditional Punjabi style

* **RAJASTHANI MURGH CURRY** (hot) 17.90
GF/DF/NF A fiery and flavourful chicken
curry from the heart of Rajasthan

CHICKEN KORMA (mild) GF 17.90
Creamy & fragrant chicken curry enriched with nuts & cream

KALIMIRCH CHICKEN (med) GF/NF/DFP 17.90
Chicken cooked in a black pepper creamy gravy

CHICKEN VINDALOO (hot) GF/NF/DF 17.90
A spicy dish cooked in Vindaloo sauce with aromatic
herbs & spices

DHABA KUKKAD (CHEF SPECIAL) (med) GF/NFP 18.90
Roasted chicken on the bone tossed with tomatoes
& onion gravy, desi style

BEEF

* **BEEF VINDALOO** (hot) GF/NF/DF 18.90
Beef chunks cooked in hot and tangy vinegar sauce and spices

* **BEEF KOLHAPURI MASALA** (med) GF/NF/DF 18.90
A classic Bombay dish rich of savoury curry made with onion,
garlic & a blend of spices

BEEF MADRAS (mild) GF/NF/DF 18.90
A classic curry dish originated from city of Madras made with
tender beef and a blend of aromatic herbs & spices

JALFREZI BEEF (med) GF/NFP/DFP 18.90
Beef chunks cooked in spicy and tangy
tomato base sauce with bell pepper

BLACK PEPPER BEEF (med-hot) GF/NFP/DFP 18.90
Tender beef pieces cooked in freshly ground black pepper gravy

LAMB

* **LAMB KORMA** (mild) GF 19.90
A classic Mughlai dish made with tender lamb marinated
in yoghurt and cooked in a creamy almond sauce

* **LAMB ROGAN JOSH** (med) GF/NF/DF 19.90
A traditional dish from valley of Kashmir made with marinated
lamb cooked in flavourful sauce of Kashmiri chillies

HARE MASALA KA GOSHT (med) GF/NF/DF 18.90
Spring lamb braised in a mint & coriander gravy

RAILWAY LAMB CURRY (med) GF/NF/DF 18.90
Authentic South Indian dish inspired by Indian
railways made with ginger, garlic and spices

LAMB VINDALOO (hot) GF/DF/NF 18.90
Spicy marinated lamb cooked with vinegar, fresh ginger & spices

RAJASTHANI LAAL MAAS (CHEF SPECIAL) (hot) NF 20.90
Royal cuisine of Rajasthan made with rich & spicy red chilli sauce

GOAT

GOAT CURRY (med) GF/NF 20.90
Tender goat meat cooked in a rich and aromatic curry sauce,
infused with special spices and herbs

GOAT KADHAI (medium) GF/NF 20.90
Slow cooked goat with onion, tomatoes and capsicum

KASHMIRI GOAT GURRY (med) GF/NF 20.90
Traditional Kashmiri goat curry

FISH/PRAWN

(Choose mild, med or hot) Fish or Prawn

COCONUT MUSTARD MOILEE GF/NF 22.90
Flavourful South Indian fish curry cooked in coconut milk & cream

JALFREZI GF/NF/DF 22.90
Bengali authentic fish/prawns curry cooked with
tomato gravy, onion and capsicum

GOAN SAUCE GF/NF/DF 22.90
An aromatic curry of goa, blend of spices, ginger,
garlic and onion cooked in a tomato and coconut sauce