

THE
FRANKSTON
CURRY CLUB
- AUTHENTIC INDIAN CUISINE -
2022

FOOD MENU

 **0481 999 717, 03875-36633**

 **SHOP 1&2/506 NEPEAN HWY FRANKSTON 3199**

TRADITIONAL

RECOMMENDATION

RESTAURANT

ENTREE **NON - VEG**

TANDOORI CHICKEN HALF \$16.99

Marinated In Yogurt And Spices, Then Grilled To Perfection.

TANDOORI CHICKEN FULL \$25.99

Marinated in yogurt and spices, then grilled to perfection.

CHICKEN TIKKA \$14.99

Boneless chicken pieces marinated and cooked in the tandoor, often served with mintchutney.

SEEKH KEBABS \$14.99

Spiced minced meat (usually lamb or chicken) shaped onto skewers and grilled.

TANDOORI FISH \$24.99

Fish Fillets Marinated In Spices And Yogurt, Then grilled In The Tandoor

TANDOORI PRAWNS \$25.99

Marinated prawns cooked in the tandoor, usually with a tangy spice mix.

TANDOORI LAMB CUTLETS \$23.99

Lamb cutlets marinated in a spiced yogurt mixture with turmeric, cumin, garam masala, and Kashmiri red chili, then cooked in a tandoor

ENTREE **VEGETARIAN**

SAMOSAS \$7.99

2 Pieces Crispy Pastry Filled With Spiced Potatoes and peas, deep-fried until golden.

ONION BHAJI \$7.99

4 pieces Crispy, spiced onion fritters made from Chickpea Flour

CHEESE ALOO TIKKI \$8.99

Spiced potato cheese patties shallow or deep-fried, served with chutney.

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VEG MANCHURIAN DRY _____ \$16.99

Small vegetable deep dried balls tossed in sauce seasoned with ginger and garlic.

PANEER TIKKA _____ \$15.99

8 pieces Marinated paneer grilled with bell peppers and onions.

SOY CHAAP TIKKA _____ \$10.99

4 pieces Marinated soy chaap grilled to perfection, served with mint chutney.

GRILLED MUSHROOMS _____ \$14.99

6 pieces Marinated button or portobello mushrooms, grilled to perfection.

KIDS MENU

VEGETABLES SPRING ROLLS _____ \$15.95

Mix vegetables crispy rolls deep frying in vegetable oil served with sweet chili sauce.

BUTTER CHICKEN AND RICE _____ \$15.95

Crispy and tender, served with your choice of dipping sauce.

ROYAL CHICKEN KORMA WITH RICE _____ \$15.95

Golden, crispy fries, perfect for little hands.

CHICKEN NUGGETS AND CHIPS _____ \$14.95

Golden, crispy fries, perfect for little hands.

MAINS NON - VEG

BUTTER CHICKEN _____ \$21.99

Creamy tomato sauce enriched with spices and tender chicken pieces.

CHICKEN TIKKA MASALA _____ \$21.99

Grilled chicken pieces simmered in a spiced yogurt and tomato gravy.

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RESTAURANT

CHICKEN VINDALOO _____ \$21.99

A spicy and tangy curry, marinated with vinegar and spices.

CHICKEN CURRY _____ \$21.99

Traditional chicken curry made with onions, tomatoes, and a blend of spices.

METHI CHICKEN _____ \$21.99

Chicken cooked with fresh fenugreek leaves and Spices For A Unique Flavour

CHICKEN MADRAS _____ \$21.99

A spicy and tangy chicken curry made.

CHICKEN DHANSAK _____ \$21.99

A Parsi dish combining chicken with lentils and vegetables in a sweet-sour sauce.

PALAK CHICKEN _____ \$21.99

Chicken cooked in a creamy spinach sauce, rich in Flavour And Nutrients

NAWABI CHICKEN CURRY _____ \$21.99

A Royal Curry With Rich Spices, Yogurt, And Saffron For A Regal taste

GOAT CURRY _____ \$26.99

Tender goat pieces cooked in a rich, spiced gravy, served with naan or rice.

LAMB

LAMB ROGAN JOSH _____ \$22.99

A fragrant Kashmiri lamb curry, slow-cooked with aromatic spices.

LAMB VINDALOO _____ \$22.99

A spicy and tangy lamb curry with vinegar and roasted spices.

ROYAL LAMB KORMA _____ \$22.99

A creamy, rich curry made with yogurt, nuts, and spices.

METHI LAMB _____ \$22.99

Lamb cooked with fresh fenugreek leaves and spices For A Unique Flavour

TRADITIONAL

RECOMMENDATION

RESTAURANT

LAMB DHANSAK _____ \$23.99

A Parsi dish combining lamb with lentils and vegetables in a sweet-sour sauce.

LAMB SAAG _____ \$22.99

Lamb cooked in a creamy spinach sauce, rich in Flavour And Nutrients

SUKHA LAMB _____ \$22.99

A Southern-style lamb curry enriched with coconut milk and spices.

SEAFOOD

GOAN FISH CURRY _____ \$23.99

Fish simmered in a tangy coconut and tamarind Sauce, Flavored With Mustard Seeds.

FISH VINDALOO _____ \$23.99

Spicy Fish Cooked In A Tangy Vinegar And Spice Sauce

MALABAR FISH CURRY _____ \$23.99

Fish cooked with roasted spices, coconut, And Tamarind For A Rich Flavor

PRAWN MASALA _____ \$23.99

Prawns sautéed with onions, tomatoes, and a blend of Indian spices.

PRAWN VINDALOO _____ \$23.99

Spicy and tangy prawns cooked in a vinegar-based sauce

COCONUT PRAWNS CURRY _____ \$23.99

Prawns simmered in a rich coconut milk sauce with spices.

PRAWN CURRY _____ \$23.99

Juicy prawns cooked in coconut milk with curry leaves and spices.

MAINS VEGETARIAN

PANEER MAKHNI _____ \$16.99

Paneer with soft cubes in a rich tomato gravy.

TRADITIONAL

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PANEER TIKKA MASALA \$16.99

Marinated and grilled paneer cubes , onion and capsicum in a creamy, spiced tomato gravy.

PANEER KORMA \$18.99

A creamy, mildly spiced curry with paneer in a rich cashew and yogurt-based gravy.

AMRITSARI CHOLE \$16.99

Chickpeas simmered in a homemade spiced tomato-onion sauce and herbs.

SAAG PANEER \$16.99

Cottage Cheese simmered in a freshly grounded spinach.

GOLDEN ALOO GOBI \$16.99

Turmeric - Spiced Potatoes And Cauliflower Sauteed to perfection.

BAINGAN BHARTA \$17.99

roasted eggplant cooked with tomatoes and spices.

SOY CHAAP DELIGHT \$18.99

Marinated soy chaap cooked in a rich, spiced gravy. vegan

MUSHROOM MUTTER METHI \$16.99

Mushroom and pes cooked in special creamy sauce.

KADAI VEGETABLE MEDLEY \$17.99

Seasonal mixed vegetables in a spicy tomato and bell pepper gravy.

JEERA ALOO \$16.99

Tender potatoes sautéed with cumin seeds, green chilies, And Fresh Coriander For A Flavorful And Aromatic Dish

DAL MAKHANI \$16.99

creamy black lentils cooked with butter and spices.

DAL TADKA \$16.99

A comforting lentil dish, simmered with spices for A flavorful

❖ BASMATI BLISS ❖

BASMATI STEAMED \$6.99

Aromatic basmati rice cooked with herbs and spices.

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SAFFRON RICE _____ \$6.99

Fragrant Basmati Rice Infused With Saffron and spices.

JEERA RICE _____ \$6.99

Basmati rice tempered with cumin seeds and aromatic spices.

VEG PULAO _____ \$7.99

Fragrant rice cooked with vegetables and mild spices.

LEMON RICE _____ \$7.99

Flavored rice with tangy lemon and tempered Spice

COCONUT RICE _____ \$7.99

Aromatic basmati rice cooked with coconut milk, cardamom, cinnamon, And A Few Other Spices For A Rich, Creamy Flavor

KASHMIRI PULAO _____ \$7.99

A sweet and aromatic rice dish with fruits and nuts.

BIRYANI

ROYAL LAMB BIRYANI _____ \$17.99

Aromatic basmati rice layered with tender marinated lamb, slow-cooked with spices and garnished with fried onions and fresh herbs.

SPICED CHICKEN BIRYANI _____ \$17.99

Fragrant basmati rice cooked with spiced chicken pieces, herbs, And Saffron, Served With Raita.

COASTAL FISH BIRYANI _____ \$17.99

A Flavorful Biryani Made With Marinated Fish, Basmati Rice, And A Blend Of Spices, Finished with Fresh Coriander And Mint.

GARDEN VEGETABLE BIRYANI _____ \$16.99

A colorful mix of seasonal vegetables and fragrant basmati rice, cooked with spices and garnished with fried onions and fresh herbs

PRAWNS BIRYANI _____ \$25.99

A Flavorful Biryani Made With Prawns, Basmati Rice, And A Blend Of Spices Finished With Fresh Coriander And Mint.

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RESTAURANT

NAAN

PLAIN NAAN \$4.99

Soft, leavened bread baked in a tandoor.

BUTTER NAAN \$5.99

Soft naan topped with melted butter for extra richness

GARLIC NAAN \$5.99

Naan brushed with garlic butter and fresh herbs.

PANEER STUFFED NAAN \$7.99

Naan Filled With Spiced Paneer And Herbs

ONION KULCHA \$7.99

Naan Stuffed With Spiced Onions And Herbs

AMRITSARI KULCHA \$7.99

Naan Stuffed With Potato And Spices And Baked In Tandoor

CHEESE NAAN \$8.99

Soft Naan Filled With Goey Cheese, Perfect For Cheese Lover

HERB NAAN \$6.99

Naan infused with fresh herbs like cilantro and mint.

CLASSIC KASHMIRI NAAN \$9.99

Naan infused with fresh herbs like cilantro and mint.

TANDOORI ROTI \$4.99

Traditional Bread Of Wholemeal Flour Baked In Tandoor

ALOO PRATHA \$7.99

Wholemeal Bread Stuffed With Potatoes And Spices And Baked In Tandoor

PICKLES & CHUTNEYS

MANGO PICKLE \$2.99

Spicy And Tangy Mango Pickle To Enhance Flavors

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MANGO CHUNTEY \$3.99

Spicy And Tangy Mango Chutney To Enhance Flavors

MINT CHUTNEY \$3.99

Fresh mint and coriander chutney for a refreshing taste.

DATE & TAMARIND CHUTNEY \$3.99

Sweet and tangy tamarind chutney to complement savory dishes.

CHUTNEY PLATTER \$14.99

Date & Tamarind , Mint,Raita and Mango Chutney

ACCOMPANIMENTS

RAITA \$4.99

Cooling yogurt dip with cucumber, mint, and spices.

PAPADUM \$2.99

Crispy lentil crackers served with mango chutney or pickles.

MIXED GREEN SALAD \$7.99

Fresh seasonal salad with cucumbers, tomatoes, and a tangy dressing.

CUCHUMBER SALAD \$7.99

Fresh seasonal salad with cucumbers, onion, and a tangy dressing.

BEVERAGES

MASALA CHAI \$5.99

Spiced tea brewed with milk and a blend of aromatic spices.

SWEET LASSI \$6.99

with sugar and cardamom

SALTED LASSI \$5.99

with a hint of salt and cumin

MANGO LASSI \$7.99

with sugar and cardamom

CLASSIC RASPBERRY LASSI \$7.99

A blend of fresh raspberries, yogurt, sugar and a hint of cardamom.

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DESSERT

GULAB JAMUN \$6.99

2 pieces Soft dough balls soaked in sweet rose syrup.

MALAI KULFI \$7.99

Creamy, Frozen Indian Treat Made With Milk And Flavored With Cardamom And Nuts

MANGO KULFI \$7.99

Creamy, Frozen Indian Treat Made With Milk And Flavored With Cardamom And Nuts

PISTACHIO KULFI \$7.99

Creamy, Frozen Indian Treat Made With Milk And Flavored With Cardamom And Nuts

CHOCOLATE ICE CREAM \$6.99

Creamy, Frozen Indian Treat Made With Milk And Flavored With Cardamom And Nuts

VANILLA ICE CREAM \$6.99

Creamy, Frozen Indian Treat Made With Milk And Flavored With Cardamom And Nuts

ICE CREAM & GULAB JAMUN \$9.99

Creamy, Frozen Indian Treat Made With Milk And Flavored With Cardamom And Nuts

BANQUET

MINIMUM TWO PEOPLE

BUTTER CHICKEN

LAMB ROGAN JOSH

DAAL

NAAN & RICE

GULAB JAMUN. \$29.95

(PER PERSON)

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