

Recommended Combos

Samosa - 2pcs, Butter Naan - 1 Saffron Rice & Butter Chicken	34.90
Onion Bhaji - 2pcs, Butter Naan - 1 Saffron Rice & Rogan Josh	36.90
Samosa - 1pc, Onion Bhaji - 1 pc, Butter Naan - 1, Saffron Rice & Mixed Vegetable Korma	33.90

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SAVINGS

10% OFF#
— OR —
**FREE
DELIVERY**

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SCAN TO PLACE ORDER

Sides and Salads

Garden Salad Garden fresh vegetables with a chilly, coriander and lemon dressing	11.00
Raita Diced cucumber in seasoned yoghurt	7.50
Mango Chutney	6.50
Pickles	6.50
Papadums	6.50

Desserts

Gulab Jamun Round sweet dumplings immersed in sugar syrup	9.50
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Visit Us



177 - 179 Elphin Road
Newstead 7250

Embark on an Indian Culinary Journey at Cinnamon Cafe & Restaurant.

For a decade, we've delighted in crafting authentic dishes with fresh, locally sourced ingredients. From classics to regional Indian specialties, every bite is a burst of flavor. Experience warmth, tradition, and diverse beverages. Savor the moment, visit us today!

OPENING HOURS

Tue - Sun: 5pm - 9pm
Mon: Closed

*On quieter days
we close by 8:30pm*

FOR BOOKING & EVENT INQUIRIES



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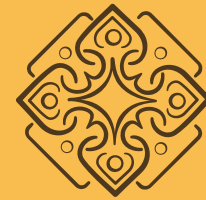


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www.cinnamonnewstead.com



Cinnamon

CAFÉ & RESTAURANT

AN INDIAN CULINARY JOURNEY

TAKEAWAY MENU

Entrees

Samosas BESTSELLER 	9.90
Indian puff pastry filled with potatoes & peas and, infused with spices and herbs	
Paalak Paapdi Kebab MUST TRY  	10.90
Toasted vegetables & spinach croquettes roled in papadum crumbs & deep fried	
Soya Tikka	13.90
Soya chaap marinated with turmeric, lemon garlic & ginger and, toasted in tandoor	
Burrah Akbari Kebab	14.90
Lamb cutlets marinated with cheese, yoghurt and vinegar, with predominant flavors of royal cumin & pepper	
Murgh Angaare	13.90
Firey, birds-eye chilly marinated chicken roasted in the exotic tandoor oven	
Hariyali Kebab	13.90
Chicken marinated with spinach, mint and mild spices	
Onion Bhaji 	8.90
Onion balls bound together with lightly spiced and fragrant chickpea flour	
Paneer Tikka	13.90
Fresh cottage cheese marinated with cardamom seeds, cumin & seasoned with garam masala & dry roasted in the royal exotic tandoor oven	
Lehsooni Murgh	13.90
Chicken marinated with yoghurt and cheese, flavoured with garlic	
Tandoori Chicken	Half 16.90; Full 24.90
Roasted in earthen clay oven	
Fish Tikka	16.90
Fish marinated with the classical tandoori masala & roasted in the tandoor oven	
Jhinga Lehsoon Mirch	16.90
Succulent prawns marinated with garlic and red chillies	

Indian Street Food

Samosa Chaat	12.90
Indian puff pastry filled with potatoes & peas and, infused with spices and, herbs	
Aloo Tikki Chaat CHEF'S SPECIAL	12.90
Fried potato patties topped with a sweet tangy tomato chutney and spicy green chutney along with yoghurt	

Ask for spice in curries to be adjusted to your flavor profile

 Ask for the gluten-free option

 Ask for the vegan option

 MILD
Gentle touch

 MEDIUM
Balanced blend

 MED. HOT
Tinge of heat

 HOT
Fiery adventure

Main Course

	 Chicken	 Beef	 Lamb	 Prawn
Korma Cashew and almond flavoured curry	21.90	21.90	23.90	24.90
Vindalo  The classic Goan	21.90	21.90	23.90	24.90
Kadahi  Mysore Chilli CHEF'S SPECIAL 	21.90	21.90	23.90	24.90
Diced & spiced meat flash cooked with crushed ginger, garlic & green chillies. Mildly flavoured with curry leaves				
Madras	21.90	21.90	23.90	
Meat curry infused with coconut and spices from the south of India				
Saagwala	21.90		23.90	
Spinach curry sautéed with ginger				
Chicken Tikka Masala				21.90
Thick tomato curry sautéed with onion and capsicum				
Butter Chicken BESTSELLER				21.90
'All time favourite'				
Rogan Josh				23.90
Lamb speciality laced with Kashmiri spices				
Salmon Fish Curry				26.90
Salmon simmered in tomato, five spice mix and delicately flavoured with dill				
Bihari Dum Gosht MUST TRY				23.90
Goat meat marinated with yoghurt and special spices cooked to perfection				

Rice

Saffron Rice	4.90
Basmati rice aromatised with saffron and cumin	
Coconut Rice	7.50
Basmati rice tossed with coconut shavings and coriander	
Peas Pulao	8.90
Basmati rice cooked with fresh peas	
Lemon Rice	7.50
Basmati rice flavoured with lemon zest and mild spice	
Jeera Rice	6.50
Basmati rice cooked with clarified butter and cumin	
Biryani	
Basmati rice slow cooked with mild spices, flavoured with cardamom, cloves & fresh coriander	
Chicken	18.90
Lamb	20.90
Prawn	22.90
Vegetarian	17.90

Vegetarian

Dal Makhani	17.90
Slow cooked black lentils in cream and butter	
Dal Tadka	17.90
Slow cooked yellow lentils tossed with onion and tomato	
Vegetable Jalfarazi 	18.90
Vegetables seasoned with spices and fresh herbs	
Malai Kofta CHEF'S SPECIAL	19.90
Cottage cheese and potato balls cooked in a rich & creamy onion, tomato and cashew gravy	
Peas & Mushroom	18.90
Mildly spiced, cooked with flavour of cumin seeds and diced tomato	
Saag Paneer / Aloo	18.90
Spinach and cubed paneer or potatoes cooked in mild spices	
Paneer Makhani	18.90
Home made cottage cheese in an 'all time favourite curry'	
Mixed Vegetable Korma BESTSELLER	18.90
Vegetables simmired in a cashew and almond flavoured curry	
Kadai Paneer MUST TRY	19.90
Cottage cheese quick tossed with coriander, ginger, green chillies and, fenugreek cooked in tomato sauce	
Chole Bhature	17.90
Chick peas tossed with onion, tomatoes, coriander and, green chillies. Served with fermented plain flour bread	

Breads

Roti	4.90
Whole wheat bread	
Plain Naan	4.90
Soft bread made from plain flour	
Garlic Naan	5.90
Soft plain flour bread with a dash of garlic spread over	
Peshwari Naan	7.90
Stuffed with dried fruits & nuts	
Keema Naan	8.50
Mildly spiced, cooked with flavour of cumin seeds and diced tomato	
Butter Naan	5.50
Soft bread made with butter spread over	
Aloo Naan	7.90
Bread stuffed with potato	
Chili & Herb Naan	6.90
Bread with a dash of chilli spread over	
Cheese & Spinach Naan	7.90
Stuffed with cheese and spinach	
Bread & Dips	12.50
Choice of two garlic / herb / plain naan served with pickles, raita & mango chutney	