



— ← **FOOD MENU** → —

Indian Club SA brings you an exquisite culinary experience drawing inspiration from modern techniques while keeping the cultural integrity of Indian cuisine. Our goal is to be your best Indian restaurant in town, ensuring you enjoy your time spent with us wanting to come back for more.

STARTERS

Samosa (NF) Spiced potato and pea masala pastry served with tamarind chutney	8.90
Pakora (GF/DF/NF) Chickpea fritters with market vegetables, spices and tamarind chutney	8.90
Onion Spinach Bhaji (GF/NF/DF) Chickpea fritters with onion, spinach, green chilli and spices	8.90
Papadi Chaat (NF) Crunchy wheat crisps with potato, chickpea, yoghurt, and tamarind chutney	11.90
Aloo Tikki (GF/NF) Potato patties with spiced white peas, yoghurt, tamarind and mint chutney	11.90
Hara Bhara Kebab (NF) Lightly spiced cheesy potato-spinach patties with fresh market herbs	12.90
Veg Manchurian (GF/NF/DF) Fried veg dumpling tossed in a spicy, sweet and tangy sauce	12.90
Veg Momo (DF) Steamed veggie dumplings with sesame infused tomato chutney	12.90
Chicken Tikka (GF/NF) Tandoor baked lemon spiced chicken served with minted yoghurt and fresh market herbs	13.90
Chicken 65 (GF/NF/DF) Spicy fried chicken tossed with green chilli, curry leaf and chili mayo	13.90
Chicken Momo (DF) Steamed chicken dumplings with sesame infused tomato chutney	13.90
The Club Kebab (GF/NF) Ground lamb kebabs marinated in chef's spices served with minted yoghurt and fresh market herbs	13.90
Tuna Tikki (DF) Tuna croquette with cumin seed, ginger and roasted spice served with chilli mayo	13.90
Paneer Shaslik (GF/NF) Tandoor baked spiced cottage cheese, bell pepper, spinach and onion	14.90
Amritsari Fish (GF/DF/NF) Club spice marinated barramundi with carom seeds, lemon and herbs	15.90
Tandoori prawn (NF/DF) Tandoor baked fresh seawater king prawns served with minted yoghurt and fresh market herbs	15.90

CLASSIC INDIAN

Butter Chicken (GF) Creamy tandoori spiced chicken cooked in tomato, cashew and butter sauce	20.90
Chicken Tikka Masala (GF/NF) Chicken pieces tossed with masala, onion, tomato, capsicum and chef's spices	20.90
Mango Chicken (GF/NF) Chicken cooked in a special masala sauce with mango	20.90
Kadai Chicken (GF/NF) Chicken tempered chili, cardamom seed, ginger, garlic, mixed bell pepper and spices	20.90
Rogan Josh Chicken/Lamb/Beef (GF/NF/DF) Traditional Indian style curry with your choice of protein	22.90
Korma Chicken/Lamb/Beef (GF) Creamy cashew curry roasted in mild grain spice with your choice of protein	22.90
Saag Chicken/Lamb/Beef (GF/NF/DF) Spinach puree, garlic, garam masala, ghee with your choice of protein	22.90
Madras Chicken/Lamb/Beef (GF/NF/DF) South Indian style curry, coconut cream, mustard seed and fresh curry leaves with your choice of protein	22.90
Vindaloo Chicken/Lamb/Beef (GF/NF/DF) Flavoured with hot spicy blend of masala and touch of vinegar	22.90
Goan Fish Curry (GF/NF/DF) Fresh barramundi curry with mustard seeds, tamarind, coconut and a touch of vinegar	24.90
Malabar Prawns (GF/NF/DF) South Indian spice, fresh seawater king prawns, curry leaves and coconut cream	26.90

CLASSIC VEGETARIAN

Shahi Paneer (GF) Creamy cottage cheese curry tossed with garam masala, cashews and tomato sauce	16.90
Saag Paneer (GF/NF) Creamy green curry cooked with spinach, cottage cheese, garlic, garam masala and clarified butter	16.90
Paneer Butter Masala Spiced cottage cheese curry with onion, capsicum and tomato sauce	16.90
Kadai Paneer (GF/NF) Cottage cheese sauté with capsicum, green chillies, fresh herbs and spices	16.90
Mushroom Matar Masala Fresh mushroom and green peas cooked with ground spices and herbs	16.90
Veg Korma (GF) Seasoned vegetables cooked in cream cashew sauce (For mild lovers)	16.90
Achari Baingan (GF/NF/DF) Baby eggplant curry with pickling spices, chillies and coriander	16.90
Club Kofta Potato cheese dumplings cooked with cashew cream and mild spice	16.90
Aloo Gobhi (GF/NF/DF) Potato and cauliflower curry with spices and fresh market herbs	16.90
Veg Curry (GF/NF/DF) Seasonal vegetable curry with herbs and spices	16.90
Chana Masala (GF/NF/DF) Chickpea spiced curry with tomato, onion, and coriander	16.90
Daal Makhani (GF/NF) Slow cooked black lentil with creamy tomato sauce	16.90
Matar Methi Malai (GF) Creamy green curry with peas and fenugreek (Chef's grandmother's recipe)	18.90
Kaju Masala Roasted cashew tossed with rich light tangy sauce	18.90
Kaju Korma Creamy cashew curry traditionally from Gujrat, India. Must try popular dish	18.90

CLUB SPECIALITIES

Chilli Paneer Indian cottage cheese sautéed with capsicum, onion, soya, hot and sweet chili sauce	20.90
Tandoori Mushroom (GF/NF) Club chef's recipe	22.90
Club Salad (GF/NF) Chicken breast, market fresh leaves, cucumber, Spanish onion, cherry tomatoes, quinoa, avocado and chef's dressing sauce	23.90
Lamb Shanks (GF/NF/DF) 8 hours slow braised shanks with roasted spices, onion and tomato sauce	24.90
Club Chicken (GF) Tandoor baked chicken breast with cumin spiced potatoes, butter sauce and market herbs	24.90
Chilli Chicken Fried battered chicken, wok tossed in a special club made chilli sauce with mixed bell pepper and Spanish onion	24.90
Barramundi (GF/NF/DF) Roasted barramundi served with curried pumpkin puree, lemon, market fresh herbs	26.90
Goat Masala Braised goat on the bone curry with freshly ground spices and herbs	26.90
Chilli Prawn (GF/NF/DF) Fresh seawater king prawns tossed in chef-made club chilli sauce and market vegetables	26.90
Salmon Our chef's signature dish	29.90

KIDS MENU

Butter Chicken with Rice	11.90
Fish and Chips	11.90
Nuggets and Chips	11.90
Mac and Cheese	11.90
Bowl of Chips	9.90
Flavoured Ice Cream (Chocolate/Vanilla/Strawberry)	7.90

NAAN BREAD

ALL NAANS ARE FRESHLY BAKED IN THE TANDOOR OVEN

Plain Naan Plain flour baked soft bread	3.90
Butter Naan Baked soft bread with butter and onion seed	3.90
Garlic Naan Baked soft bread with roasted garlic butter	3.90
Tandoori Roti Wholemeal flour bread	3.90
Vindaloo Naan Baked soft bread topped with our vindaloo chutney	4.90
Cheese Naan Baked soft bread filled with cheese	4.90
Cheese and Garlic Baked soft bread filled with cheese and roasted garlic butter	5.90
Chilli Cheese Naan Baked soft bread filled with cheese and fresh green chillies	5.90
Kulcha Naan Baked soft bread filled with spiced potato	5.90
Kashmiri Naan Baked soft bread stuffed with dry fruits and Kashmiri spices	5.90
Keema Naan Baked soft bread stuffed with lamb mince and herbs	5.90
Lachha Paratha Soft multi-layered bread with butter	5.90

BIRYANI

Vegetable Biryani (GF/NF) Seasoned vegetables, basmati rice, crispy onion, mint and raita	19.90
Chicken Biryani (GF) Tender chicken, basmati rice, dry fruits, spices, saffron and raita	23.90
Lamb Biryani (GF) Lamb pieces, basmati rice, dry fruits, spices and raita	24.90

RICE

Basmati Rice Plain basmati rice	4.90
Saffron Rice Aromatic saffron flavoured basmati rice	5.90
Pulao Rice Basmati rice, green peas, spices and fresh coriander	8.90

ACCOMPANIMENT

Mixed Pickles	3.00	Tamarind Chutney	3.00
Mango Chutney	3.00	Pappadums	3.50
Vindaloo Chutney	3.00	Cucumber Raita	4.50
Mint Chutney	3.00		

SALAD

Garden Salad (GF/NF/DF) Fresh leaf salad with cucumber, tomato, radish, Spanish onion and club dressing	9.90
Kachumber Salad (GF/NF/DF) Freshly picked herbs with diced cucumber, tomato, radish, Spanish onion, chat masala, olive oil and fresh lemon juice	9.90

DESSERT

Gulab Jamun Milk dumpling soaked in sugar syrup with rose water essence served with cream and coconut	11.90
Sticky Date Pudding Moist sponge muffin made with finely chopped dates served with mixed berries coulis and maple syrup	11.90
Chocolate Brownie Chocolate sauce, caramel popcorn, whipped cream	11.90
Kulfi (Mango/Pistachio)	11.90

