

# YOUR GUIDE THROUGH THE FLAVOUR MAZE

## INDII OF CLARE | INDII FLAVOURS

BY CHEF RUPESH

Here at Indii we pride ourselves on creating unique dining experiences that fuse contemporary Indian cuisine with our traditional roots.

Our Head Chef Rupesh has learnt from the previous generations before him, his father and grandfather were also renowned chefs, meaning Rupesh has mastered ancient cooking techniques whilst maintaining the high standards of todays generations.

Taking inspiration from our past, all dishes are traditionally prepared and created using our homemade selection of spice blends. Sourcing only the freshest produce gathered locally ensures that we can maintain our high standards and deliver you excellence.

Please enjoy the journey!



# OUR SIGNATURE DISHES



## MAINS

<b>DAAL MAKHANI</b>	<b>17.9</b>
black lentil and red kidney beans slow cooked in a creamy sauce with fresh herbs	
.....	
<b>PANEER KAJU KOFTA</b>	<b>18.9</b>
cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce	
.....	
<b>PUNJABI BUTTER CHICKEN</b>	<b>24.9</b>
punjabi style smoked butter chicken (must try)	
.....	
<b>BALTI CHICKEN</b>	<b>23.9</b>
popular north indian style chicken cooked with onion & capsicum	
.....	
<b>LAAL MAANS</b>	<b>26.9</b>
rajasthan's famous spicy lamb dish cooked in chilly	
.....	
<b>GOAT ROGANJOSH</b>	<b>26.9</b>
kashmiri style goat meat on bone served with Malabari paratha	
.....	

## BREAD

<b>MALABARI PARATHA</b>	<b>6.5</b>
kerala style layered crispy bread	
.....	

## DESSERT

<b>GAJAR HALWA</b>	<b>11.9</b>
homemade carrot pudding garnished with dry nuts.	
.....	

# YOUR JOURNEY BEGINS



<b>VEGETABLE SAMOSA</b>	<b>11</b>
Mix of Spiced Peas and potatoes stuffed in pastry	
.....	
<b>LAMB SAMOSA</b>	<b>11.9</b>
Mix of Spiced Peas, potatoes and lamb mince stuffed in pastry	
.....	
<b>BHUTTA KEBAB</b>	<b>13.9</b>
Corn, potato and cheese roll with mint and tamarind chutney	
.....	
<b>ONION PAKORA</b>	<b>11</b>
Onion rings coated in chickpea batter and golden fried (DF)	
.....	
<b>TANDOORI MUSHROOM</b>	<b>15.9</b>
Charcoal smoked Mushrooms (GF)	
.....	
<b>CHARCOAL CHICKEN TIKKA (5PCS)</b>	<b>19.9</b>
Boneless chicken marinated and cooked in smoked Tandoori oven (GF)	
.....	
<b>NIMBU MIRCH KA MURGH (5PCS)</b>	<b>20.9</b>
Lemon Pepper spice marinated chicken (GF)	
.....	
<b>SEEKH KEBAB (5PCS)</b>	<b>19.9</b>
Mincemeat mixed with exotic spices cooked in Tandoor (GF)	
.....	
<b>GARLIC PRAWN</b>	<b>21.9</b>
Prawn cutlets tossed in fresh garlic and mild sauce (GF)	
.....	
<b>BUTTER SCALLOPS</b>	<b>21.9</b>
Scallops tossed with garlic, zesty lemon and butter (GF)	
.....	
<b>PRAWN PEPPER FRY</b>	<b>21.9</b>
Spencer gulf prawns marinated in lime, pepper and curry leaves (DF)	
.....	
<b>TULSI JHINGA</b>	<b>21.9</b>
Local prawns marinated in basil and garlic	
.....	
<b>INDII MIX PLATTER (TO SHARE)</b>	<b>31.9</b>
Assorted meat, fish and poultry served on a sizzling platter	
.....	
<b>TANDOORI VEGETABLES</b>	<b>21.9</b>
Seasonal vegetables and cottage cheese glazed with mango, served on a sizzler (GF)	
.....	
<b>BOMBAY LAMB CUTLETS (ENTRÉE/MAINS)</b>	<b>18.9/32.9</b>
Lamb cutlets marinated in Chef's Special Recipe and cooked in Tandoor oven (GF)	
.....	

# FROM THE STREETS OF INDIA



<b>GOL GAPPE</b>	<b>12.9</b>
Crisp puri shell served with a tangy minty water and spiced potato	
.....	
<b>MASALA PURI</b>	<b>12.9</b>
Puffed crisp dough balls filled with Bombay style stuffing and chutneys	
.....	
<b>CHOLE SAMOSA</b>	<b>11.9</b>
Crispy samosa topped with chickpeas curry, chutneys and fresh herbs	
.....	
<b>AALOO CHAT</b>	<b>11.9</b>
Diced potatoes, fried noodles, pomegranate, spiced yoghurt	
.....	
<b>CHAT PLATTER</b>	<b>26.9</b>
Assorted Delhi style chat platter	
.....	

# CHICKEN



<b>CHICKEN MAKHANI (BUTTER CHICKEN)</b>	<b>23.9</b>
Tandoor cooked chicken in a tomato cashew base butter sauce (GF)	
.....	
<b>PUNJABI BUTTER CHICKEN</b>	<b>24.9</b>
Punjabi style smoked butter chicken (MUST TRY) (GF)	
.....	
<b>CHICKEN MADRAS</b>	<b>23.9</b>
Boneless chicken pieces cooked with coconut cream (GF) (DF)	
.....	
<b>PATIALA CHICKEN (KORMA)</b>	<b>23.9</b>
Mughlai cuisine inspired boneless chicken slowly cooked in a cashew base korma sauce (GF)	
.....	
<b>CHICKEN VINDALOO</b>	<b>23.9</b>
Boneless chicken cooked in the famous vindaloo sauce known for its fiery hot flavour (GF) (DF)	
.....	
<b>CHICKEN TIKKA MASALA</b>	<b>23.9</b>
Boneless tandoori chicken cooked in a creamy sauce with onions tomato and capsicum (GF)	
.....	
<b>MANGO CHICKEN</b>	<b>23.9</b>
Chicken curry slow cooked in mango flavoured sauce (GF)	
.....	
<b>SAAG CHICKEN</b>	<b>23.9</b>
Chicken curry cooked with fresh spinach and exotic spices (GF)	
.....	
<b>CHICKEN-E-SULTAN</b>	<b>23.9</b>
Royal North Indian chicken cooked with sliced onion, mushroom and capsicum (GF)	
.....	
<b>HYDRABADI DUM KA MURGH</b>	<b>23.9</b>
South Indian style slow cooked chicken curry (GF) (DF)	
.....	

# LAMB



<b>ROGAN JOSH</b>	<b>24.9</b>
Traditional lamb curry cooked in whole spices, fresh ginger and garlic (GF)	
.....	
<b>LAMB MUSHROOM MASALA</b>	<b>24.9</b>
Boneless lamb cooked in tomato sauce with mushroom, capsicum and onions (GF) (DF)	
.....	
<b>CHUTNEY GOSHT</b>	<b>24.9</b>
Succulent lamb tossed in mint mango sauce (GF)(DF)	
.....	
<b>PATIALA LAMB KORMA</b>	<b>24.9</b>
Mughlai cuisine inspired Boneless lamb slow cooked in a cashew sauce (GF)	
.....	
<b>SAAG LAMB</b>	<b>24.9</b>
Lamb curry cooked with fresh spinach and crushed garlic and ginger (GF)	
.....	
<b>PAHADI BHED</b>	<b>25.9</b>
Popular dish from the foothills of Himalayas cooked in spinach and spices (GF)(DF)	
.....	
<b>LAAL MAANS (HOT)</b>	<b>25.9</b>
Rajasthan's famous spicy lamb dish cooked in chilli (GF)	
.....	

# GOAT



**GOAT CURRY** **25.9**

Chef's special recipe goat leg pieces on bone (GF)

.....

**GOAT VINDALOO** **25.9**

Goat on the bone, cooked in a fiery hot homemade vindaloo sauce (GF)

.....

**GOAT SAAG** **25.9**

Goat on the bone, cooked with fresh spinach paste and crushed garlic and ginger (GF)

.....

# BEEF



<b>BEEF PEPPER FRY</b>	<b>23.9</b>
Boneless beef cooked with fried curry leaves, crushed pepper (GF)(DF)	
.....	
<b>BEEF MADRAS</b>	<b>23.9</b>
Beef cooked in coconut sauce, curry leaves, mustard seeds and ginger (GF)(DF)	
.....	
<b>BEEF SABZ</b>	<b>24.9</b>
Beef curry sautéed with seasonal vegetables (GF) [DF]	
.....	
<b>BEEF-DO-PIAZA</b>	<b>23.9</b>
Boneless pieces of beef cooked with onion, ginger and garlic (GF) [DF]	
.....	
<b>BEEF VINDALOO</b>	<b>24.9</b>
Beef cooked in the homemade vindaloo sauce, known for its “fiery hot flavour” (GF) (DF)	
.....	
<b>BEEF KORMA</b>	<b>23.9</b>
Mughlai cuisine inspired slow cooked beef in a cashew base Korma sauce (GF)	
.....	
<b>BEEF MASALA</b>	<b>24.9</b>
Beef cooked in a combination of 12 exotic spices (GF)	
.....	
<b>BOMBAY BEEF ALOO</b>	<b>24.9</b>
Beef curry cooked with potatoes and tossed in roasted cumin seeds (GF) [DF]	
.....	



# FISH



<b>FISH MALABARI</b>	<b>26.9</b>
Fish fillet cooked in tomato, coconut, tamarind, curry leaves and mustard seeds (GF)(DF)	
.....	
<b>GOAN FISH CURRY</b>	<b>26.9</b>
Fish cooked in a tomato, coconut sauce with curry leaves and tamarind sauce (GF)	
.....	
<b>MALABARI JHINGA</b>	<b>27.9</b>
Local prawns cooked in coconut sauce with tamarind, curry leaves and mustard (GF)(DF)	
.....	
<b>GOAN PRAWN AMBOTIK</b>	<b>27.9</b>
Prawns cooked in a chilli and tamarind infused coconut sauce (GF)(DF)	
.....	
<b>MALAI PRAWN</b>	<b>27.9</b>
Prawns sautéed in ginger, garlic, finished with spinach paste and light cream	
.....	
<b>SEAFOOD MIX CURRY</b>	<b>26.9</b>
Marinara seafood mix cooked in a coconut, sesame and tomato sauce (GF)(DF)	
.....	



<b>DAAL MAKHANI</b>	<b>17.9</b>
Black lentil and red kidney beans slow cooked in a creamy sauce with fresh herbs [GF] [NF]	
.....	
<b>DAAL TADKA</b>	<b>16.9</b>
A mixture of five lentils, tomato, cumin, chilli and asafoetida [GF] [NF] [DF]	
.....	
<b>MATAR MUSHROOM</b>	<b>17.9</b>
Mushrooms and peas cooked in a tomato base sauce with whole spices [GF] [NF] [DF]	
.....	
<b>VEGETABLE JALFREZI</b>	<b>17.9</b>
Vegetables tossed with onion and capsicum and cooked in a tomato-based sauce [GF]	
.....	
<b>NAVRATAN KORMA</b>	<b>17.9</b>
Fresh vegetables gently cooked in a mild, cashew creamy sauce [GF]	
.....	
<b>GUJARATI TAWA VEGETABLES</b>	<b>17.9</b>
Variety of fresh vegetables marinated in fresh herbs and spices, served on a sizzler [GF]	
.....	
<b>SAAG PANEER</b>	<b>18.9</b>
Fresh spinach cooked with onion, tomato, fresh green herbs and cottage cheese [GF] [NF]	
.....	
<b>KADHAI PANEER</b>	<b>18.9</b>
Homemade cottage cheese cooked in chef's special masala sauce [GF]	
.....	
<b>MALAI KOFTA</b>	<b>18.9</b>
Potato and cottage cheese dumpling in a cashew sauce	
.....	
<b>PANEER KAJU KOFTA</b>	<b>18.9</b>
Cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce	
.....	

# VEGAN MENU



<b>MUTTER MUSHROOM</b>	<b>17.9</b>
Mushroom and peas cooked in tomato base sauce with whole spices	
.....	
<b>MUSHROOM JALFREZI</b>	<b>17.9</b>
Mushrooms tossed with onion and capsicum and cooked in a tomato gravy	
.....	
<b>MIX VEGETABLES</b>	<b>17.9</b>
Variety of fresh vegetables sautéed in fresh herbs and spices	
.....	
<b>DAAL TADKA</b>	<b>16.9</b>
A mixture of five lentils, tomato, crackled cumin, chilli and asafoetida	
.....	
<b>ALOO MUTTER</b>	<b>17.9</b>
Potato and peas cooked in a tomato base sauce with whole spices	
.....	
<b>ALOO JEERA</b>	<b>16.9</b>
Potato and roasted cumin seed curry (dry curry)	
.....	
<b>SPINACH &amp; CORN CURRY</b>	<b>17.9</b>
Mushroom and sweet corn kernels cooked in a spinach gravy	
.....	
<b>PALAK ALOO</b>	<b>17.9</b>
Potato cooked in spinach, onion and tomato gravy	
.....	

# BREADS FROM TANDOOR



<b>ROTI</b>	<b>3.9</b>
Traditional Indian bread made from whole wheat flour	
.....	
<b>TANDOORI GARLIC ROTI</b>	<b>4.5</b>
Wholemeal bread cooked with chopped fresh garlic	
.....	
<b>MASALA ROTI</b>	<b>4.5</b>
Wholemeal bread cooked with chef special spices	
.....	
<b>PLAIN NAAN</b>	<b>3.9</b>
Indian bread made from white flour	
.....	
<b>GARLIC NAAN</b>	<b>4.5</b>
White flour bread glazed with garlic and butter	
.....	
<b>BUTTER NAAN</b>	<b>5.9</b>
Soft, flaky bread layered with butter	
.....	
<b>CHEESE NAAN</b>	<b>5.9</b>
White flour bread stuffed with cheese	
.....	
<b>CHEESE &amp; GARLIC NAAN</b>	<b>6.5</b>
White flour bread stuffed with cheese and glazed with fresh garlic	
.....	
<b>KASHMIRI NAAN</b>	<b>6.5</b>
White flour bread stuffed with a mix of royal nuts	
.....	
<b>KEEMA NAAN</b>	<b>6.5</b>
White flour bread stuffed with spiced lamb meat	
.....	
<b>MUSHROOM OLIVE CHEESE NAAN</b>	<b>6.5</b>
Naan stuffed with spiced mushroom, olive and cheese	
.....	
<b>TRUFFLE MUSHROOM NAAN</b>	<b>6.5</b>
Fine chopped mushroom and green peas stuffed bread	
.....	
<b>BREAD PLATTER</b>	<b>18</b>
Assorted breads accompanied with homemade dips	
.....	

# DUM BIRYANIS & RICE



<b>STEAM RICE</b> (GF) (NF) (DF)	<b>4.5</b>
Aromatic basmati rice	
.....	
<b>SAFFRON RICE</b> (GF) (NF) (DF)	<b>5.9</b>
Pure Saffron flavoured basmati rice	
.....	
<b>LEMON COCONUT RICE</b> (GF) (NF) (DF)	<b>7.9</b>
Basmati rice tossed with lemon, coconut and crushed mustard seeds	
.....	
<b>KASHMIRI PILAU</b> (GF)	<b>8.9</b>
Saffron rice slow cooked with dry fruits and nuts	
.....	
<b>JEERA RICE</b> (GF)	<b>7.9</b>
Basmati rice sautéed with roasted cumin seed and cashew	
.....	
<b>PEAS PILAU</b> (GF)	<b>8.5</b>
Basmati rice tossed with sautéed green peas and cumin seeds	
.....	
<b>MASALA RICE</b> (GF)	<b>10.9</b>
Basmati rice infused with spices, mint and saffron served with cucumber raita	
.....	
<b>VEG BIRYANI</b> (GF)	<b>21.9</b>
Delicately spiced rice, cooked with seasonal vegetables, cottage cheese and mint	
.....	
<b>CHICKEN BIRYANI</b> (GF)	<b>23.9</b>
Basmati rice cooked with saffron, exotic spices and boneless chicken	
.....	
<b>LAMB BIRYANI</b> (GF)	<b>25.9</b>
Spiced basmati rice slow cooked with lamb and fresh herbs	
.....	
<b>GOAT BIRYANI</b> (GF)	<b>26.9</b>
Spiced basmati rice slow cooked with goat (on the bone)	
.....	

# SALADS



<b>GARDEN SALAD</b>	<b>9.9</b>
Fresh garden salad with a dressing	
.....	
<b>KACHUMBER SALAD</b>	<b>8.5</b>
Slightly spiced, small diced pieces of onion, tomato & cucumber	
.....	

# ACCOMPANIMENTS

<b>CUCUMBER RAITA</b>	<b>5.9</b>
Yoghurt and Cucumber Dip	
.....	
<b>BOONDI RAITA</b>	<b>6.9</b>
Spiced yoghurt dip with lentil balls	
.....	
<b>WHITE DIP</b>	<b>5.9</b>
In-house made hung yoghurt dip, with gherkins	
.....	
<b>PLAIN YOGHURT</b>	<b>3.5</b>
Traditional natural yoghurt	
.....	
<b>MINT CHUTNEY</b>	<b>4.9</b>
Traditional north Indian mint and yoghurt sauce	
.....	
<b>TAMARIND CHUTNEY</b>	<b>4.9</b>
Tamarind sauce slow cooked with spices	
.....	
<b>MANGO CHUTNEY</b>	<b>4.9</b>
Mildly spiced mango dip	
.....	
<b>MIXED PICKLES</b>	<b>3.9</b>
Spiced Indian pickles made with various fruits and vegetables	
.....	
<b>PAPADUMS</b>	<b>3</b>
Lentil and rice cracker	
.....	

# KIDS MENU



kids meal are served with a glass of juice (orange/apple) and a scoop of ice cream (vanilla/chocolate/rainbow)

<b>CHICKEN STRIPS WITH CHIPS</b>	<b>12.9</b>
.....	
<b>CHICKEN NUGGETS WITH CHIPS</b>	<b>12.9</b>
.....	
<b>CALAMARI WITH CHIPS</b>	<b>12.9</b>
.....	
<b>BOWL OF SWEET POTATO CHIPS</b>	<b>12.9</b>
.....	
<b>CHIPS WITH BUTTER CHICKEN SAUCE</b>	<b>12.9</b>
.....	
<b>CHEESY CHIPS</b>	<b>12.9</b>
.....	
<b>CHICKEN MAKHANI (BUTTER CHICKEN) WITH RICE OR NAAN</b>	<b>12.9</b>
Mild Chicken Tikka cooked in a creamy tomato sauce	
.....	
<b>VEGETABLE KORMA WITH RICE OR NAAN</b>	<b>12.9</b>
Fresh vegetables gently cooked in mild & creamy sauce	
.....	

# DESSERTS



<b>CHOCOLATE NAAN</b>	<b>12.9</b>
White flour bread stuffed with chocolate flakes and M&M's served with ice cream	
.....	
<b>ICE CREAMS - CHOCOLATE OR VANILA</b>	<b>6.5</b>
With special topping and wafer sticks (2 scoop)	
.....	
<b>MANGO KULFI (NF)</b>	<b>9.9</b>
Traditional Indian mango flavoured ice cream	
.....	
<b>PISTACHIO KULFI</b>	<b>10.9</b>
Traditional Indian ice cream enriched with pistachios	
.....	
<b>PINAPPLE COCONUT KULFI (DF,NF,GF)</b>	<b>9.9</b>
Pineapple, roasted coconut cardamom	
.....	
<b>GULAB JAMUN</b>	<b>12.9</b>
Fried milk and cinnamon dumplings serve with ice cream	
.....	



# SET BANQUETS



## SET BANQUET 1

\$39.95 P/P

.....  
**ENTREES**

Bhutta Kebab, Charcoal Chicken Tikka

.....  
**MAINS**

Mango Chicken, Lamb Mushroom Masala, Tawa Vegetables

.....  
**BREAD & RICE**

Garlic Naan, Steam Rice

.....  
**ACCOMPANIMENTS**

Cucumber Raita

.....  
**DESSERT**

Ice Cream

.....

## SET BANQUET 2

\$49.95 P/P

.....  
**ENTREES**

Amritsari Fish, Lamb Cutlet

.....  
**MAINS**

Punjabi butter chicken, Malabari Jhinga, Matar Paneer

.....  
**BREAD & RICE**

Mix Breads, Saffron Rice

.....  
**ACCOMPANIMENTS**

Boondi Raita

.....  
**DESSERT**

Choice of Desserts

.....

# LUNCH MENU (WEEKDAYS ONLY)



<b>LUNCH SPECIAL</b>	<b>15</b>
Any curry from the menu with rice and a can of drink	
.....	
<b>LUNCH SPECIAL (SEAFOOD)</b>	<b>17</b>
Fish or Prawn Curry from the menu with rice and a can of drink	
.....	
<b>VEGETARIAN KEBAB WRAP</b>	<b>11.9</b>
Indii's special vegetarian kebab wrap with a can of drink	
.....	
<b>CHICKEN TIKKA WRAP</b>	<b>13.9</b>
Indii special chicken tikka wrap with a can of drink	
.....	
<b>LAMB KEBAB WRAP</b>	<b>14.9</b>
Indii's special kebab wrap with a can of drink	
.....	
<b>ROGAN BROCCOLI LAMB</b>	<b>17.9</b>
Succulent pieces of boneless lamb and broccoli cooked in chef special sauce and served with cheese naan	
.....	