



Who would have thought that The Venture which started from our Home Kitchen on tiny scale would bring us to the Center of the town of Phillip Island & Now we have the opportunity to start a new chapter in Wonthaggi. We offer our gratitude to our customers who helped us grow.

We aim to produce tasty & authentic meals which are cooked with best ingredients available. We use Premium Chicken Thigh fillets, Beef Chuck & Lamb Shoulder for our Curries.

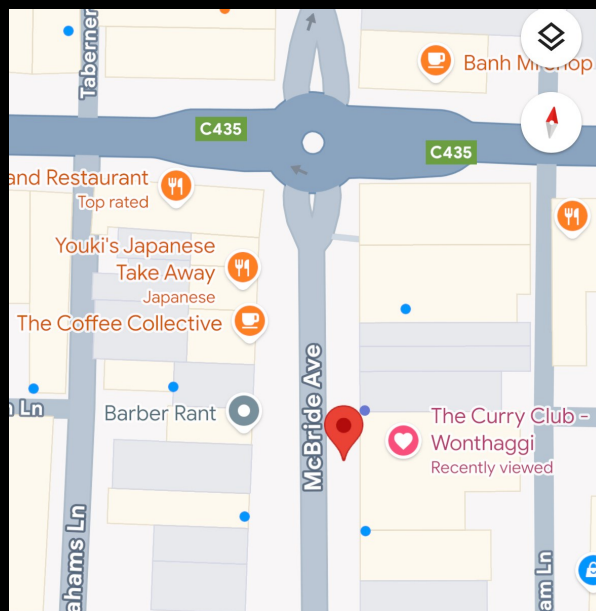
We Accept
Cash &
Most Cards

Facebook

www.facebook.com/thecurryclubwonthaggi/

Instagram :

www.instagram.com/thecurryclubwonthaggi



Open Public Holidays

10 % Surcharge Apply

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THE CURRY CLUB WONTHAGGI



MODERN INDIAN
RESTAURANT

Home Cooked Meals
With Superior Quality
Ingredients

Take Away Menu

043 444 1236

Everyday
4:00 Pm - 8:30 pm



Scan QR Code to Order Online

Entree

Small footprint but big on flavour

Vegetable Samosas (2 Pcs)	\$ 10
Onion Bhaji Fritters (6 Pcs)	\$ 12.5
Cauliflower Pakora Bites (5 Pcs)	\$ 13.5
Indian Papadum Bruschetta (8 Pcs)	\$ 15.5
Vegetable Samosa Chaat (2 PCs)	\$ 18.5
Jalapeno, Corn & Cheese Bites (6 Pcs)	\$ 16.5
Indian Style Fish Bites (4 Pcs)	\$ 17.5
Panko Crumbed Prawns W/ Chilli Mayo (5)	\$ 18.5
Spiced S & P Calamari - (200 g)	\$ 18.5
Tandoori Chicken Tikka (4 Pcs)	\$ 18.5
Tandoori Lamb Cutlets (4 Pcs)	\$ 26.5

Sides

Cucumber Raita	\$ 5
Papadums (4 Pcs)	\$ 5
Box of Chips	\$ 9
Buttered Steamed Vegetables	\$ 10
Red Onion Salad	\$ 6
Garden salad	\$ 10

Prices on this menu are take away prices
10% Public Holiday surcharge will apply

Curries (Large 650ml)

Take Away Menu

ROGANJOSH	Traditional Indian Curry
KORMA	Simmered with cashew & cream
VINDALOO	Goa style hot & sour curry
MADRAS	South Indian FAV !!!
SAAG	Spiced spinach based curry
JALFREZI	Spicy Curry W/ Sautéed Capsicum

Chicken \$ 25 Beef \$ 26 Lamb \$ 26

Butter	Chicken	Paneer	Prawns
Mild & Sweet	\$ 25	\$ 25	\$ 28
Tikka	Chicken	Paneer	Prawns
Masala	\$ 25	\$ 25	\$ 27

Dal Tadka	Yellow lentils with garlic & cumin	\$ 22
Dal Makhani	Slow cooked creamy Black lentils	\$ 23
Chickpea Curry	North Indian Specialty. YUM !!	\$ 23
Pumpkin Masala	Tempered with Fennel & Onions	\$ 24
Aloo Gobi	Spiced Cauliflower & Potatoes	\$ 24
Malai Kofta	Vegetable croquettes in Rich creamy Cashew, onion & tomato Gravy	\$ 25
Palak Paneer	Cottage cheese cooked in a subtle spinach sauce	\$ 25
Vegetable KORMA	Fresh Vegetables cooked in our signature korma sauce.	\$ 25

All Curries are prepared Gluten Free ! We are not a nut free Kitchen.

Bread & Rice

Compliment your curries with these sides

Saffron Rice (Small or Large)	\$ 5 / \$ 7
Coconut Rice (Small or Large)	\$ 6 / \$ 8
Plain Naan (With Butter)	\$ 6
Garlic Naan	\$ 6.5
Cheese & Garlic Naan	\$ 8
Chicken & Cheese Naan	\$ 9
Kashmiri Naan (Sweet)	\$ 9
Traditional Biryani — Chicken	\$ 22
Traditional Biryani — Paneer & Veg	\$ 22

Kids

Chicken Nuggets & Chips (5 Pcs)	\$ 12
Butter Chicken & Vegetables	\$ 14

Desserts

Cardamom Panna Cotta	\$ 10
Gulab Jamun (3pc)	\$ 10

Beverage

Mango Lassi (250 ml)	\$ 6
Soft Drink Can 375 ml	\$ 5

Please Note: All ingredients may not be listed in descriptions. Please
notify us on ordering of any allergies you may have.