

Vegan Curries (\$19.95)

Bombay Aloo GF NF V

Pan fried potatoes cooked with ginger, garlic, spices, chef's special gravy and fresh coriander.

Chana Masala GF NF V

Chickpeas cooked with ginger, garlic, onion, tomatoes and authentic spices and fresh coriander.

Tadka Dhal GF NF V

Yellow lentils cooked with cumin seed, coriander powder and turmeric. A perfect curry to have with basmati rice.

Aloo Gobi GF NF V

Cauliflower and potatoes with mild spices, turmeric and fresh coriander. Everyday homemade style dry curry.

Korma (Tofu / Potato / Mix Veg / Kofta) GF V

Ground almond, cashews and selected spices used to create this rich creamy exotic curry.

Saag/Palak (Tofu / Potato / Mix Veg / Kofta) GF NF V

North Indian winter staple curry made with blanched English spinach mustard leaves, signature spices and finished with touch of coconut milk.

Butter (Tofu / Potato / Mix Veg / Kofta) GF NF V

Rich tomato based sauce cooked with coconut milk and spices.

Punjabi Dhal GF NF V

Black lentils and red kidney beans cooked with fresh coriander, onions, tomato and spices.

Matar (Aloo/Mushrooms) GF NF V

Peas and potatoes curry cooked with onions, tomato and spices. An everyday home style cooked curry.

Rice

Saffron rice GF NF V .	\$2.00
Pilau rice GF NF V	\$4.95
Coconut rice GF NF V	\$4.95
Mushroom and Onion Rice GF NF V	\$4.95

Biryani

CHOICE OF

CHICKEN TIKKA/BEEF - \$19.95 LAMB - \$20.95
FISH - \$20.95 PRAWN - \$21.95 MIX VEGETABLE - \$19.95

Biryani GF

Long grain basmati rice cooked with aromatic spices, onion, tomato and garnished with fried onions and almond flakes.

Sides

Mint sauce	\$2.95	Pappadums (4pcs)	\$3.95
Raita	\$3.95	Tomato onion salad	\$4.95
Mango Chutney	\$3.95	Chips	\$6.95
Mixed Pickle	\$3.95	Spicy Onion	\$4.95
Hot Chili Dip	\$2.95		

Indian Salad GF

Slices of tomato, onion & cucumber served with fresh lemon. \$5.95

Drinks

Sweet Lassi / Mango lassi	\$6.00
Soft Drink Can	\$3.00

Dessert

Gulab Jamun (2pcs)	\$5.95
Ras Malai (2pcs)	\$7.95

Naan

Naan \$4.95

Leavened bread made from plain flour.

Garlic Naan \$5.95

Naan cooked with garlic.

Garlic Coriander Naan \$6.95

Naan cooked with garlic & coriander.

Punjabi Naan \$6.95

Naan stuffed with cheese and spinach.

Cheese Spinach and Garlic Naan \$7.55

Punjabi Naan cooked with Garlic.

Cheese / Cheese & Garlic Naan \$6.95

Naan stuffed with cheese and garlic butter on top.

Keema Naan \$6.95

Naan stuffed with spiced lamb mince.

Tandoori Chicken and Cheese Naan \$7.55

Naan stuffed with tandoori chicken and cheese.

Peshwari Naan \$6.95

Naan stuffed with ground nuts and dried fruits.

Pommy Naan \$6.95

Naan stuffed with cottage cheese, chilli, onion and fresh coriander.

Chefs Chilli Naan \$6.95

Naan stuffed with spiced potatoes, cottage cheese, chilli coriander and hot spices.

Amritsari Naan \$7.95

A naan exclusively done at Punjab Curry Club which will take you to Amritsar in India. Stuffed with potatoes and spices.

Roti \$4.95

Indian Bread made with wholemeal flour.

Vegan Roti \$4.95

Indian Bread made with wholemeal flour.

Garlic Vegan Roti \$5.55

Vegan Roti with garlic.

Tandoori Parantha \$5.55

Buttered and layered bread made with wholemeal flour.

Gluten Free Naan \$7.95

(Choice of Plain, Garlic, Cheese and Spinach, Cheese and Garlic).

Chocolate Naan \$7.95

Naan stuffed with melted chocolate.

Bullet Naan \$5.95

Plain naan topped with fresh green chilli.

Onion Kulcha \$5.95

Naan stuffed with onion & spices

Masala Kulcha \$5.95

Naan stuffed with potatoes and spices.



TAKEAWAY MENU



PUNJAB

— CURRY CLUB —

OPEN EVERY DAY:

SUN - THURS 4:30PM - 9PM

FRI & SAT 4:30PM - 10PM

FULLY LICENSED
BYO WINE ONLY*

*No BYO on Friday & Saturday

ENQUIRIES & BOOKINGS

07 3822 9360 0450 024 646

MON & TUES

\$16 TAKEAWAY CURRY NIGHTS

*Excludes seafood and Chef's Specials

SUNDAY

KIDS EAT FREE*

*One free kids meal per main meal. Kids under 12.
Dine-in only. Offer not available on Mother's Day, Father's Day & Valentines Day.

CLUB DEAL FOR TWO - \$59.95

One Serve Of Onion Bhaji, Two Main Curries,
Two Saffron Rice, Two Naan (of your choice),
Raita & Pappadams. SAVINGS OF UP TO \$15

DELIVERY SERVICE AVAILABLE

Delivery available for Alexandra Hills, Birkdale,
Capalaba, Cleveland, Ransome, Ormiston, Thorneside,
Thornlands, Wellington Point.



SCAN TO
ORDER ONLINE

Starters

- Pappadums Platter GF NF** \$10.95
6 pieces of pappadams served with 3 dips of choice (tomato onion salad, hot chilli dip, mint sauce, mango chutney, raita).
- Vegetable Pakora (4pcs) GF NF V** \$10.95
Mixed Vegetables delicately spiced dipped in chickpea batter and deep fried.
- Vegetable Samosa (2pcs) NF** \$6.95
Home made pastry triangles filled with potatoes, peas, spices and cumin seed and deep fried.
- Meat Samosa (2pcs) NF** \$7.95
Home made pastry triangles filled with lamb mince peas spices and cumin seed and deep fried.
- Chicken Tikka (4pcs) GF NF** \$13.95
Boneless chicken morsels marinated in yoghurt, lime juice, spices and cooked in tandoor.
- Paneer Tikka (8pcs) GF NF** \$16.95
Chunks of paneer marinated in yoghurt, lime juice, spices and cooked in tandoor with onion, tomato and capsicum.
- Onion Bhaji (4pcs) GF NF V** \$10.95
Small balls of onions delicately spiced with ginger, garlic dipped in chickpea batter and deep fried.
- Pakora GF NF**
- Chicken (12pcs) - \$13.95 Prawn (8pcs) - \$18.95**
Fish (4pcs) - 13.95 Paneer (8pcs) - 13.95
Marinated delicately spiced with ginger, garlic, battered and deep fried.
- Half Tandoori Chicken (4pcs) GF NF** \$13.95
Chicken marinated in hung yoghurt, selected herbs, spices and cooked in tandoor.
- Full Tandoori Chicken (8pcs) GF NF** \$21.95
Chicken marinated in hung yoghurt, selected herbs, spices and cooked in tandoor.
- Tandoori Lamb Cutlets (4pcs) GF NF** \$21.95
French cut lamb chops marinated in hung yoghurt, selected herbs, spices and cooked in tandoor.
- Tandoori Mushroom (8pcs) GF NF V** \$13.95
Mushroom Marinated in delicately spiced chickpea batter ginger, garlic and cooked in tandoor.
- Lamb Sheekh Kebab (4pcs) GF NF** \$ 13.95
Skewers of lamb mince, onion, capsicum and spices cooked in tandoor.
- Mix Platter for 2 NF** \$19.95
Consists of 2 pcs each of Chicken Tikka, Onion Bhaji, Lamb Sheekh Kebab and Vegetable Pakora.
- Vegetable Platter for 2 NF** \$16.95
Consists of 2 pcs each of Vege Samosa, Onion Bhaji, Tandoori Mushroom and Vegetable Pakora.
- Tandoori Platter for 2 GF NF** \$21.95
Consists of 2 pcs each of Tandoori Chicken, Lamb Cutlets, Lamb Sheekh Kebab and Fish Pakora.
- Lamb Raan (8pcs) GF NF** \$17.95
Leg of lamb morsels marinated in mustard oil, yoghurt, spices, slow cooked and then roasted in tandoor oven.
- Chilli Garlic Prawns (8pcs) GF** \$19.95
Tiger prawns cooked with capsicum, onion, ginger, garlic & spices in a sweet and sour sauce finished with fresh coriander.
- Kashmiri Lamb Ribs GF** \$17.95
Baby Lamb Ribs marinated with tamarind & Kashmiri spice marinade and slow cooked for 5 hours

Curries

CHOICE OF
CHICKEN TIKKA/BEEF - \$19.95 LAMB - \$20.95
FISH - \$20.95 PRAWN - \$21.95 MIXED SEAFOOD* - \$23.95
 *Mixed Seafood includes Fish, Prawns, Mussels & Calamari

- Butter GF NF**
Creamy tomato based sauce with mild spices and butter.
- Masala GF NF**
Rich creamy tomato sauce with fresh capsicum, onion, coriander and spices.
- Korma GF**
Ground almond, cashews and selected spices used to create this rich creamy exotic curry.
- Jalfrezi GF NF**
Pan-fried with garlic, ginger, capsicum, onion, tomato, finished with vinegar and onion based gravy.
- Punjabi GF NF**
Cooked in kadahi style with garlic, ginger, onion, tomato and hot spices
- Madras GF NF**
Onion based gravy simmered with coconut cream, hot spices and tempered with mustard seeds.
- Mango GF NF**
Cooked with alphonso mango pulp, mild spices and cream.
- Do Piyaza GF NF**
Signature onion based gravy with spices, fresh onion, mushroom and finished with yoghurt.
- Bhuna GF NF**
An English favourite curry cooked with fresh garlic, capsicum, onion, tomato, herbs and spices.
- Nawaabi GF**
Favourite of Mughal kings this curry is cooked with diced fruit, selected spices and herbs and finished with cream.
- Sour Lime GF NF**
Curry cooked with fresh lime juice, yoghurt, onion based gravy, spices and coriander.
- Mushroom GF NF**
Fresh mushrooms cooked with signature onion gravy, cream and garnished with fresh coriander.
- Saagwala/Palak GF NF**
North Indian winter staple curry made with blanched English spinach mustard leaves, signature spices and finished with butter.
- Sabji GF NF**
Cooked with fresh vegetables, ginger, selected spices and creamy onion sauce.
- Rogan Josh GF NF**
Cooked in provincial style with north Indian spice blend in our signature rogan josh sauce.
- Pasanda GF NF**
Creamy onion based gravy with mild spices.
- Malabar GF NF**
Signature onion gravy cooked with desiccated coconut, fresh cream and mild spices.

Kids Menu

- Fish & Chips NF** \$12.95
Chicken Nuggets & Chips NF \$10.95
Kids Butter Chicken GF NF \$16.95
Kids Mango Chicken GF NF \$16.95
Kids Chicken Korma GF \$16.95

GF Gluten free NF Nut free V Vegan

COMPLIMENTARY RICE WITH EVERY CURRY

Chef's specials (\$22.95)

CHOICE OF
CHICKEN TIKKA, LAMB, BEEF, PRAWNS, FISH,
PANEER, MIX VEG, MIX SEAFOOD*
 *includes fish, prawns, mussels & calamari - \$23.95

- Sindhi Chilli GF NF**
Cooked with fresh chilli, ginger, garlic, hot spices and chef's special sauce.
- Vindaloo GF NF**
Cooked in a traditional goanese gravy, hot spices and a touch of vinegar.
- Methi Malai GF**
A mouth watering creamy sauce with fenugreek leaves, sultanas, Indian gravy and hot spices. Perfect mild to medium curry.
- Kadahi GF**
Pan fried with fresh ginger, garlic, tomato, onion and capsicum. Finished with hot spices in a creamy tomato based sauce.
- Dhansak GF**
Simmered with mixed lentils, spices, mixed fruits and yoghurt to give it a signature sweet and sour flavour.
- Goat Curry GF NF**
A Punjab Curry club specialty goat curry pieces with bone and boneless marinated in secret blend of spices and yoghurt for 24 hrs and then slow cooked in traditional north Indian style.
- Handi GF NF**
A chef's special curry cooked in a Dum Pukth style with hot spices, whole chillies, onion, tomatoes and a touch of yoghurt. A Mughal specialty.
- Achari GF NF**
Choice of meat cooked with pickle spices, ghee, garlic, ginger finished with Chef's special gravy and garnished with fresh coriander.
- Makhni GF**
Morsels of chicken cooked with capsicum, onions, creamy curry with hot spices and Nuts.
- Tadka Curry GF NF**
Choice of meat cooked with fresh chilli, hot spices, tomato and onions and finished with a touch of cream and fresh coriander.

Vegetarian (\$19.95)

- Vege Korma GF**
Ground almond, cashews and selected spices used to create this rich creamy exotic curry.
- Saagwala/Palak- (Paneer/Potato/Mix Veg) GF NF**
North Indian winter staple curry made with blanched English spinach, mustard leaves, signature spices and finished with butter.
- Dal Makhni GF NF**
Black lentils and red kidney beans cooked with Indian gravy, fresh cream, selected herbs and spices and tempered with butter.
- Butter (Kofta/Paneer/Mix Veg) GF NF**
Creamy tomato based sauce with mild spices and butter
- Tikka Masala (Kofta/Paneer/Mix Veg) GF NF**
Rich creamy tomato sauce with fresh capsicum, onion, coriander and spices.
- Malai (Kofta/Paneer) GF**
Ground almond, cashews and selected spices used to create this rich creamy exotic curry.
- Matar Paneer GF NF**
Peas and cottage cheese curry cooked with onions, tomato and spices. An everyday home style cooked curry.

All curries can be cooked
Mild, Medium, Hot, or Extra Hot - your choice.

COMPLIMENTARY RICE WITH EVERY CURRY