

CINNAMON KITCHEN



❖ **Food Allergies and Intolerances:**
Before ordering please speak to
our staff about your requirements.

- ❖ Dairy free Available
- ❖ Gluten free Available
- ❖ Vegan Available



ENTREE`S

Vegetable Samosa Handmade Savory pastry stuffed with spiced Potatoes and Peas, fried until crisp & golden.	\$8.99
Vegetable Pakora / Paneer pakora Vegetable or Cottage Cheese dipped in a spiced chickpea batter and finished in hot oil.	\$ 8.99 Paneer \$11.99
Tandoori Mushroom Button mushrooms stuffed with cheese, fresh coriander, ginger and marinated with yogurt, served with mint chutney.	\$ 14.99
Onion Bhaji (Gf) Onion rings dipped in a spiced chickpea batter and deep fried, served with homemade tamarind sauce.	\$ 8.99
Mushroom Pakora Button mushrooms stuffed with cheddar cheese coriander mixed spices and deep fried with chickpea batter.	\$12.99
Spinach Chicken Tikka Boneless pieces of chicken in a wonderful mixture of spinach yoghurt and spices. served with mint sauce.	Half \$13.99 Full \$23.99
Chicken Tikka Boneless pieces of chicken in a wonderful mixture of special herbs and spices. served with mint sauce.	Half\$ 13.99 full \$23.99
Panko Prawn Panko coated Tiger prawns marinated with exotic herbs ,deepfried served with sweet chilly sauce.	\$15.99
Tandoori Prawn Tiger prawns marinated with g,g, yogurt, spices and toasted nigella seeds then served with Tandoori grilled tomato onion chutney.	\$15.99
Fish Pakora Punjabi style marinated, deep fried fish served with mint sauce.	\$15.99
Lamb sheek Kabab Lamb kebab is a pashtun-style lamb minced with various spices & cooked in tandoor.	\$14.99
Tandoori Chicken A king of kebab whole chicken with bone marinated in a special tandoori masala flavored yogurt char grilled.	Half \$13.99 Full \$24.99
Street Food	
Aloo Tikki Homemade crispy potato patties dressing of tamarind,sweet yogurt and Mint sauce.	\$11.99
Samosa Chaat Meshed samosa, chickpeas, Sweet yoghurt, tamarind chutney and mint chutney.	\$12.99
Dahi Vada is lentil fritters soaked in yogurt. Dahi is "yogurt" and Vada is "deep fried lentil fritters". It is a delicious, melt-in-your-mouth ...	\$12.99

Platters

Our platters are designed to be shared between two people.

Mix Platter For Two Consists of vegetable samosa, veg pakora, lamb kabab and chicken tikka.	\$ 24.99
Vegetarian Platter For Two Consists of vegetable samosa, aloo tikki, veg pakora and onion bhaji.	\$23.99
Non Vegetarian Platter for Two Consists of Chicken Tikka, Tandoori Chicken,Lamb Kabab, and Spinach chicken Tikka.	\$25.99

MAINS

Cinnamon Specialties

Lal Maans A fiery rajasthani smoked lamb curry Flavored of Garlic and thick,semi dry curry.	\$ 22.99
Cinnamon Chicken Curry A typical curry from the indian subcontinent consists of chicken stewed in onion- and tomato-based sauce, and a variety of spices,	\$ 22.99
Pepper Fry Lamb/Beef/Chicken A dry Dish meat pieces cooked and roast with garlic, onion,peppercorn,curry leaves and spices, finish with coconut cream.	\$ 22.99
Bhuna Lamb /Chicken/Beef Slowly cooked meat and simmered for long hours resulting in a thick,intensely flavored dish.	\$22.99
Hydrabadi lamb/Chicken A vibrant lamb curry with bold and fiery flavors of the Curry Leaves .	\$22.99
Chetnad Chicken/ Lamb/beef A spicy and flavorful south Indian spices with choice of meat cooked with spicy masala, onion. curry leaves & black pepper.	\$ 22.99
Chicken Methi or Lamb methi A dish of chicken delicately flavored with fenugreek herbs in a rich creamy cashew nut gravy.	\$ 22.99
Kali Mirch Lamb/ Chicken Lamb cooked in onion and cashew based gravy delicately flavoured with ginger garlic paste and crushed black pepper.	\$23.99

Classics

Butter Chicken	\$ 20.99
Tender morsel of chicken roasted in the clay oven & tossed in a rich tomato, cashew & creamy sauce	
Kadai Chicken/Lamb	\$22.99
chicken with peppers, garlic, freshly ground coriander seed, and peppercorns in tomato and onion sauce.	
Jhalfrezi Lamb/Chicken	\$22.99
Dry dish with medium spice bell peppers, onion, garlic and ginger. garnished fresh coriander and fresh ginger.	
Chicken Tikka Masala	\$21.99
a world-famous indian delicacy of boneless chicken Tikka in authentic tomato, based gravy.	
Lamb Rogan josh	\$21.99
Lamb cooked with onion, tomato and flavoured with fennel seeds and dry ginger powder.	
Vindaloo Lamb/Chicken/Beef	\$ 21.99
Red chillies, vinegar and goan vindaloo spice paste.	
Korma Lamb/Chicken/Beef	\$ 21.99
Malai tikka cooked in a creamy sauce flavoured with rose water and cardamom.	
Mango Chicken	\$ 21.99
Chicken cooked with real mango pulp and mild cashew gravy.	
Saagwalla Chicken/Lamb/Beef	\$ 22.99
An abundance of spinach, cooked with roasted garlic, ginger, onion tomato gravy.	
Madras Chicken/Lamb/Beef	\$ 21.99
A favourite south indian dish with onion garlic and spice, with those who enjoy their curry leaves with coconut milk.	
Lamb Nawabi	\$22.99
Tender cubes of lamb cooked with a creamy gravy made up of cashews & tomatoes. A must for people with a mild taste.	

SEAFOOD

Malabari	Fish \$23.99
Fresh fish or prawn cooked with tangy mixture of coconut cream, tamarind and green curry leaves.	
Butter Prawn / Scallops	Scallops \$24.99
Cooked in creamy tomato flavoured sauce.	
	Prawn \$23.99

Seafood Curry	\$24.99
Prawn, scallops, and fish, sautéed in a delicious sauce of coconut cream, tomato onion and fresh curry leaves.	

Kadai Prawn/Fish	\$22.99
This mouth-watering dry dish is cooked with crushed coriander seed and capsicum with homemade kadai sauce.	

Mango Prawn	\$22.99
Jumbo prawns cooked in a cream based gravy and finished with mouth-watering mango sauce.	

Fish Masala/Prawn Masala	\$23.99
fish or Prawn served with a thick Cinnamon special gravy.	

VEGETARIAN

Malai Kofta	\$20.99
Potato and cottage cheese dumplings stuffed with raisins and pistachio in a creamy sauce.	

Dal Makhani	\$20.99
This creamy and buttery dish is one of India's most loved dal! This dal has whole black lentils cooked with butter and cream and simmered on low heat for that unique flavour.	

Rajasthani Gatta curry	\$21.99
Gatta curry is made with gram flour dumplings boiled in water, added in a onion, tomato gravy and spices.	

Soya Chaap	\$21.99
A unique and protein-rich indian curry recipe made with soya chaap and a unique spice rich gravy sauce. it is an ideal vegetarian alternative to meat.	

Paneer Tikka Masala	\$21.99
Tender cubes of homemade cottage cheese cooked with traditional tomato gravy and finished with fenugreek leaves and fresh cream.	

Kadai Paneer	\$21.99
A semi dry & colorful dish of homemade cottage cheese cooked in an Indian wok with fresh capsicum and tomato	

Vegetable Korma	\$19.99
Mixed vegetables made of a cooked in a creamy sauce	

Dal Tadka	\$19.99
Mix of five different lentils tempered with garlic Onion, tomatoes, cumin, and spices.	

Mushroom Mattar	\$20.99
Button mushrooms and green peas cook in an onion, tomato gravy with spice and finished with fresh ginger and coriander leaves.	

Saagwalla Paneer /Aloo / Mushroom \$ 21.99

Your choice of cottage cheese or potatoes cooked with spinach and chopped garlic, onion and tomato sauce garnished with fresh ginger and fresh coriander.

Methi Matar Malai \$20.99

Cashew gravy along with fenugreek leaves and peas make this North Indian curry well known for its rich creamy texture, and pairs perfectly with naan or rice.

Aloo Gobhi Masala \$ 20.99

Cauliflower florets and potatoes with a tempering of cumin, ginger and turmeric finished with fresh diced tomatoes.

Eggplant Masala \$ 23.99

Sautéed eggplant and potato cooked with ginger, garlic, onion, and tomatoes finished with freshly ground spices.

Channa Masala \$ 20.99

Chickpeas cooked with ginger, garlic, onion and tomatoes finished with mango powder - giving the dish unique flavour.

Mix Vegetable Jalfrazi \$21.99

Stir Fried vegetables, Cottage cheese cooked with diced capsicum, onion and tomato sauces.

Rice and Biryani

All biryani served with cucumber raita.

Chicken Dum Biryani \$ 21.99

Chicken biryani is a delicious savoury rice dish that is loaded with spicy marinated chicken, caramelized onions, and flavourful saffron.

Lamb Dum Biryani \$ 22.99

Lamb biryani is a casserole of tender lamb curry and fragrant saffron rice. Two outstanding dishes combined into one mouthwatering delight.

Vegetable Dum Biryani \$ 21.99

Loaded with veggies, crunchy cashews, warm spices like saffron, herbs like coriander and mint, this vegetable biryani is a delight to the taste.

Kashmiri Pulao \$7.00

Long grain basmati rice cooked with dry fruits and fried onion.

Steamed Rice \$4.00

Plain steamed basmati rice.

Jeera Rice /coconut rice \$7.00

Cumin or coconut flavour basmati rice.

Naan Breads

Cheese And Garlic Naan \$5.50

Naan bread stuffed with cheddar cheese and sprinkled with garlic.

Cheese Naan \$5.00
Stuffed with cheddar cheese.

Garlic Naan \$ 5.00
Our crispy bread topped with chopped garlic.

Kashmiri Naan \$6.00
Naan bread stuffed with roasted coconut, almond raisins.

Olive And Garlic Naan \$5.99
Our homemade plain flour bread coated with chopped garlic and olives.

Chilli And Garlic Naan \$5.50
Naan bread topped with chili flake and garlic.

Cheese Chilli & Garlic Naan \$6.00
bread topped with chilli flake, Cheese and garlic.

Chicken And Cheese Naan \$6.99
Minced chicken with coriander leaves cheddar cheese naan bread.

Plain Naan \$ 4.50
Leavened plain naan bread.

Lacchha Paratha \$ 6.00
Layered whole wheat bread.

Roti \$ 4.50
Whole wheat flour bread.

Makai Roti \$ 6.00
Mixture of maize and gram flour bread.

Gluten free roti \$6.50
Gluten free Mixture of maize and gram flour bread.

Keema Naan \$7.00
minced lamb with onion and cheese.

Side Dishes

Bombay Aloo \$16.99

Diced potatoes cooked with cumin seed, ginger garnished with fresh coriander leaves

Poppadum's \$ 0.90 each **Mix Pickle** \$3.00

Mango Chutney \$3.00 **Raita** \$3.00

Garden Salad \$8.00

Kids Menu

Kids Butter Chicken with rice \$10.99

Chicken tenders with chips \$10.99

Kids fish and chips \$10.99

Basket of fries \$6.99