The Clove

Fine Dining Indian · Final Menu

100–102 Beach Street, Coogee NSW 2034 · 02 8095 0048

All main dishes: mild, medium, hot or extreme hot. No MSG added. Please tell us about any allergies.

VEGE — ENTRÉE

ONION & SPINACH BHAJEE 12.90

GF V VG

Onion and fresh spinach fritters in spiced chickpea batter, deep-fried until golden.

VEGETABLE SAMOSA 12.90

SINGARA CG V VG

Potatoes, peas, cumin and fresh herbs wrapped in homemade pastry.

ALOO TIKKA 12.90

CG V VG

Seasoned mashed potato coated in chickpea flour and deep fried.

MINI CIGAR 12.90

SPRING ROLL GF VG

Carrot and cabbage seasoned with white pepper, deep fried.

CAULIFLOWER MANCHURIAN 14.90

GF V

Cauliflower dipped in a spicy chickpea batter and tossed in a sweet & sour chilli sauce.

SAMOSA CHAAT 14.90

SERVED CHILLED! CG VG

Popular street food — mashed samosa with chickpeas, yoghurt and sweet-sour tamarind chutney.

PANEER PAKORA 14.90

GF V

Homemade paneer dipped in a lightly spiced chickpea batter and fried until golden.

PANEER SIZZLER 22.90

GF VG

Homemade paneer marinated with hand-picked spices, cooked with onions, capsicum and special sauce.

VEGETARIAN BASKET FOR 2 28.90

Samosa, aloo tikka, onion bhaji and spring roll.

NON-VEG — ENTRÉE

CHILLI CHICKEN WINGS 21.90

A SIGNATURE TANDOOR-GRILLED SELECTION · 6 PIECES GF

Zesty chicken wings marinated with selected spices and chargrilled in the tandoor.

LAMB SEEKH KEBAB 23.90

5 PIECES GF

Minced lamb infused with ginger, garlic and coriander, skewered and cooked in tandoor.

TANDOORI CHICKEN TIKKA 23.90

5 PIECES GF

Boneless chicken fillets marinated in mild aromatic spices, roasted in the tandoor.

TANDOORI LAMB CUTLETS 35.90

4 PIECES GF

Lamb cutlets marinated overnight in tandoori masala, smoke-roasted in the tandoor.

THE CLOVE MIXED ENTRÉE FOR 2 29.90

GF

Samosa, onion and spinach bhaji, chicken tikka and seekh kebab.

THE CLOVE SIZZLING MIXED GRILL FOR 2 36.90

HOUSE SPECIAL GF

Lamb cutlets, chicken tikka, seekh kebab and king prawns cooked in clay pot, served sizzling over caramelised onions.

TANDOORI KING PRAWNS 27.90

6 JUMBO KING PRAWNS GF

King prawns marinated in garlic and selected spices, smoke-roasted in tandoor.

FIVE SPICE TARKA PRAWNS 27.90

6 JUMBO KING PRAWNS GF

King prawns sautéed with five spices and minced garlic.

CHICKEN

TANDOORI CHICKEN ON BONE 26.90

GF

Chicken marinated overnight with freshly ground spices, smoke-roasted in the tandoor.

TANDOORI CHICKEN TIKKA 29.90

GF

Boneless chicken fillets marinated in yoghurt and mild aromatic spices, roasted in the tandoor and served sizzling.

BUTTER CHICKEN 32.90

ALL-TIME FAVOURITE GF CN

Boneless fillets roasted in tandoor, finished with tomato, fresh cream and dried fenugreek leaves.

PISTACHIO CHICKEN 29.90

CN GF

Diced fillets cooked with pistachio and saffron in a creamy sauce with selected spices.

CHICKEN TIKKA MASALA 29.90

GF CN

Tandoori roasted chicken tikka with capsicum and herbs in a zesty medium-hot sauce.

CHICKEN KORMA 29.90

GF CN

Chicken fillets cooked with cashew nut and almond in a mild sauce.

CHICKEN VINDALOO 29.90

A BOLD, TANGY CURRY WITH A SIGNATURE HEAT PROFILE GF

Diced chicken cooked in a hot, tangy gravy with baby potatoes.

CHICKEN MADRAS 29.90

GF CN

South Indian style chicken cooked with coconut cream in a medium-hot curry sauce.

CHICKEN SAAG 29.90

GF

Boneless chicken cooked in a purée of spinach and fenugreek.

MANGO CHICKEN 29.90

GF

Boneless diced chicken simmered with pure mango pulp and garnished with chia seeds.

CHICKEN JALFREZI 29.90

GF

Anglo-style dish of onions, capsicum and diced chicken in a thick, spicy and tangy tomato gravy.

MUGHLAI DUCK 34.90

GF CN

Duck fillets cooked with exotic spices and a touch of garam masala.

BEEF

BEEF VINDALOO 29.90

ALL-TIME FAVOURITE – PERFECT FOR FIERY LOVERS! GF

Diced beef cooked with potatoes in a hot, tangy sauce.

BEEF DHANSAK 29.90

GF

Diced beef cooked with yellow lentils, fenugreek leaves and lemon juice in a medium-hot gravy.

BEEF BANARASHI 29.90

A DISH NOT TO MISS! GF CN

Diced beef cooked with crispy onions, exotic spices and lime juice.

BEEF MADRAS 29.90

GF CN

Diced beef cooked with caramelised onions and coconut cream in a medium-hot curry sauce.

LAMB & GOAT

ROGAN JOSH 32.90

CHEF'S SUGGESTION GF

Diced lamb cooked with roasted and ground aromatic spices.

LAMB MADRAS 32.90

GF CN

Diced lamb cooked with caramelised onions and coconut cream in a medium-hot curry sauce.

LAMB KORMA 32.90

GF CN

Diced lamb in a mild almond and saffron gravy with a touch of coconut.

LAMB SAAG 32.90

GF

Lamb cooked with puréed spinach and selected spices.

LAMB VINDALOO 32.90

ALL-TIME FAVOURITE GF

Diced lamb cooked with potatoes in a hot, tangy sauce.

GOAT REZELLA 32.90

GF CN

Tender goat meat on the bone, slow-cooked with ginger, garlic and aromatic spices.

FISH & PRAWN

Fish dishes use barramundi fillet.

GOAN FISH CURRY 29.90

Green chillies softened by light coconut milk and kokum, seasoned with dry-roasted chilli, turmeric, cumin and coriander.

LIME & CORIANDER FISH 29.90

CHEF'S SPECIAL RECIPE

A special blend of hand-picked herbs and spices.

FISH MADRAS 29.90

South Indian style with fresh curry leaves, roasted mustard seeds and light coconut cream.

PRAWN MADRAS 32.90

King prawns cooked with exotic spices, lime leaves and coriander.

SEAFOOD MALAI CURRY 32.90

CHEF'S SPECIAL

Jumbo prawns and fish cooked with coconut and aromatic spices.

LIME & CORIANDER PRAWN 32.90

South Indian style prawns cooked with coconut cream and garam masala.

PANEER

SAAG PANEER 28.90

A SPECIAL DELICACY! GF V

Spinach purée cooked with spices and homemade paneer.

PANEER MAKHANI 28.90

GF V

Homemade paneer simmered in a creamy almond and tomato gravy.

PANEER TIKKA MASALA 28.90

GF V

Tandoor-roasted paneer tikka with capsicum and onion in a zesty, medium-hot tomato masala.

PANEER JALFREZI 28.90

GF V

Homemade paneer tossed with onions and capsicum in a thick, spicy and tangy tomato gravy.

VEGETABLE DISHES

MIXED VEGETABLE 23.90

GF V VG

Mixed vegetables cooked in a blend of herbs and spices.

YELLOW NAWABI DHAL 23.90

GF V VG

Yellow lentils tempered with cumin, onions, garlic and tomatoes in Nawabi home-style spices.

DHAL SAAG 23.90

GF V VG

Yellow lentils and spinach purée cooked with selected spices.

ALOO MATTAR 23.90

GF V VG

Potatoes and green peas cooked with caramelised onions, ginger and garlic.

BANANA CURRY 23.90

GF V VG

Banana and lentils in a lightly spiced sweet and sour sauce.

ALOO BAINGAN MASALA 23.90

GF V VG

Baby eggplant and potato in a home-style curry sauce.

SHAHI BAINGAN 24.90

GF

Baby eggplant cooked with lime leaves and exotic spices.

SAAG ALOO 23.90

GF V VG

Spinach purée cooked with potato, ginger and selected herbs.

SAAG BHAJEE 24.90

GF

Spinach purée cooked with hand-picked exotic spices.

VEGETABLE SAMBAR 23.90

FULL OF FLAVOURS GF V VG

Lentils and assorted vegetables cooked with sambar masala, mustard seeds and curry leaves.

VEGETABLE KORMA 23.90

CN V VG

Seasonal mixed vegetables simmered with coconut in a mild creamy sauce.

VEGE MADRAS 23.90

GF CN

Mixed vegetables cooked with caramelised onions and coconut cream in a medium-hot curry sauce.

MALAI KOFTA 23.90

GF CN V

Homemade paneer, potato and soft dumplings in a mild tomato, almond and creamy sauce.

VEGE MAKHANI 23.90

MUGHAL STYLE — CHEF'S SIGNATURE, NOT TO MISS! GF CN V

Mixed vegetables simmered in tomato purée, cashew nuts, butter and mild creamy sauce.

BOMBAY ALOO JEERA 23.90

GF V VG

Baby potatoes tossed with toasted cumin, turmeric and fresh coriander.

ALOO GHOBI 23.90

GF

Potato and cauliflower cooked with a home-style chef's special recipe.

BIRYANI

Diced meat cooked with fragrant saffron rice and aromatic roasted biryani spices, served with raita.

CHICKEN / BEEF / LAMB / GOAT / PANEER 27.90

GF CN

VEGE 24.90

GF CN

Breads

Plain Naan	4.50
Butter Naan	5.00
Garlic Naan	5.00
Roti (wholemeal)	5.00
Gluten Free Naan	7.50
Cheese Naan	7.50
Peshwari Naan (fruit mince)	7.50
Keema Naan (minced meat)	8.50
Cheese & Garlic Naan	8.50
Chilli & Cheese Naan	8.50

Rice & Sides

Basmati Rice	4.90
Pulao Rice	7.90
Hot Potato Chips	7.90
Fish & Chips (children)	15.90
Golden Crumbed Chicken Tenders & Chips (children)	15.90

Drinks

Mango Lassi	7.90
Masala Lassi	7.90
Masala Soda	6.90
Lemon Lime Bitters	6.90
Soft Drinks COKE · LEMONADE · COKE ZERO · FANTA · SOLO	5.00
Young Coconut Water	8.90
Sparkling Mineral Water	7.90
Still Mineral Water	5.90
Ginger Beer	7.50
Bavaria Non-Alcoholic	7.50
Heineken Non-Alcoholic	7.50
Masala Tea	6.90

Condiments

Pappadum	5.00
Banana & Coconut	5.00
Tomato & Onion	5.00
Sliced Onion Salad	5.00
Pappadum Tray (any 3)	14.90
Raita	4.50
Mint Sauce	4.50
Mango Chutney	4.50
Lime Pickle	4.50
Date & Tamarind Chutney	4.50
Fiery Vindaloo Chutney EXTREME HOT!	4.50

English Breakfast / Green / Chamomile / Peppermint Tea	4.50

GF GLUTEN FREE · CG CONTAINS GLUTEN · CN CONTAINS NUTS · CE CONTAINS EGG · V VEGETARIAN · VG VEGAN

WE ARE NOT LICENSED · B.Y.O ONLY