

Cinnamon

Vic Park



Namaste

Our chef's use only the freshest of local ingredients to provide quality food and taste.

"if the food is pure, the body will be pure, if the body is
Pure then the mind will be pure" said Manu, the ancient Indian law giver.

Our chef's make their own blend of spices for all our
Dishes from selected whole spices to create a broad array of top quality cuisine.
This imparts the distinctive taste to all our food for your enjoyment.

Head chef-Pannir

Entrees

!!Assorted Platter Assortment of vegetables pakoras, onion bhaji, samosa, chicken tikka and seek kebab.	23.50
!!Meat Platter Assortment of meats Chicken 65, sheekh kebab, chicken tikka	26.50
!Mix Vegetable Pakoras dipped in chickpea flour batter	9.00
!Onion Bhaji Sliced onions, dipped in chickpea batter and deep fried.	9.00
!!Samosa Homemade pastry filled with vegetables (2pcs)	9.00
!!Sheekh Kebab Minced meat mix with chef special herbs & spices & skewered and cooked in our tandoori oven	11.50
!!Chicken Tikka Boneless chicken marinated with Indian spices and yoghurt, cooked in our tandoori oven	e11.50 m20.50
!!Chicken-65 Boneless chicken deep fried with spicy south Indian style batter	12.50
!!Tandoori Chicken Tender chicken marinated with Indian spices and yoghurt cooked in our tandoori oven	e11.50 m20.50
!Bombay Prawns King sized prawns cooked in Bombay special herbs & creamy sauce	e17.50 m24.50
!!Mulligatawny Soup a chicken broth with lentils	9.00
!Cinnamon Chef Special poppy seed squid	19.90

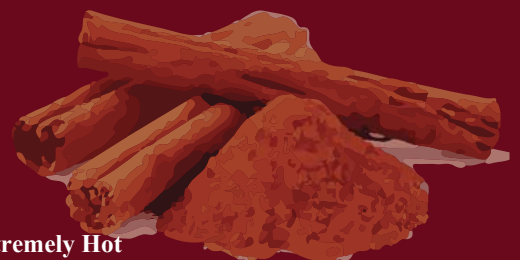
Did You Know?

Cinnamon is a spice obtained from the inner bark of tree. Once upon a time, cinnamon was more valuable than gold. Portuguese traders discovered cinnamon at Ceylon, present-day Sri Lanka. Traditionally Cinnamon is being used for bad cholesterol and toxicity.

Chicken 19.95

!! Chicken Dhansak Combination of lentil baby spinach with special herbs & spices
! Chicken Korma Cooked in yoghurt, cream, aromatic nuts & fragrantly spiced with saffron & aromatic spices
!!!! Chicken Vindaloo A fiery hot dish from Goa
!! Sizzling Chicken Tikka(26.00) Chicken tikka Corachi traditional spices & served on a hot plate.
! Butter Chicken Tandoori roasted boneless chicken coated in tomato based cream rich makhani sauce
!!! Chicken Chettinadu Boneless chicken hot & spicy South Indian specilaity
!! Chicken Jhalfrazi Marinated with fresh ground spices and sautéed with tomatoes, onions
!! Chicken Rogan Josh A speciality from Kashmir
!! Chicken and Spinach Curried chicken cooked with chopped fresh spinach & lightly spiced
! Coriander Chicken with Almond Boneless chicken cooked in coriander& almond sauce
!! Chicken Tikka Masala Chicken Tikka, cooked with tomatoes, onions & yoghurt. an all-time favourite curry
!!! Madras Chicken Boneless cubes of Chicken cooked with traditional spices. A South Indian specialty
!! Chicken keema a chicken mince cooked With fresh green peas sautéed in chefs special herbs & spices. Highly recommended
!! Chicken Balti chicken stir-fry with onion and Capsicum with combined herbs & spices. Tangy dish

! Chicken Kashmiri marinated chicken with almond Overnight, slowed cooked with mild spice. (moghul emperor dish)



! - Mild !! - Medium !!! - Hot !!!! - Extremely Hot

All dishes may contain nuts and dairy, Please refer to a staff member.

Indian

Beef

19.95

- ! **Beef Korma** cooked in yoghurt, cream, Nuts and fragrantly spiced with saffron & aromatic spices
- !!!! **Beef Vindaloo** A fiery hot dish from Goa
- !! **Beef Bhuna** Chunk of beef cooked with tomatoes, onions, fresh herbs and spices. A Punjabi delicacy
- !! **Beef Jhalfrazi** Marinated with fresh ground spices and sautéed with tomatoes, onions, bell pepper
- !! **Beef Dhal Gosht** Diced beef cooked with Yellow split peas and spices
- !!! **Kerala Beef Curry** A spicy traditional South Indian style dish, cooked with coconut milk.
- !!! **Beef Chettinadu** A spicy, peppery dish
- !! **Beef Balti** Beef stir fry with onion & capsicum with combined herbs and spices. A tasty tangy dish

Goat

22.90

- ! **Cinnamon Baby Goat Curry** Baby goat cooked In chef special herbs & spices. A house speciality
- ! **Goat Masala** Goat cooked in with onions and tomatoes

Lamb

19.95

- !! **Lamb Dhansak** Combination of lentil, pumpkin, baby spinach with special herbs & spices
- !! **Lamb Korma** Cooked in yoghurt, cream, nuts & fragrantly spiced with saffron & aromatic spices
- !!!! **Lamb Vindaloo** A fiery hot dish from Goa
- ! **Achhari Gosht** Tender pieces of lamb cooked in Indian pickle masala(spices)
- !! **Lamb Bhuna** Chunk of lamb cooked with tomatoes, Onions, fresh herbs and spices. A Punjabi delicacy
- !! **Lamb Patiala** From the royal kitchen of Patiala State. Tender boneless lamb pieces cooked with ground onion, Ginger, garlic and aromatic masala, cooked with potatoes
- ! **Lamb Rogan Josh** A speciality from Kashmir
- !! **Lamb Balti** lamb stir-fry with onion and capsicum with Combined herbs & spice. A tasty tangy curry
- !! **Saag Gosht** Tender lamb pieced cooked with chopped fresh spinach and traditional spices

Did You Know?

Cumin is known as 'jira' - that which helps digestion
Cumin seeds are actually the small dried fruits of the plant.
Superstition during the Middle Ages cited that cumin kept chickens and Lovers from wandering. It was also believed that a happy life awaited the Bride and Groom who carried Cumin seed throughout the wedding ceremony.



Indian Seafood Curry

Prawns

25.00

!! Prawn Dhansak combination of lentil, Pumpkin, baby spinach with herbs & spices

! Prawn Korma cooked in yoghurt, cream, nuts and fragrantly spiced with saffron And aromatic spices

!!!! Prawn Vindaloo A fiery hot dish from Goa

!! Prawn Balti Prawn stir-fry with onion & combined herbs & spices. A tasty tangy curry

!! Prawn Masala a medium spiced & tangy simple delicious and tact with flavour

!! Prawn Malabari Prawn curry made with coconut & an array of blended spices

!! Prawn & Spinach Curried prawn cooked with chopped fresh spinach and lightly spiced.

! Mango Prawn King sized prawn cooked in sweetened mango pickled, creamy sauce

Fish

22.90

!!Fish Dhansak Combination of lentil, pumpkin, baby spinach with special herbs & spices

! Fish Korma Cooked in yoghurt, cream, nuts & fragrantly spiced with saffron & spices

!!!! Fish Vindaloo A fiery hot dish from Goa

!! Fish Malabari Fish curry made with coconut & an array of blended spices

!! Fish masala A medium spiced and tangy, simple & delicious and tact with flavours

!!!! Goan Fish Curry fillet of fish cooken in goan style

!! Bombay fish Fillet of fish cooked in a Bombay special herbs & creamy sauce

!! Fish Balti Fish stir fry with onion & capsicum with combined herbs and spices. A tasty tangy dish

Condiments

Lemon Pickle

3.50

Mango Chutney

3.50

Plain Pappadum (5 pcs)

4.00

Raita

4.50

Kachumber cubes of onion, cucumber, Green chilli and coriander in a tangy lemon And chat masala dressing

4.50

Did You Know?

Anise, the herb that flavors traditional absinthe, Jagermeister, Ouzo, etc. can relieve menstrual cramps. Star anise oil is a highly fragrant oil used in cooking, perfumery, soaps, toothpastes, mouthwashes, and skin creams



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Vegetables

!! Baigan Bharta (cooked eggplant) Eggplant grilled over charcoal, mashed and cooked with fresh tomatoes, onions, garlic, ginger and spices. A house speciality	15.50
!! Cauliflower and potatoes fresh Cauliflower and potatoes cooked with Ginger, tomatoes and mild spices	12.95
!! Chana Peshawari chickpeas slowly Simmered with tart pomegranate seed cooked With onions, tomatoes and spices. Truly a Delicacy of Peshawar	12.95
!! Dhal Pancharangi Lentil, spinach, peas Combined dish. Highly recommended	13.95
!! Yellow Dhal Masala lentil with herb & spices	12.95
!! Jeera Aloo(speciality of House) Cubes of potatoes smothered and simmered with cumin, mustard seeds, herbs and spices.	12.95
!! Matter Paneer Diced home-made cheese With green peas	15.50
! Malai Kofta Curry Potato and cheese, Simmered in light creamy sauce. Garnished with Nuts and raisins	15.50
!! Mushroom/peas with Cashew nuts (khumb Muttar) Fresh mushrooms and green peas, cooked with spices	15.50
! Navarantna Korma Assortment of Vegetable cooked with dry fruits in a light Creamy sauce	14.50
!! Okra do Pizza Fresh okra simmered with Dices onions, tomatoes, lightly spiced	15.50
!! Palak Paneer Fresh home-made cheese Cooked with spinach	15.50
! Saag Aloo Fresh potatoes with baby spinach.	15.50

Indian breads

Paratha Whole wheat bread	4.00
Plain Naan Flat bread cooked in our tandoori Oven	4.00
Puri Deep fried white bread	4.00
Roti Whole wheat	4.00
Garlic Naan	5.00
Kashmiri Naan With dry fruits & nuts	5.50
Cinnamon Special Herb Naan Chef special herbs & spices	5.50
Keema Naan Ground lamb stuffing	6.50
Cheese Naan Tasty cheese stuffing	6.50
!! Kulcha Stuffed with potatoes and spices	6.50
Assorted Naan Basket	14.50

Bryani

!! Vegetable Bryani Basmati rice cooked With vegetables curry, flavoured with saffron	12.50
!! Shahjani Bryani (chicken) casserole of Basmati rice and chicken, richly flavoured	18.95
!! Goat Bryani (cinnamon special) Basmati rice cooked with goat on the bone, Mint, coriander and the chef's special herbs And spices	21.50
!! Prawn Bryani Basmati rice cooked with Prawn, mint, coriander and the chef special Herbs and spices	23.50

Rice

Steamed Basmati Rice	5.00
Naturally aromatic Saffron Basmati Rice	5.50
Coconut Basmati Rice	5.80
Kashmir Pulao basmati rice cooked with Nuts & raisins	6.80
Peas Pulao Basmati rice cooked with fresh Green peas and saffron	6.80

Did You Know?

Saffron is one of the most expensive spices in the world, expensive than gold!
the vibrant thread-like spice has to be harvested and picked by hand, contains only 3-5 stigma. This means one hundred flowers are needed to produce only one gram of saffron.



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Malaysian delights

Satay Chicken (1/2 doz) With peanut sauce And cucumber	19.00	Prawn Sambal typically made From a variety of chilli, pepper and shallot shrimp Paste. A spicy gravy base	24.00
Nasi Gorend Kampung Fried rice with Meat, vegetables and spices.	18.90	Nonya Chicken Curry A traditional Malaysian chicken curry. Cooked in a base of Coconut milk	19.90
Malaysian Chilli Squid A popular Indo-Chinese dish; cooked with chilli & ginger Paste. Finished off with pepper. A dry dish Which goes with any delicacy	18.90	Beef Rendang a spicy dish, originating from Indonesia. Uses coconut milk and mixed Numerous spices with a complex and unique Taste	19.90
Malaysian Chilli Prawns A popular Indo-Chinese dish; cooked with chilli & ginger Paste. Finished off with pepper. A dry dish Which goes with any delicacy	24.00	Chicken Rendang a spicy dish, originating From Indonesia. Uses coconut milk and mixed Numerous spices with a complex and unique taste.	19.90
Malaysian Chilli Chicken A popular Indo-Chinese dish; cooked with chilli & ginger Paste. Finished off with pepper. A dry dish Which goes with any delicacy	19.90		
Malaysian Chilli Fish A popular Indo-Chinese dish; cooked with chilli & ginger Paste. Finished off with pepper. A dry dish which goes with any delicacy	21.90		
Ayam Sambal (chicken) typically made From a variety of chilli, pepper and shallot shrimp Paste. A spicy gravy base	19.90		
Fish Sambal typically made From a variety of chilli, pepper and shallot shrimp Paste. A spicy gravy base	21.90		

Did You Know?

Chillies have vitamin C in them more than any other fruits. Hotter
The chilly the more vitamin C they contain.
Chillies speed up your metabolism and affects levels of insulin and
Glucose. Chilli pepper lowers the rate of skin and stomach cancer.



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Desserts

Lychee Sunday	9.90
Rice pudding (kheer)	6.50
Gulab jamun	6.50
Ice Cream (vanilla, choc mint, chocolate)	6.50
Mango/pistachio Kulfi (Indian ice cream)	6.50
Chocolate mousse	8.50
Cinnamon milk tart (recommended)	8.50

Coffee

4.00

Cappuccino, Café Latte, Flat White, Long Black, Macchiato, Mocha, Hot Chocolate

Liqueur - coffee

12.50

French (Grand Marnier)
Irish (Irish Whiskey)
Jamaican (Kahlua)
Roman (Galliano)
Affogato (Frangelico)
Cinnamon Jack Daniel's coffee

Tea Plungers

4.00

English breakfast
Earl Grey
Peppermint Tea
Green Tea
Lemongrass Tea
Chai Latte

Soft Drinks Available.

Did You Know?

Chocolate was originated in Central America. Despite being high in fat content, chocolate doesn't appear to raise blood cholesterol levels. Unlike the common belief, chocolate is not high in caffeine. As 10 chocolate bars would equate to only 1 cup of coffee.



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NAMASTE

Enjoy your Meal and Drinks

Please note

\$20 is our minimum on all Eftpos & Card Purchases.

Corkage charged on BYO

No separate billing on Dine In or Takeaways

Public Holiday Surcharge