



STARTERS

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

CLASSIC INDIAN

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

CLASSIC VEGETARIAN

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

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

4.00

Plain Naan

Plain flour baked soft bread

4.50

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

5.90

Cheese Naan

Baked soft bread filled with cheese

6.90

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

7.90

Keema Naan

Baked soft bread stuffed with lamb mince and herbs

6.90

Lachha Paratha

Soft multi-layered bread with butter

BIRYANI

Vegetable Biryani (GF/NF)

21.90

Seasoned vegetables, basmati rice, crispy onion, mint and raita

25.90

Chicken Biryani (GF)

Tender chicken, basmati rice, dry fruits, spices, saffron and raita

26.90

Lamb Biryani (GF)

Lamb pieces, basmati rice, dry fruits, spices and raita

RICE

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

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

DESSERT

Gulab Jamun	12.90
Milk dumpling soaked in sugar syrup with rose water essence served with cream and coconut	
Sticky Date Pudding	12.90
Moist sponge muffin made with finely chopped dates served with mixed berries coulis and maple syrup	
Chocolate Brownie	12.90
Chocolate sauce, caramel popcorn, whipped cream	
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	38	150
Pol Roger Brut Reserve Champagne France		180

WHITE WINE



Marty's Block Sauvignon Blanc SA		43
Hähā 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



Marty's Block Cabernet Sauvignon Shiraz SA		38
Heirloom Pinot Noir SA	10.9	44
Ashton Hills Piccadilly Valley Pinot Noir SA		49
Sister's Run Cows Corner Grenache Shiraz Mataro SA		44
Langmeil Rough Diamond Grenache SA		49
Running with Bulls Tempranillo SA	12.9	49
Oxford Landing Merlot SA		44
Smith & Hooper Merlot SA		
Oxford Landing Shiraz SA	10.9	44
Yalumba Galway Vintage Shiraz SA		49
Wirra Wirra Catapult Shiraz SA		52
Langmeil Long Mile Shiraz SA		49
John Duval Entity Shiraz SA		82
Penfolds Bin 28 Shiraz SA		92
Earthworks Cabernet Sauvignon SA	10.9	44
Bleasdale Mulberry Tree Cabernet Sauvignon SA		49
Yalumba The Signature Cabernet Sauvignon & Shiraz SA		120

FORTIFIED



Yalumba Antique Muscat SA	10.9	47
Yalumba Antique Tawny SA	10.9	47

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