



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.

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.

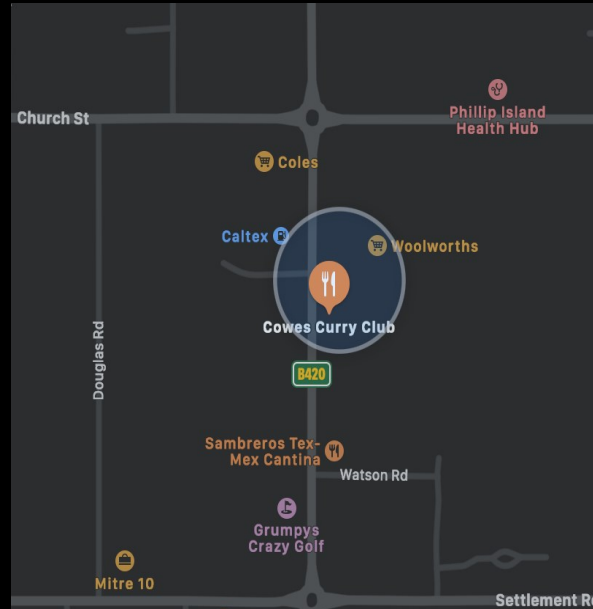
We Accept
Cash &
Most Cards

Facebook

www.facebook.com/cowescurryclub17

Instagram :

www.instagram.com/cowescurryclub



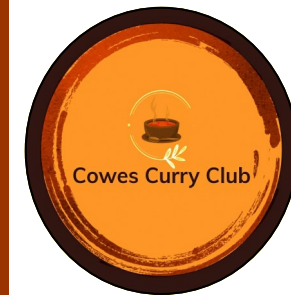
Open Public Holidays

10 % Surcharge Apply

Shop 11-12
119-135 Thompson Avenue, Cowes
VIC 3922
045 567 3312
www.cowescurryclub.com.au
cowescurryclub@gmail.com

COWES CURRY CLUB

Take Away Menu



MODERN INDIAN
RESTAURANT

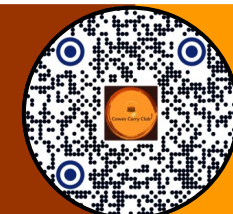
Home Cooked Meals

Licensed Restaurant

NO BYO

045 567 3312

Everyday | 5 Pm - 9 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 Mild & Sweet	Chicken	Paneer	Prawns
	\$ 25	\$ 25	\$ 28
Tikka Masala	Chicken	Paneer	Prawns
	\$ 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	\$ 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.