## Vegan Curries ($23.95)

**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.

**Eggplant & Potato Curry GF NF V**

Eggplant and potates stir fried in chef spices with tomato and onion gravy, and fresh coriander.

## Rice

| | |
|---|---|
| Saffron rice GF NF V . | $3.00 |
| Pilau rice GF NF V | $6.95 |
| Coconut rice GF NF V | $7.95 |
| Mushroom and Onion Rice GF NF V | $6.95 |

## Biryani

CHOICE OF

**CHICKEN TIKKA/BEEF/LAMB - $26.95 FISH/PRAWN - $27.95**
**MIX VEGETABLE/PANEER/TOFU - $25.95**

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

## Sides

| | | | |
|---|---|---|---|
| Tamarind | $2.95 | Pappadums (4pcs) | $3.95 |
| Mint sauce | $2.95 | Tomato onion salad | $7.95 |
| Raita | $3.95 | Chips | $7.95 |
| Mango Chutney | $3.95 | Spicy Onion | $6.95 |
| Mixed Pickle | $3.95 | Spicy Indian Raita | $7.95 |
| Hot Chili Dip | $3.95 | | |

**Indian Salad GF** $12.95
Slices of tomato, onion & cucumber served with fresh lemon.

## Drinks

| | |
|---|---|
| Salty Lassi (CHAAS)/Mango lassi/ Rose & Cardamom | $8.00 |
| Soft Drink Can | $4.00 |

## Dessert

| | |
|---|---|
| Gulab Jamun (2pcs) | $7.95 |
| Ras Malai (2pcs) | $12.95 |

## Naan

**Naan** $6.50
Leavened bread made from plain flour.

**Garlic Naan** $6.95
Naan cooked with garlic.

**Garlic Coriander Naan** $7.50
Naan cooked with garlic & coriander.

**Punjabi Naan** $7.95
Naan stuffed with cheese and spinach.

**Cheese Spinach and Garlic Naan** $8.55
Punjabi Naan cooked with Garlic.

**Cheese / Cheese & Garlic Naan** $7.95
Naan stuffed with cheese and garlic butter on top.

**Keema Naan** $7.95
Naan stuffed with spiced lamb mince.

**Tandoori Chicken and Cheese Naan** $8.55
Naan stuffed with tandoori chicken and cheese.

**Peshwari Naan** $7.95
Naan stuffed with ground nuts and dried fruits.

**Pommy Naan** $7.95
Naan stuffed with cottage cheese, chilli, onion and fresh coriander.

**Chefs Chilli Naan** $8.50
Naan stuffed with spiced potatoes, cottage cheese, chilli, coriander and hot spices.

**Amritsari Naan** $9.95
A naan exclusively done at Punjab Curry Club which will take you to Amritsar in India. Stuffed with potatoes and spices.

**Roti** $5.95
Indian Bread made with wholemeal flour.

**Vegan Roti** $5.95
Indian Bread made with wholemeal flour.

**Garlic Vegan Roti** $6.50
Vegan Roti with garlic.

**Tandoori Parantha** $6.95
Buttered and layered bread made with wholemeal flour.

**Gluten Free Naan** $9.95
(Choice of Plain, Garlic, Cheese and Spinach, Cheese and Garlic).

**Chocolate Naan** $9.95
Naan stuffed with melted chocolate.

**Bullet Naan** $7.50
Plain naan topped with fresh green chilli.

**Onion & Cheese Kulcha** $7.95
Naan stuffed with onion, cheese & spices

**Masala Kulcha** $7.50
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**

**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.

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

**SCAN TO ORDER ONLINE**



2-391 MAIN ROAD WELLINGTON POINT, QLD 4160
WWW.PUNJABCURRYCLUB.COM.AU

## Starters

**Pappadums Platter GF NF** — $12.95
6 pieces of pappadams served with 3 dips of choice (tomato onion salad, hot chilli dip, mint sauce, mango chutney, raita, mixed pickle).

**Vegetable Pakora (4pcs) GF NF V** — $13.95
Mixed Vegetables delicately spiced dipped in chickpea batter and deep fried.

**Vegetable Samosa (2pcs) NF** — $9.95
Home made pastry triangles filled with potatoes, peas, spices and cumin seed and deep fried.

**Meat Samosa (2pcs) NF** — $10.95
Home made pastry triangles filled with lamb mince peas spices and cumin seed and deep fried.

**Chicken Tikka (4pcs) GF NF** — $16.95
Boneless chicken morsels marinated in yoghurt, lime juice, spices and cooked in tandoor.

**Paneer Tikka (8pcs) GF NF** — $18.95
Chunks of paneer marinated in yoghurt, lime juice, spices and cooked in tandoor with onion, tomato and capsicum.

**Onion Bhaji (4pcs) GF NF V** — $13.95
Small balls of onions delicately spiced with ginger, garlic dipped in chickpea batter and deep fried.

**Pakora GF NF**
**Chicken (12pcs) - $15.95** **Prawn (8pcs) - $22.95**
**Fish (6pcs) - $17.95** **Paneer (8pcs) - $16.95**
Marinated delicately spiced with ginger, garlic, battered and deep fried.

**Half Tandoori Chicken (4pcs) GF NF** — $16.95
Chicken marinated in hung yoghurt, selected herbs, spices and cooked in tandoor.

**Full Tandoori Chicken (8pcs) GF NF** — $29.95
Chicken marinated in hung yoghurt, selected herbs, spices and cooked in tandoor.

**Tandoori Lamb Cutlets (4pcs) GF NF** — $29.95
French cut lamb chops marinated in hung yoghurt, selected herbs, spices and cooked in tandoor.

**Tandoori Mushroom (8pcs) GF NF V** — $17.95
Mushroom Marinated in delicately spiced chickpea batter ginger, garlic and cooked in tandoor.

**Lamb Sheekh Kebab (4pcs) GF NF** — $18.95
Skewers of lamb mince, onion, capsicum and spices cooked in tandoor.

**Mix Platter for 2 NF** — $29.95
Consists of 2 pcs each of Chicken Tikka, Onion Bhaji, Lamb Sheekh Kebab and Pakora.

**Vegetable Platter for 2 NF** — $25.95
Consists of 2 pcs each of Vege Samosa, Onion Bhaji, Tandoori Mushroom and Pakora.

**Tandoori Platter for 2 GF NF** — $35.95
Consists of 2 pcs each of Tandoori Chicken, Lamb Cutlets, Lamb Sheekh Kebab and Fish Pakora.

**Lamb Raan (8pcs) GF NF** — $24.95
Leg of lamb morsels marinated in mustard oil, yoghurt, spices, slow cooked and then roasted in tandoor oven.

**Chilli Garlic Prawns (8pcs) GF** — $24.95
Tiger prawns cooked with capsicum, onion, ginger, garlic & spices in a sweet and sour sauce finished with fresh coriander.

**Cheesy**
**Chicken Tikka - $19.95** **Lamb Cutlet - $29.95**
**Lamb Sheekh Kebab - $20.95**
Choice of one of the above cooked with special homemade cheesy sauce.

**Pani Puri (8pcs) GF** — $16.95
Crispy wheat bubbles served with tangy and refreshing cumin infused mint water.

## Curries

**CHOICE OF**
**CHICKEN TIKKA/BEEF/LAMB - $25.95**
**FISH/PRAWN - $27.95 MIXED SEAFOOD* - $29.95**
*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.

**Nariyal GF NF**
Signature onion gravy cooked with desiccated coconut, coconut cream and mild spices.

## Kids Menu

| | |
|---|---|
| Fish & Chips NF | $15.95 |
| Chicken Nuggets & Chips NF | $15.95 |
| Kids Butter Chicken GF NF | $19.95 |
| Kids Mango Chicken GF NF | $19.95 |
| Kids Chicken Korma GF | $19.95 |

GF **Gluten free** NF **Nut free** V **Vegan**

**COMPLIMENTARY RICE WITH EVERY CURRY**

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

## Chef's Specials

**CHOICE OF**
**CHICKEN TIKKA, LAMB, BEEF, PRAWNS, FISH - 27.95**
**PANEER, MIX VEG, MIX SEAFOOD***
*includes fish, prawns, mussels & calamari - $29.95

**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.

**Handi Butter Masala GF**
Combination of butter sauce and handi sauce.

**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.

**Balti Curry GF NF**
A popular curry from Birmingham, cooked with spicy tomato based sauce with balti spices, capsicums, onions and finished with fresh coriander.

**Pathia Curry**
A perfect curry for cold weather. Lip smacking sweet and sour curry cooked with fresh tomato, onions, capsicum, garam masala, ginger, yoghurt and finished with a touch of cream.

## Vegetarian ($23.95)

**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.