



INDIAN CLUB SA

STARTERS

Samosa (NF) Spiced potato and pea masala pastry served with tamarind chutney	10.90
Pakora (GF/DF/NF) Chickpea fritters with market vegetables, spices and tamarind chutney	10.90
Onion Spinach Bhaji (GF/NF/DF) Chickpea fritters with onion, spinach, green chili and spices	10.90
Papadi Chaat (NF) Crunchy wheat crisps with potato, chickpea, yoghurt, and tamarind chutney	14.90
Aloo Tikki (GF/NF) Potato patties with spiced white peas, yoghurt, tamarind and mint chutney	14.90
Hara Bhara Kebab (NF) Lightly spiced cheesy potato-spinach patties with fresh market herbs	14.90
Vegetable Manchurian (NF/DF) Fried vegetable dumpling tossed in a spicy, sweet and tangy sauce	14.90
Vegetable Momo (DF) Steamed vegetable dumplings with sesame infused tomato chutney	14.90
Chicken Tikka (GF/NF) Tandoor baked lemon spiced chicken served with minted yoghurt and fresh market herbs	17.90
Chicken 65 (GF/NF/DF) Spicy fried chicken tossed with green chili, curry leaf and chili mayo	17.90
Chicken Momo (DF) Steamed chicken dumplings with sesame infused tomato chutney	16.90
The Club Kebab (GF/NF) Ground lamb kebabs marinated in chef's spices served with minted yoghurt and fresh market herbs	17.90
Tuna Tikki (DF) Tuna croquette with cumin seed, ginger and roasted spice served with chili mayo	17.90
Paneer Shaslik (GF/NF) Tandoor baked spiced cottage cheese, bell pepper, spinach and onion	17.90
Amritsari Fish (GF/DF/NF) Club spice marinated barramundi with carom seeds, lemon and herbs	18.90
Tandoori Prawn (NF/DF) Tandoor baked fresh seawater king prawns served with minted yoghurt and fresh market herbs	18.90

CLASSIC INDIAN

Butter Chicken (GF) Creamy tandoori spiced chicken cooked in tomato, cashew and butter sauce	24.90
Chicken Tikka Masala (GF/NF) Chicken pieces tossed with masala, onion, tomato, capsicum and chef's spices	24.90
Mango Chicken (GF/NF) Chicken cooked in a special masala sauce with mango	24.90
Kadai Chicken (GF/NF) Chicken tampered chili, cardamom seed, ginger, garlic, mixed bell pepper and spices	24.90
Rogan Josh Chicken/Lamb/Beef (GF/NF/DF) Traditional Indian style curry with your choice of protein	26.90
Korma Chicken/Lamb/Beef (GF) Creamy cashew curry roasted in mild grain spice with your choice of protein	26.90
Saag Chicken/Lamb/Beef (GF/NF/DF) Spinach puree, garlic, garam masala, ghee with your choice of protein	26.90
Madras Chicken/Lamb/Beef (GF/NF/DF) South Indian style curry, coconut cream, mustard seed and fresh curry leaves with your choice of protein	26.90
Vindaloo Chicken/Lamb/Beef (GF/NF/DF) Flavoured with hot spicy blend of masala and touch of vinegar	26.90
Goan Fish Curry (GF/NF/DF) Fresh barramundi curry with mustard seeds, tamarind, coconut and a touch of vinegar	28.90
Malabar Prawns (GF/NF/DF) South Indian spice, fresh seawater king prawns, curry leaves and coconut cream	30.90

CLASSIC VEGETARIAN

Shahi Paneer (GF) Creamy cottage cheese curry tossed with garam masala, cashews and tomato sauce	22.90
Saag Paneer (GF/NF) Creamy green curry cooked with spinach, cottage cheese, garlic, garam masala and clarified butter	22.90
Paneer Butter Masala Spiced cottage cheese curry with onion, capsicum and tomato sauce	22.90
Kadai Paneer (GF/NF) Cottage cheese sautéed with capsicum, green chilies, fresh herbs and spices	22.90
Mushroom Matar Masala Fresh mushroom and green peas cooked with ground spices and herbs	20.90
Vegetable Korma (GF) Seasoned vegetables cooked in cream cashew sauce (For mild lovers)	20.90
Achari Baingan (GF/NF/DF) Baby eggplant curry with pickling spices, chilies and coriander	20.90
Club Kofta Potato cheese dumplings cooked with cashew cream and mild spice	21.90
Aloo Gobhi (GF/NF/DF) Potato and cauliflower curry with spices and fresh market herbs	20.90
Vegetable Curry (GF/NF/DF) Seasonal vegetable curry with herbs and spices	20.90
Chana Masala (GF/NF/DF) Chickpea spiced curry with tomato, onion, and coriander	20.90
Daal Makhani (GF/NF) Slow cooked black lentil with creamy tomato sauce	20.90
Matar Methi Malai (GF) Creamy green curry with peas and fenugreek (Chef's grandmother's recipe)	22.90
Kaju Masala Roasted cashew tossed with rich light tangy sauce	24.90
Kaju Korma Creamy cashew curry traditionally from Gujrat, India. Must try popular dish	24.90

CLUB SPECIALITIES

Chili Paneer	24.90
Indian cottage cheese sautéed with capsicum, onion, soya, hot and sweet chili sauce	
Tandoori Mushroom (GF/NF)	26.90
Club chef's recipe	
Club Salad (GF/NF)	26.90
Chicken breast, market fresh leaves, cucumber, Spanish onion, cherry tomatoes, quinoa, avocado and chef's dressing sauce	
Lamb Shanks (GF/NF/DF)	28.90
8 hours slow braised shanks with roasted spices, onion and tomato sauce	
Club Chicken (GF)	28.90
Tandoor baked chicken breast with cumin spiced potatoes, butter sauce and market herbs	
Chili Chicken	28.90
Fried battered chicken, wok tossed in a special club made chili sauce with mixed bell pepper and Spanish onion	
Barramundi (GF/NF/DF)	30.90
Roasted barramundi served with curried pumpkin puree, lemon, market fresh herbs	
Goat Masala	30.90
Braised goat on the bone curry with freshly ground spices and herbs	
Chili Prawn (GF/NF/DF)	30.90
Fresh seawater king prawns tossed in chef-made club chili sauce and market vegetables	
Salmon	33.90
Our chef's signature dish	

KIDS MENU

Butter Chicken with Rice	12.90
Fish and Chips	12.90
Nuggets and Chips	12.90
Mac and Cheese	12.90
Bowl of Chips	11.90
Flavoured Ice Cream (Chocolate/Vanilla/Strawberry)	8.90

NAAN BREAD

ALL NAANS ARE FRESHLY BAKED IN THE TANDOOR OVEN

Plain Naan Plain flour baked soft bread	4.00
Butter Naan Baked soft bread with butter and onion seed	4.50
Garlic Naan Baked soft bread with roasted garlic butter	4.50
Tandoori Roti Wholemeal flour bread	4.50
Vindaloo Naan Baked soft bread topped with our vindaloo chutney	4.50
Cheese Naan Baked soft bread filled with cheese	5.90
Cheese and Garlic Baked soft bread filled with cheese and roasted garlic butter	6.90
Chili Cheese Naan Baked soft bread filled with cheese and fresh green chilies	6.90
Kulcha Naan Baked soft bread filled with spiced potato	6.90
Kashmiri Naan Baked soft bread stuffed with dry fruits and Kashmiri spices	6.90
Keema Naan Baked soft bread stuffed with lamb mince and herbs	7.90
Lachha Paratha Soft multi-layered bread with butter	6.90

BIRYANI

Vegetable Biryani (GF/NF) Seasoned vegetables, basmati rice, crispy onion, mint and raita	21.90
Chicken Biryani (GF) Tender chicken, basmati rice, dry fruits, spices, saffron and raita	25.90
Lamb Biryani (GF) Lamb pieces, basmati rice, dry fruits, spices and raita	26.90

RICE

Basmati Rice Plain basmati rice	5.90
Saffron Rice Aromatic saffron flavoured basmati rice	7.90
Pulao Rice Basmati rice, green peas, spices and fresh coriander	9.90

ACCOMPANIMENT

Mixed Pickles	3.50	Tamarind Chutney	3.50
Mango Chutney	3.50	Pappadums	4.00
Vindaloo Chutney	3.50	Cucumber Raita	5.00
Mint Chutney	3.50		

SALAD

Garden Salad (GF/NF/DF) Fresh leaf salad with cucumber, tomato, radish, Spanish onion and club dressing	11.90
Kachumber Salad (GF/NF/DF) Freshly picked herbs with diced cucumber, tomato, radish, Spanish onion, chat masala, olive oil and fresh lemon juice	11.90

DESSERT

Gulab Jamun Milk dumpling soaked in sugar syrup with rose water essence served with cream and coconut	12.90
Sticky Date Pudding Moist sponge muffin made with finely chopped dates served with mixed berries coulis and maple syrup	12.90
Chocolate Brownie Chocolate sauce, caramel popcorn, whipped cream	12.90
Kulfi (Mango/Pistachio)	12.90

SPARKLING WINE



Dunes & Greene Chardonnay Pinot Noir SA	12.5	46
Andrew Garrett Sparkling Shiraz SA	14.5	52
Brown Brothers Prosecco VIC	14	52
Deviation Road Lofita Vintage Brut SA		84
Lanson Black Label Champagne France		150
Pol Roger Brut Reserve Champagne France		180

WHITE WINE



Hãhã Marlborough Sauvignon Blanc NZ	14.5	52
Oxford Landing Sauvignon Blanc 187ml SA		12
Oxford Landing Sauvignon Blanc SA	14.5	52
Bleasdale Adelaide Hills Sauvignon Blanc SA		58
Sister's Run St. Petri's Riesling SA	14.5	52
Jim Barry The Atherley Riesling SA		56
La Maschera Pinot Grigio SA	14.5	52
Smith & Hooper Pinot Grigio SA		56
Sister's Run Sunday Slippers Chardonnay SA	14.5	52
Kooyong Clonale Chardonnay VIC		68
Penfolds Bin 311 Chardonnay SA		90

ROSÉ & MOSCATO



Dunes & Greene Split Pick Pink Moscato SA	12.5	49
Yalumba Sangiovese Rosé SA	12.5	54
La Vieille Ferme Rosé France		59
Brokenwood Rosato NSW		66

RED WINE



Heirloom Pinot Noir SA	15	60
Ashton Hills Piccadilly Valley Pinot Noir SA		80
Sister's Run Cows Corner Grenache Shiraz Mataro SA		52
Langmeil Rough Diamond Grenache SA		65
Running with Bulls Tempranillo SA	15	60
Oxford Landing Merlot SA		52
Smith & Hooper Merlot SA		60
Oxford Landing Shiraz SA	14.5	52
Yalumba Galway Vintage Shiraz SA		60
Wirra Wirra Catapult Shiraz SA		75
Langmeil Long Mile Shiraz SA		65
John Duval Entity Shiraz SA		100
Penfolds Bin 28 Shiraz SA		120
Earthworks Cabernet Sauvignon SA	14.5	55
Bleasdale Mulberry Tree Cabernet Sauvignon SA		62
Yalumba The Signature Cabernet Sauvignon & Shiraz SA		140

FORTIFIED



Yalumba Antique Muscat SA	15	55
Yalumba Antique Tawny SA	15	55

WHISKY



Amrut Fusion	16	Jack Daniels	12
Johnnie Walker Blue Label	20	Jim Beam	12
Johnnie Walker Black Label	12	Canadian Club	12
Chivas Regal	12	Jameson Irish Whisky	12
Glenfiddich 12 yrs	16	Fireball	12
The Macallan 12 yrs	18		

OTHER SPIRITS



Gordons Gin	12	Pimms No.1	12
Bombay Sapphire	14	Aperol	12
Four Pillars Shiraz Gin	20	Silver Tequila	14
Bundaberg Rum	12	Smirnoff Vodka	12
Bacardi Rum	12	Absolut Vodka	14
Kraken Dark Rum	14		

LIQUEURS



Frangelico	12	Malibu	12
Sambuca	12	Campari	12
Kahlua	12	Vok Blue Curacao	12
Midori	12	Vok Triple Sec	12
Baileys Irish Cream	12		

BEER & CIDER



Hahn Light	9.9	Apple Cider	12
Corona	9.9	Pear Cider	12
Stella	9.9		
Furphy	9.9		
Kingfisher India	9.9		
Coopers Pale Ale	9.9		
Coopers Stout	10.9		
Asahi	9.9		

COCKTAILS

22

Cosmopolitan	Blue Lagoon
Margarita	Aperol Spritz
Long Island Iced Tea	Mumbai Mule
Strawberry Mojito	Jaljeera Mojito
Pina Colada	Indian Hot Toddy
Espresso Martini	

MOCKTAILS

15

Virgin Mojito	Sparkling Cranberry Lime
Virgin Pina Colada	Sweet Sunrise
Apple Fizz	

SOFT DRINKS

Coke	5.5
Coke No Sugar	5.5
Fanta	5.5
Sprite	5.5
Iced Tea: Lemon	5.5
Iced Tea: Peach	5.5
Ginger Beer	5.5
Lemon Lime Bitters	7.5
Soda Lime Bitters	7.5
Raspberry Lemonade	7.5
Sparkling Water 1L	9
Mango Lassi	5.5

COFFEE/TEA

Espresso / Long Black / Tea	5
Flat White / Cappuccino / Latte / Masala Chai / Piccolo / Macchiato	5.5
Hot Chocolate	6
Iced Coffee with Ice Cream	7
Extra Shot	2
Alternative Milk: Almond / Oat / Soy / Lactose Free	2