

दिल्लाल लोके

Indian Cuisine

Dine-In Menu

No Split Billing - Corkage \$17



Cocktail Menu

Kamasutra Gin, Triple Sec, Vodka, Rum, Tequila, Lime Juice & Lime Cordial with a dash of Coke. Served with lots of Ice	19.9
Espresso Martini Frangelico, rich coffee liqueur, vodka and caramel syrup & a shot of fresh coffee - shaken. Served in Martini Glass	17.9
Cinnamon Club Masala Iced Tea Special Cinnamon Club Homemade Masala spices, Bombay Sapphire Gin, Cointreau, pomegranate juice, lemon, lime and caster sugar - shaken. Served in Martini Glass	17.9
Masala Mar Ke (Spicy) Imagine this: Absolute Vodka and Bacardi Rum with a dash of CHILLI with fresh lemon juice. This sure will leave the Aussie palate wanting more! Spicy and Zingy	17.9
Cinnamon Club Fire Ball Tequila, Cointreau, freshly squeezed lemon with shot of Fireball Cinnamon Whisky.	17.9
British Raj Pimms and Gin shaken with passionfruit, fresh mint and lemon, topped with Ginger Beer.	17.9
Punjabi Fling Absolute Vodka, Cointreau, fresh lime, mint leaves and lychees stirred.	17.9
Mojito An explosion of fresh mint and lime with rum, lime juice, soda and sugar served over ice.	17.9
Cosmopolitan Vodka, Triple Sec, cranberry juice with a dash of lime juice, shaken and served with a slice of lime.	17.9
Bollywood to Hollywood Campari, Cinzano Rosso and Vodka, stirred with orange juice and fresh orange wedges topped with Indian tonic water	17.9
Dry Martini Signature Gin & Vodka with Vermouth. Garnished with olives.	17.9
Basil Mango Sling Vodka, Apricot Liqueur, Mango Pulp, mango juice and basil Also available as a Mocktail (without the alcohol)	17.9 11.9
Indian Pina Colada Malibu, Bacardi Rum, Coconut cream, fresh pineapple, pineapple juice, coconut milk, vanilla ice cream & crushed ice. Also available as a Mocktail (without the alcohol)	17.9 11.9
Fruit Punch (Mocktail) Mix of assorted juices, berries and fruit.	11.9



Wine List

Sparkling Wine

	Glass	Bottle
NV Pauletts 'Trillians' Sparkling White Piccolo 200ml Clare Valley, SA		11.9
Lagioiosa NV Prosecco Superiore Piccolo 200ml Veneto, Italy		11.9
NV Pauletts 'Trillians' Sparkling Red Piccolo 200ml Clare Valley, SA		11.9
Hancock & Hancock Sparkling Shiraz McLaren Vale, SA		42
The Lane Lois NV Blanc de Blancs Adelaide Hills, SA		44
Hentley Farm Blanc De Noir Barossa Valley, SA		52
Champagne Charles Heidsieck Brut Réserve Champagne, France		110

Rose

	Glass	Bottle
Luna Rosa Rosado (Served Chilled) Central Ranges, NSW	9.5	38
Pikes Luccio Sangiovese Rosé (Served Chilled) Clare Valley, SA		42
Rockford Alicante (Served Chilled) Barossa Valley, SA		52

Sweet & Dessert Wine

	Glass	Bottle
Fiore Moscato Mudgee, NSW	9.5	36
Bremerton Mistelle Botrytis (dessert wine) Langhorne Creek, SA		28

B.Y.O

		Bottle
Corkage		17



White Wine

	Glass	Bottle
Woodbrook Farm Sauvignon Blanc Australia	8	32
Giesen Vineyard Selection Sauvignon Blanc Marlborough, NZ		42
The Lane Sauvignon Blanc Adelaide Hills, SA	10.9	48
The Lane Pinot Gris Adelaide Hills, SA	10.9	48
Rockburn Pinot Gris Central Otago, NZ		55
The Lane Block 1A Chardonnay Adelaide Hills, SA	10.9	45
Hentley Farm Riesling Eden Valley, SA	10	45
Pikes 'Traditionale' Riesling Clare Valley, SA		49
Hancock & Hancock Fiano McLaren Vale, SA		42
Joseph Drouhin Domaine Chablis France		75

Red Wine

	Glass	Bottle
Robert Oatley Signature Pinot Noir Yarra Valley, VIC	9.5	42
Josef Chromy Pepik Pinot Noir Tasmania		48
Bremerton Tamblyn Cab/Shiraz/Malbec/Merlot Langhorne Creek, SA		44
Argento Classic Malbec Mendoza, Argentina		46
Elvarado Tempranillo Grenache McLaren Vale, SA		39
Gemtree Cinnabar GSM (Organic & Vegan Friendly) McLaren Vale, SA	9.5	42



Wine List (continued)

Red Wine

	Glass	Bottle
Hentley Farm Villain & Vixen Grenache Barossa Valley, SA		44
Rockford 'Frugal Farmer' Grenache / Mataro Barossa Valley, SA		52
Rymill Dark Horse Cabernet Sauvignon Coonawarra, SA	9.5	42
Hentley Farm Cabernet Sauvignon Barossa Valley, SA		55
Woodbrook Farm Shiraz Australia	8	32
Four In Hand Shiraz Barossa Valley, SA	9.5	42
Gemtree Uncut Shiraz (Organic & Vegan Friendly) McLaren Vale, SA		46
The Lane Shiraz Adelaide Hills, SA	10.9	50
Hentley Farm Shiraz Barossa Valley, SA		55

Premium Selection

		Bottle
The Lane Block 14 Basket Press Shiraz Adelaide Hills, SA		70
Rymill Cabernet Sauvignon Coonawarra, SA		75
Clayvin Pinot Noir Marlborough, NZ		80
Bremerton Old Adam Shiraz Langhorne Creek, SA		85
Hentley Farm The Beauty Shiraz Barossa Valley, SA		89
Rockford Basket Press Shiraz Barossa Valley, SA		110



Drinks List

Spirits including Mixers

Base Spirits	8.5
Premium Spirits	9.9

Beers & Ciders

Cascade Light - Hobart, TAS	9.0
Coopers Pale Ale - Adelaide, SA	9.5
Coopers Dark Ale - Adelaide, SA	9.9
The Hills Cider Co. Apple Cider - Adelaide Hills, SA	9.5
The Hills Cider Co. Pear Cider - Adelaide Hills, SA	9.5
Hahn Super Dry - Australia	9.5
James Boags Lager - Launceston, TAS	9.9
Kingfisher - India	9.9
Heineken - Holland	9.9
Corona - Mexico	9.9

Non-alcoholic

Soft Drinks	4.9
Lemon, Lime & Bitters OR Soda, Lime & Bitters	4.9
Sparkling or Still Water	Small 4.9 Large 8.9
Juices	Apple, Orange, Pineapple or Mango 4.9
Iced Tea	Mango, Peach or Lemon 4.9
Ginger Beer	4.9
Cinnamon Club Yoghurt Lassi	6.9
Choose from:	Mango Lassi Cinnamon Sugar Lassi Salty Masala Lassi Sweet Plain Lassi

Tea, Coffee & Chai

Selection of Coffees & Teas	4.5
Cinnamon Spice Masala Chai Tea	4.9
Cinnamon Club Special Coconut Madras Coffee	6.5
Fresh shot of coffee + your choice of liqueur	12.9

Liqueurs, Ports & Fortifieds

Choose from our selection	from 8.5
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Starters

PAPADUM ROLL (STUFFING OF CHICKEN OR PANEER) Roasted Papadum Roll with Filling	GF/NF	6.90
Served with TOMATO PUDINA SHORBA Indian Tomato Mint Broth	NF/DF/GF	
CHANDNI CHOWK KE PUCHKE - 8 Pieces Crispy semolina parcels filled with potatoes, chickpeas and tangy sauces served with aromatic Matka pani shot	NF	16.90
PAPADUMS PLATTER - 6 Pieces Comes with assorted chutneys	DFP/GF/NF	10.90

Quick Bites Entree

All served with either tamarind or mint coriander chutney

COCKTAIL VEGETABLE SAMOSA - 4 Pieces Pastry triangle with vegetable fillings	NF/DFP	14.90
ASSORTED VEG PAKORA - 6 Pieces Fried vegetable dumpling in Chickpea flour batter	NF/GF/DFP	14.90
HARA BHARA KEBAB - 4 Pieces Crispy spinach and peas patties enriched with coarse spice mixes	NF/DFP	14.90
SAMOSAS CHAAT A famous street food made with scrambled samosa topped with Chaat chutneys	NF/DFP	16.90
CHICKEN 65 - 4 Pieces Fried curry Leaf South Indian chicken, one of the favourite dishes of South India	NF/GF/DFP	16.50
AJWAINI FISH AMRITSARI - 4 Pieces Mouth watering fried fish prepared with aromatic spices, is a popular street food of Amritsar	GF/DFP/NF	17.50

Club Mixed Platters for two

MIXED VEGETARIAN PLATTER Selection of vegetarian kebabs and entrees	NFP	28.90
ASSORTED CHICKEN PLATTER Unique melange of mixed tandoori chicken kebabs	GF/NFP	32.90
COMBINATION PLATTER Combination of chicken and meat kebabs	GF/NFP	39.90
EXTRAVAGANZA PLATTER A variety of chicken, meat and seafood	GF/NFP	44.90

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Specialties from India

A regional culinary journey of Royal Indian Cuisine... take it or leave it!!

BHATTI KI CHAAMPE (LAMB CHOPS) - 3 pieces Lamb chops marinated and tenderised in Bhatti spices, a signature dish served with Besan chilla crisps	(medium)	NF	29.90
FOUR FACES OF VINDALOO A treat for Vindaloo lovers, lamb beetroot, pepper beef, Kundan chicken and mushroom harapyaza. Everyone's favourite.	(hot)	NFP/GF	33.90
SHIMLA KUKKAD WITH SPINACH FRITTERS Roasted chicken on the bone tossed with peppers and onion with gravy, dhaba style	(medium)	GF/NFP	29.90
LAAL MAAS WITH MISSI ROTI Hot lamb delicacy from Rajasthan served with spiced wheat and lentil bread.	(hot)	NF	29.90
BEEF XACUTI Goan spices, fiery and loaded with flavour served with Salli Sorpotel Hyderabadi potato crunchies.	(hot)	NF	29.90
CHANA BHATURA Spiced tangy chickpea curry served with fresh onion, lemon and puffed bread.	(medium)	NF/DF	29.90
KEEMA ROOMALI ROTI Spicy lamb mince served with handkerchief bread, served with pickled onion	(medium)	NF/DFP	29.90

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From the Tandoori Oven

(A HEALTHY OPTION)

5 SPICE PICKLED PANEER TIKKA	(medium)	GF/NF	24.90
Cottage cheese cubes marinated overnight in pickling and yoghurt sauce			
HARIYALI CHICKEN TIKKA	(mild)	GF	24.90
Boneless chicken cubes in a marinade of herbs and spices			
TANDOORI CHICKEN TIKKA	(medium)	GF/NF	24.90
Roasted boneless chicken prepared with yoghurt and spices			
TANDOORI CHICKEN ON THE BONE	(hot)	GF/NF/DF	24.90
The quintessential chicken pieces with bone marinated in ginger, garlic, lemon juice & spices cooked to perfection			
LAMB SEEKH KEBAB	(medium)	NF/DFP	24.90
Minced lamb rolls with herbs & spices and cooked in the Tandoor			
TANDOORI HARIYALI FISH TIKKA	(medium)	GF/NF/DF	29.90
Delectable fish cubes in a marinade of herbs and spices			
TANDOORI ACHARI PRAWNS	(mild)	GF/NF	29.90
Prawns in a delicate pickling marinade cooked in the tandoor			

Cinnamon Club Biryanis GF/NFP

All biryanis come with raita

DUM PUKHT SUBZ BIRYANI	(mild to medium)	22.90
A unique melange of vegetables cooked on a slow fire with basmati rice, condiments and spices		
CHICKEN TIKKA BIRYANI	(medium)	27.90
Indo-British layered biryani cooked with 32 different ingredients		
HYDERABADI CHICKEN BIRYANI	(hot)	27.90
A delicious authentic Hyderabad biryani with chicken, yoghurt and spices garnished with nuts		
SLOW COOKED GOAT BIRYANI	(hot)	29.90
A beautiful array of long-grain rice, tender kid goat meat, pungent spices, flavourful nuts and orange strands of exotic saffron		
AWADHI DUM GHOSHT BIRYANI	(mild)	29.90
Pearl rice cooked with selected pieces of lamb with chef's own blend of spices		

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Kid's Meal

18.90

Choice of 1 small curry, small rice, cheese naan, raita, a salad & a vegetable samosa
 Choose from: Butter Chicken, Lamb Korma or Mixed Vegetables.

Southern Delicacies Of India

(FROM THE HOT PLATE) DOSA

Fermented paper thin crisp pancake made from rice batter and lentils
 All served with tomato chutney, coconut chutney, mixed vegetable sambhar

		Main
PLAIN DOSA	GF/NF/DFP	18.90
MASALA DOSA	GF/DFP/NF	22.90
MYSORE MASALA DOSA	GF/NF/DFP	26.90
PANEER DOSA	GF/NF	26.90
CHICKEN TIKKA MASALA DOSA	GF/NF	26.90
LAMB KEEMA DOSA	GF/NF/DFP	26.90



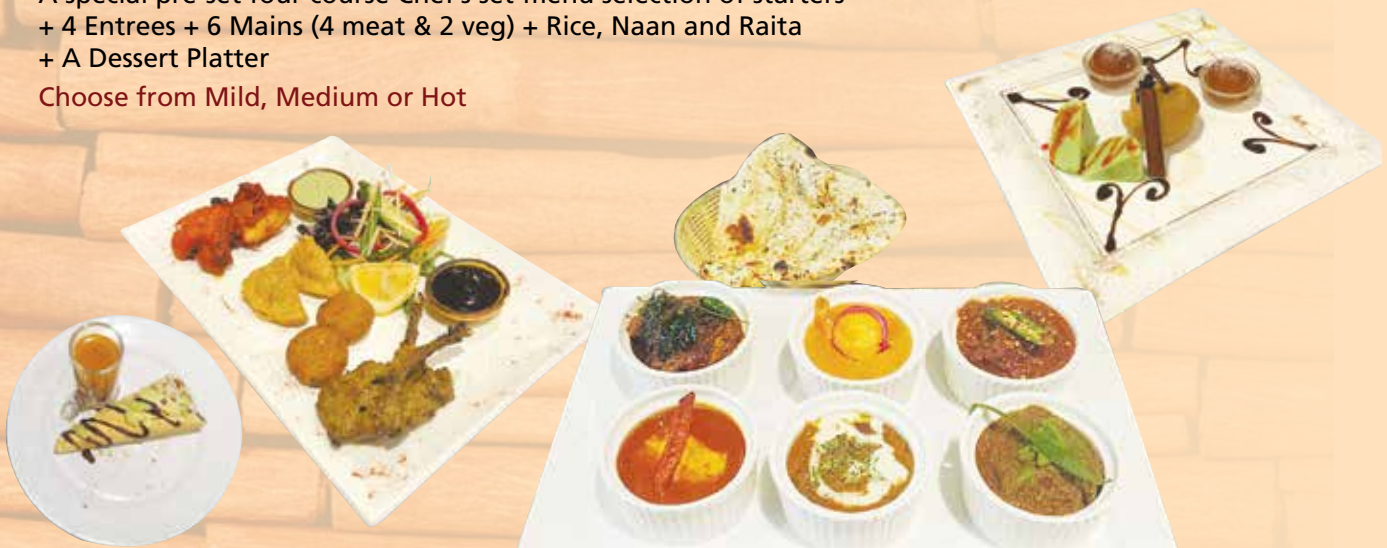
Banquet

Minimum 2 people

59.90 per person

A special pre-set four course Chef's set-menu selection of starters
 + 4 Entrees + 6 Mains (4 meat & 2 veg) + Rice, Naan and Raita
 + A Dessert Platter

Choose from Mild, Medium or Hot



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Cinnamon Club Curries

Chicken

Main

CHICKEN KORMA	(mild)	GF	23.50
Mughlai delicacy, a rich creamy almond curry finished with aromatic spices.			
BUTTER CHICKEN	(mild)	GF/NF	23.50
Tender boneless chicken pieces marinated in yoghurt and spices cooked in tandoor with fenugreek leaves in thick tomato sauce with a touch of cream			
CHICKEN TIKKA MASALA	(medium)	GF/NFP	23.50
Tandoori chicken tikka cooked with onion, tomato and capsicum gravy			
CHICKEN CHOLE	(medium)	GF/NF/DFP	23.50
Delicacy of Punjab			
CHICKEN SAAGWALA	(medium)	GF/NF/DFP	23.50
Light, fragrant chicken simmered in a flavourful sauce with mustard leaves & spinach			
RAJASTHANI CHICKEN MASALA	(medium)	GF/DF/NF	23.50
Marinated boneless chicken pieces cooked in a Rajasthani style with onion, tomato & exotic spices			
CHETTINAAD KALIMIRCH CHICKEN	(hot)	GF/DFP/NF	23.50
Chettinaad Chicken cooked in a black pepper gravy			
CHICKEN VINDALOO	(hot)	GF/DF/NF	23.50
A hot favourite Goan dish, vinegar gives it a lovely aroma cooked in an authentic vindaloo gravy			

Beef

Main

BEEF MADRAS	(mild)	GF/NF	24.50
Beef cooked in special South Indian coconut gravy			
BHUNA BEEF KOLHAPURI	(medium)	GF/NF	24.50
Tender boneless pieces of beef with special blend of Maharashtrian spices			
BEEF JALFREZI	(medium)	GF/NF	24.50
Spiced and tangy dish made with capsicum, onions and tomatoes			
BEEF LABABDAR	(medium)	GF/NFP	24.50
All-time favourite with chickpea Kachumber			
BEEF VINDALOO	(hot)	GF/NF/DF	24.50
Spicy marinated beef cooked with vinegar, fresh ginger and spices			



Lamb

Main

BADAMI LAMB KORMA	(mild)	GF	25.90
A dish of royalty cream gravy, made from onions, ginger, garlic and almond paste and scented with kewra water			
DHANIWAL NILGIRI LAMB	(medium)	GF	25.90
Spring lamb delicately cooked in spices, nuts, mint and coconut.			
KASHMIRI LAMB ROGAN JOSH	(medium)	GF/NF	25.90
Lamb curry cooked with tomatoes, onion and flavoured with cinnamon, cloves and kashmiri red chillies			
HARE MASALA KA GOSHT	(medium)	GF/NF	25.90
Spring lamb braised in a mint and coriander gravy			
RAILWAY MUTTON CURRY	(medium)	GF/NF	25.90
Indo British curry from the Colonial era served with pickled onion			
BEHTEREN CHUKANDAR GOSHT	(hot)	GF/NF	25.90
Beetroot lamb			

Goat

Main

LUCKNOWI GOAT CURRY	(medium)	GF/NF	25.90
Traditional nawabi curry prepared in a sauce of yoghurt and hot spices such as red chillies and cloves. This dish is typically medium hot and rich in garlic			

Fish/Prawn

(Choose mild, medium or hot)

Fish

Prawn

CREAMY MUSTARD MOILEE	GF/NF	27.90	29.90
Yellow and black mustard curry leaves tempered sauce touched with mild spices and finished with cream			
JALFREZI	GF/NF/DF	27.90	29.90
Spiced and tangy dish made with capsicum, onions and tomatoes			
GOAN SPECIALITY SAUCE	GF/NF/DF	27.90	29.90
Delicious, tangy staple from Goa cooked with coconut, tamarind and chillies			
MIX SEAFOOD CURRY WITH YOUR CHOICE OF SAUCE			29.90

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Vegetarian

Main

DAL PALAK Yellow dal tempered and cooked with fresh spinach	(mild)	GF/NF/DFP	15.90
DAL TADKA Yellow dal with fresh tempering	(mild)	GF/NF/DFP	15.90
JEERA ALOO Sauteed potatoes cooked with cumin seeds and healthy tumeric	(mild-med)	GF/NF/DF	15.90
SEASONAL MIX VEGETABLE CURRY Assorted seasoned vegetables cooked with fresh spices	(mild-med)	GF/NF/DF	15.90
ALOO SHIMLA MIRCH Potato cubes tossed with capsicum flakes with mild spices.	(mild)	GF/NF	15.90
CASHEW CORN GOBHI MASALA Wok tossed cauliflower florets, cashew and corn with ginger, tomato and cumin	(mild)	GF/DFP	18.90
MAVEY AUR PALAK KE KOFTE Cottage cheese and shredded spinach dumplings simmered in a rich tomato gravy	(mild)	NFP	19.90
NAVRATAN VEGETABLE KORMA Rich, mildly spiced nine gem vegetables & nuts dish from Hindukush region	(mild)	GF/NFP	16.90
PANEER MAKHANI Charcoal grilled cottage cheese cooked in tomato, butter and creamy gravy	(mild)	GF/NFP	19.90
AMRITSARI CHOLE A tangy tribute of chickpeas cooked with spices of Punjab	(medium)	GF/NF/DFP	15.90
DHABA DAL A common dal from highway hotels	(medium)	GF/NF	15.90
DAAL PANCHRATNI Home style slow cooked five lentils with a blend of spices	(medium)	GF/NF	15.90
KABULI PALAK Slow cooked chickpeas with pureed tempered spinach	(medium)	GF/NF/DFP	15.90
ALOO GOBHI BIKANERI Roasted cauliflower and potatoes in Rajasthani marinade topped with Bikaneri Sev	(medium)	GF/NF/DFP	16.90
KALONJI AUR SAUNFIYANI ALOO BAINGAN Onion seed & fennel based eggplant & potato preparation.	(medium)	GF/NFP/DFP	19.90
BHINDI DO PYAAZA Okra tossed with shallots and freshly ground spices	(medium)	GF/NF/DFP	17.90
SAAG PANEER Fresh low fat cottage cheese served in spinach base gravy	(medium)	GF/NF	19.90
PANEER JAIPURI Pink city preparation from Royal kitchens	(medium)	GF/NFP	19.90
PATIALA KADHAI MUSHROOM Chunky mushroom preparation with stir fried vegetables tossed in a wok	(medium)	GF/NFP/DFP	19.90
CHUTNEY WAALI DAL Lentils with a hand pounded spiced chutney	(hot)	GF/NF	15.90
KADHAI PANEER Home made cottage cheese and capsicum stir fried with coriander and chillies	(hot)	GF/NF	19.90

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Cinnamon Club Thali

For 1 person only - not for sharing. Pre-set Thali menu.

Not available on Friday and Saturday nights between 6 - 8pm



CLUB VEGETARIAN THALI 31.90
(Served Mild - Medium)

Assortment of 4 vegetarian dishes with rice, raita, salad & naan served on a Thali platter

CLUB NON-VEGETARIAN THALI 34.90
(Mild or Medium)

Assortment of chicken, lamb, beef & vegetarian dishes with rice, raita, salad & naan served on a Thali platter

Breads From The Tandoori Oven

PLAIN NAAN 4.50

The traditional leavened bread from the clay oven

TANDOORI ROTI DFP 4.50

Whole wheat flour bread

GARLIC NAAN 4.50

ONION SEED NAAN 4.50

CHEESE NAAN 6.00

CHEESE & GARLIC NAAN 6.00

MASALA KULCHA 6.00

Leavened tandoori bread filled with herbs & paneer cheese

POTATO KULCHA 6.00

LACCHHA PARANTHA DFP 6.50

Multi-layered wholewheat bread

METHI PARANTHA (fenugreek leaves) DFP 6.50

MINT PARANTHA DFP 6.50

KASHMIRI NAAN 6.50

Leavened bread with a stuffing of exotic nuts and raisins

ROOMAALI ROTI 6.50

Handkerchief thin bread made with flour cooked on an inverted wok

KEEMA KULCHA 6.50

Minced lamb filled bread

CHICKEN TIKKA & CHEESE NAAN 6.50

Accompaniments

CINNAMON BASMATI PULAO RICE 5.00

PAPADUMS 4.00

GARDEN GREEN SALAD 9.90

SPICED SLICED ONION SALAD 9.90

CUCUMBER RAITA (YOGHURT SALAD) 5.00

MANGO CHUTNEY 4.00

MINT CHUTNEY 4.00

TAMARIND CHUTNEY 4.00

HOT VINDALOO CHUTNEY 4.00

MIXED PICKLE 4.00

TOMATO CHUTNEY 4.00

Desserts

KULFI (Traditional Indian home made ice cream)	GF	9.90
Choose from: Paan (Betel Leaf) Mango, Apricot & Pistachio		
COFFEE & FRANGELICO KULFI		
Served with shot of Frangelico liqueur	GF	14.90
CHOCOLATE SAMOSAS		
Served with Shrikhand (sweet yoghurt pudding)	NF	14.90
GULAB JAMUN		14.90
Sweet dumplings in a rose syrup served with Gajrella (Carrot Pudding)		
RED WINE POACHED PEARS	GF/NFP	14.90
Pears poached in red wine		
MIXED DESSERT PLATTER FOR TWO		24.90
Chef's pick of platter selections of dessert		
BYO CAKE or DESSERT		10



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Indian Cuisine

Dine-In Menu

No Split Billing - Corkage \$17

