

VEGETARIAN

PANEER TIKKA MASALA	18.99
Marinated and grilled paneer cubes, cooked with onion and capsicum in a creamy, tomato gravy.	
SAAG PANEER	18.99
Cottage Cheese simmered in a freshly ground spinach.	
PANEER KORMA	18.99
A creamy, mildly spiced curry with paneer in a rich cashew and cream based gravy.	
AMRITSARI CHOLE (VG)	16.99
Chickpeas in a homemade spiced tomato-onion sauce & herbs.	
ALOO PALAK (VG)	16.99
Freshly ground spinach cooked with potatoes, seasoned with spices for a flavourful & nutritious dish	
BAINGAN BHARTA (VG)	17.99
Roasted eggplant in a spicy tomato sauce with aromatic spices.	
SOY CHAAP DELIGHT (VG)	16.99
Marinated soy chaap cooked in a rich, spiced gravy.	
GOLDEN ALOO GOBI (VG)	16.99
Potatoes and cauliflower cooked with aromatic spices and herbs, creating a flavourful -Indian classic	
JEERA ALOO	16.99
Potatoes sautéed with cumin seeds, green chilies, and fresh coriander for a flavourful aromatic dish.	
KADAI VEGETABLE MEDLEY	18.99
Seasonal vegetables in a spicy tomato & bell pepper gravy.	
MUSHROOM MUTTER METHI	16.99
Mushroom and peas cooked in special creamy sauce.	
DAL MAKHANI	17.99
Creamy black lentils, kidney beans slow-cooked w/ butter & spices	
TADKA DAL	16.99
Yellow lentils cooked and tempered with cumin, garlic, and spices—an aromatic Indian staple	

DESSERT & DRINKS

VEGETABLES SPRING ROLLS	12.99
Served with sweet chilli sauce	
BUTTER CHICKEN AND RICE	15.99
ROYAL CHICKEN KORMA WITH RICE	15.99
CHICKEN NUGGETS AND CHIPS	12.99

NAAN

NAAN	4.99	PANEER NAAN	7.99
Naan filled with spiced paneer and herbs			
GARLIC NAAN	5.99		
BUTTER NAAN	5.99	ONION KULCHA	7.99
Naan Stuffed With Spiced Onions And Herbs			
AMRITSARI KULCHA	7.99	HERB NAAN	5.99
Naan stuffed with potato, spices & baked in tandoor		Naan infused with fresh herbs like cilantro & mint.	
CHEESE NAAN	8.99	ALOO PRATHA	7.99
Soft naan filled with gooey cheese, perfect for cheese lover		Wholemeal bread stuffed with potatoes and spices and baked in tandoor	
KASHMIRI NAAN	8.99	GARLIC ROTI	5.99
Naan bread with spices dry fruits and nuts			
TANDOORI ROTI	5.00		

BIRYANI

ROYAL LAMB / CHICKEN BIRYANI	17.99
Aromatic basmati rice layered with tender marinated lamb or chicken, slow-cooked with spices, fried onions and fresh herbs, served with raita.	
COASTAL FISH / PRAWNS BIRYANI	17.99/25.99
A flavourful biryani made with prawns, basmati rice and a blend of spices finished with fresh coriander and mint, served with raita.	
GARDEN VEGETABLE BIRYANI	17.99
A colourful mix of seasonal vegetables, fragrant basmati rice, cooked with spices finished with fried onions and fresh herbs, served with raita	
BASMATI RICE	6.99
SAFFRON RICE	6.99
JEERA RICE	6.99
LEMON RICE	7.99
Flavoured rice with lemon and tempered Spice	
COCONUT RICE	7.99
Aromatic rice cooked with coconut & house spices	
VEG PULAO	7.99
Fragrant rice cooked with vegetables and spices.	
KASHMIRI PULAO	7.99
A sweet and aromatic rice dish with fruits and nuts.	



DELIVERY ORDER
ABOVE \$30.

WWW.THEFRANKSTONCURRYCLUB.COM
(03) 87536633
506 NEPEAN HWY, FRANKSTON VIC

BUFFET | CATERING | FUNCTIONS |
EVENT BOOKING AVAILABLE
FULLY LICENSED

SERVING SELECTION OF WINE BEERS,
SPIRITS, COCKTAILS AND MOCKTAILS.
BYO: WINE ONLY (CORKAGE APPLY)

Value Meal

FAMILY PACK \$ 65

2 X PCS SAMOSA
4 X PCS CHICKEN TIKKA
1 X BUTTER CHICKEN
1 X LAMB/BEEF/CHICKEN/VEG CURRY
2 X NAAN (GARLIC/PLAIN)
2 X RICE,
PAPADAM, CHUTNEY & RAITA

SPECIAL VALUE PACK \$75

2 X PCS SAMOSA,
½ TANDOORI CHICKEN
1 X LAMB KORMA OR BEEF CURRY
1 X MIX VEGETABLE CURRY OR DAL
TADKA
2 X NAAN
2 X RICE
PAPADAM, CHUTNEY & RAITA

HALF RICE / HALF CURRY

VEG/LAMB/BEEF/CHICKEN
\$16
SEAFOOD \$20

EASY PACK \$44

SAMOSA, BUTTER CHICKEN,
DAL TADKA, RICE, 2 X NAAN

MENU

ENTREE

TANDOORI CHICKEN (GF)	HALF: 16.99 FULL: 25.99
Marinated in yoghurt, herbs & spices cooked to perfection in tandoor	
TANDOORI LAMB CUTLET (4 PER SERVE)	23.99
Marinated in a spiced yogurt mixture with fennel, cumin, garam masala, Kashmiri red chili, then cooked in a tandoor	
CHICKEN TIKKA (4 PCS)	14.99
Marinated in yoghurt, spices cooked in tandoor served with chutney.	
TANDOORI FISH (4 PCS)	20.99
Fish fillets marinated in spices, yogurt, then grilled in tandoor served with salad.	
TANDOORI PRAWNS (6 PCS, GF)	22.99
King prawns marinated in freshly crushed ginger, garlic, lemon juice, yogurt, spices and baked in tandoor	
SEEKH KEBAB (4 PER SERVE)	18.99
Minced lamb marinated in freshly ground spices rolled on a skewer and grilled in Tandoor	
TANDOORI MIX GRILL	32
Tandoori chicken (2 pcs), lamb cutlet (2 pcs) garlic chicken tikka (2 pcs) seekh kebab (2 pcs)	

ENTREE VEG

VEGETABLE SAMOSA (2 PCS)	7.90
Home made pastry filled with potatoes, green peas & spice served with sweet & sour chutney	
ONION BHAJI (4 PCS)	7.90
Sliced onion, spices mixed in chickpea batter & deep fried	
CHEESE ALOO TIKKI	9.99
Spiced potato cheese patties shallow fried, served with chutney.	
VEG MANCHURIAN DRY	16.99
Mix vegetable balls deep fried and tossed in special home made sauce seasoned with ginger and garlic	
PANEER TIKKA	15.99
Marinated paneer grilled with bell peppers and onions. (8 pieces)	
TANDOORI MUSHROOMS	14.99
Marinated mushrooms, cooked in tandoor oven to perfection	
SOY CHAAP TIKKA	10.99
Marinated soy chaap grilled to perfection, served with mint chutney.	

SIDES & SALAD

PAPPADAMS (4 PCS)	5	MIXED PICKLE	4.5
RAITA	6	MANGO CHUTNEY	4.9
PUNJABI KUCHUMBER	9.9	PUNJABI KUCHUMBER	9.9
Indian salad with chopped cucumber, onion and tomatoes with Indian spices		Indian salad with chopped cucumber, onion and tomatoes with Indian spices	

LAMB | BEEF | GOAT

GOAT CURRY	26.99	LAMB / BEEF MADRAS - HOT	22.99
Tender goat pieces cooked in a rich, spiced gravy		Lamb/Beef Cooked with tomato, coconut, mustard seeds and traditional spices	
LAMB / BEEF ROGAN JOSH - MEDIUM	22.99	ROYAL LAMB / BEEF KORMA	22.99
A fragrant Kashmiri lamb/beef curry, slow-cooked with aromatic spices.		Tender lamb cooked with almond, cashewnuts & creamy sauce	
LAMB / BEEF VINDALOO - HOT	22.99	METHI LAMB	22.99
Artisanal hand-made ravigli, filled with a blended spinach & ricotta in a tangy creamy sauce		Lamb cooked with fresh fenugreek leaves and spices for a unique flavour	
LAMB DHANSAK	22.99	LAMB SAAG	22.99
A Parsi dish combining lamb with lentils and vegetables in a sweet-sour sauce.		Lamb cooked in a creamy spinach sauce, rich in flavour and nutrients.	
SUKHA LAMB	22.99	BEEF DOPIAZ	22.99
A Southern-style lamb curry enriched with coconut milk and spices.		Boneless beef cooked with diced onions and cashew nut in a thick authentic sauce and spices.	

CHICKEN

BUTTER CHICKEN	21.99	CHICKEN TIKKA MASALA	21.99
Simmered in a rich and creamy tomato-based sauce, infused with aromatic spices and a touch of butter		Marinated in yoghurt cooked in tandoor then tossed in tomato sauce with capsicum & onion	
ROYAL CHICKEN KORMA - MILD	21.99	CHICKEN VINDALOO - HOT	21.99
Boneless pieces cooked with almond, cashewnuts & creamy sauce & mild spices		A popular chilli & vinegar based fiery hot dish from Goa	
CHICKEN CURRY	21.99	CHICKEN MADRAS - HOT	21.99
Traditional chicken curry with onions, tomatoes, and a blend of spices.		Marinated chicken cooked with tomatoes, coconut milk, mustard seeds, cumin, and fennel	
METHI CHICKEN	21.99	CHICKEN DHANSAK	21.99
Chicken cooked with fresh fenugreek leaves and Spices for a Unique Flavour		A Parsi dish combining chicken with lentils and vegetables in a sweet-sour sauce	
PALAK CHICKEN	21.99	NAWABI CHICKEN CURRY	21.99
Chicken cooked with creamy spinach, herbs and mild sauce for perfect nutrition serve		A royal curry with rich spices, yogurt, and saffron for a regal taste.	

FROM THE OCEAN

GOAN FISH CURRY	23.99	FISH OR PRAWN VINDALOO - HOT	23.99
Fish simmered in a tangy coconut and tamarind sauce, flavoured with mustard seeds.		Goan dish cooked with spices & herbs for the hot taste	
MALABAR FISH CURRY	23.99	PRAWN MASALA	23.99
Fish cooked with roasted spices, coconut, and tamarind for a rich flavour		Prawns sautéed with onions, tomatoes, and a blend of Indian spices	
COCONUT PRAWNS CURRY	23.99	PRAWN CURRY	23.99
Simmered in a rich coconut milk sauce with spices.		Cooked in coconut milk with curry leaves & spices.	

RICE & BIRYANI

ROYAL LAMB / CHICKEN BIRYANI	17.9	BASMATI RICE	6.99
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VEG & VEGAN

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DESSERTS

ICE CREAM	6.99	GULAB JAMUN	6.99
Vanilla or Chocolate		+ ICE CREAM \$3	
KULFI	Mango / Pistachio / Malai		7.99