

YOUR GUIDE THROUGH THE FLAVOUR MAZE

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 today's 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!



YOUR JOURNEY BEGINS



VEGETABLE SAMOSA	9
mix of spiced peas and potatoes stuffed in pastry	
.....	
BHUTTA KEBAB	9.5
corn, potato and cheese roll with dates and tamarind chutney	
.....	
LILVANI KACHORI	11.9
pigeon beans, sultana, coconut, pineapple, asparagus	
.....	
TANDOORI MUSHROOM	12.9
mushrooms marinated in spices and cooked in tandoor oven	
.....	
PANEER TIRANGA	15.5
tri color cottage cheese, vegetables, mint sauce	
.....	
GARLIC PRAWN	16.5
prawn cutlets tossed in fresh garlic and mild sauce	
.....	
BUTTER SCALLOPS	17
scallops tossed with garlic, lemon & butter	
.....	
PRAWN PEPPER FRY	16.5
spencer gulf prawns marinated in lime pepper & curry leaves	
.....	
AMRITSARI FISH	13.9
fried fish served with zesty chilly dip	
.....	



PAANIPURI	9.9
a little tangy minty crispy water balls	
.....	
MASALA PURI	9.9
hollow puri filled with mixture of various chutneys	
.....	
DAHI BHALLE	10.9
lentil balls loaded with curd, chutneys and fried noodles	
.....	
BOMBAY SLIDERS	9.9
a spicy delight from aamchi mumbai / indian burger	
.....	
CHOWMEIN VEG/CHICKEN	14.9/15.9
sour n spicy noodles tossed in wok with vegetables or chicken	
.....	
MANCHURIAN VEG/CHICKEN	13.9/14.9
fried chicken or vegetable balls tossed in sweet n sour sauce	
.....	
CHILLI CHICKEN	14.9
fried chicken tossed with chili sauce	
.....	
CHICKEN PANKH	11.9
three ways cooked chicken wings, chilly honey soy glazed	
.....	

CHARCOAL JUNCTION



CHICKEN TIKKA	14.5
boneless chicken marinated and cooked in smoked tandoori oven	
.....	
NIMBU MIRCH KA MURGH	15
lemon pepper spices marinated chicken	
.....	
MURGH MALAI	15.9
chicken, cheese, cream, coriander roots and pepper	
.....	
GILAAFI KEBAB	13
mincemeat, chopped veggies mixed with exotic spices cooked in tandoor	
.....	
CHICKEN PYARI PYARI	13.9
half chicken on bone in chef's special spicy marinade	
.....	
SMOKED SALMON	17.9
spice marinated atlantic salmon fillet	
.....	
TANDOORI POMPFRET	17.9
chef's special mother's recipe...bengali style	
.....	
BOMBAY LAMB CUTLETS	15.9
lamb cutlets marinated in chef's special recipe and cooked in tandoor oven	
.....	
TANDOORI POUSSIN	19.9
chef's favorite chargrilled baby chicken	
.....	
MIX GRILL	24.9
assorted chargrill selection with homemade dips	
.....	

CHICKEN



CHICKEN MAKHANI (BUTTER CHICKEN)	19.9
tandoor cooked chicken in tomato cashew base butter sauce	
.....	
PUNJABI BUTTER CHICKEN	20.9
punjabi style smoked butter chicken (must try)	
.....	
CHICKEN KORMA	19.9
mughlai cuisine inspired boneless chicken slowly cooked in a cashew base korma sauce	
.....	
CHICKEN TIKKA MASALA	19.9
boneless tandoori chicken cooked in a creamy sauce with onions tomato & capsicum	
.....	
MANGO CHICKEN	19.9
chicken curry slow cooked in mango flavored sauce	
.....	
BALTI CHICKEN	19.9
popular north indian style chicken cooked with onion & capsicum	
.....	
DUM KA MURGH	19.9
south indian style slow cooked chicken curry on bone	
.....	

MOST OF OUR MAIN COURSE DISHES ARE PREPARED MILD, WE CAN MAKE IT SPICIER ACCORDING TO YOUR TASTE. ADVISE THE WAITER OF YOUR CHOICE - MILD, MEDIUM, HOT OR EXTRA HOT. VINDALOO DISHES ARE NOT MILD. ALL CURRIES ARE GLUTEN FREE EXCEPT MALAI KOFTA AND PANEER KAJU KOFTA.

LAMB



ROGAN JOSH	19
traditional lamb curry cooked in whole spices, fresh ginger & garlic	
.....	
LAMB MUSHROOM MASALA	19.9
boneless lamb cooked in tomato sauce with mushroom, capsicum and onions	
.....	
CHUTNEY GHOST	19.9
succulent lamb tossed in mint mango sauce	
.....	
PATIALA LAMB KORMA	19.9
mughlai cuisine inspired boneless lamb slow cooked in a cashew	
.....	
SAAG LAMB	19.9
lamb curry cooked with fresh spinach & crushed garlic-ginger	
.....	
LAAL MAANS	20.9
rajasthan's famous spicy lamb dish cooked in chilly	
.....	
GOAT CURRY	20.9
chefs special recipe goat leg pieces on bone	
.....	
METHI GOAT	20.9
goat on bone cooked with lightly cream fenugreek leaves	
.....	

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BEEF



BEEF PEPPER FRY	19.9
boneless beef cooked in fried curry leaves, crushed pepper	
.....	
BEEF MADRAS	19.9
beef cooked in coconut, curry leaves, mustard seeds & ginger	
.....	
BEEF SABZ	20.9
beef curry with seasonal vegetables	
.....	
BEEF VINDALOO	20.9
beef cooked in the homemade vindaloo sauce, known for its "fiery hot flavor"	
.....	
BEEF KOLHAPURI	19.9
succulent pieces of beef cooked in chef's special chilly vinegar sauce	
.....	
ZAAFRANI BEEF	20.9
beef cooked in pure saffron, creamy sauce	
.....	

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SEAFOOD



FISH DO PIAZZA	21
bengali style fish curry on bone	
.....	
TAWAFRY MACHALI	21.9
sautéed onion, capsicum, fried fish in chef's favorite sauce	
.....	
MALABARI JHINGA	22.9
local prawns cooked in coconut sauce with tamarind, curry leaves and mustard	
.....	
TULSI JHINGA	23.9
basil-garlic prawns tossed with leafy salad	
.....	
PRAWN DHANSAK	22.9
spencer gulf prawns cooked with lentils, tomato and crackled cumin	
.....	
SEAFOOD MIX CURRY	21.9
marinara seafood mix cooked in coconut, sesame and tomato gravy	
.....	

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VEGETARIAN



DAAL MAKHANI	15.9
black lentil and red kidney beans slow cooked in a creamy sauce with fresh herbs	
.....	
DAAL TADKA	14.9
a mixture of five lentils, tomato, crackled cumin, chili and asafetida	
.....	
KHUMBH AUR MAKKE KI SABZI	16.9
mushroom and baby corn cooked in spinach gravy	
.....	
MALAI MUTTER MUSHROOM	15.9
mushrooms and peas cooked in cream base sauce	
.....	
NAVRATAN KORMA	15.9
fresh vegetables gently cooked in mild & creamy sauce	
.....	
GUJARATI TAWA VEGETABLES	16.9
variety of fresh vegetables sautéed in fresh herbs and spices	
.....	
PALAK PANEER	15.9
fresh spinach cooked with onions, tomatoes, fresh green herbs & cottage cheese	
.....	
KADHAI PANEER	16.9
homemade cottage cheese tossed in chef's special masala gravy	
.....	
MALAI KOFTA	15.9
cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce	
.....	
PANEER KAJU KOFTA	16.9
potato and cottage cheese dumpling in cashew gravy	
.....	
BAIGAN BHARTHA	15.9
charcoal cooked scrambled eggplant	
.....	

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BREADS FROM TANDOOR



ROTI	3.5
traditional indian bread made from whole wheat flour	
.....	
GARLIC NAAN	4
white flour bread glazed with garlic and butter	
.....	
BUTTER NAAN	5
butter layered naan	
.....	
CHEESE NAAN	5.5
bread stuffed with tasty shredded cheese	
.....	
CHEESE & GARLIC NAAN	5.9
naan stuffed with cheese & fresh garlic	
.....	
KASHMIRI NAAN	5.5
a mix of royal nuts stuffed bread	
.....	
KEEMA NAAN	5.9
spiced lamb mince, mint, coriender bread	
.....	
MUSHROOM OLIVE CHEESE NAAN	6
mushrooms olive and cheese stuffed naan	
.....	
LAL HARI PYAAZ KE KULCHE	5.9
spring and spanish onion bread	
.....	
TRUFFLE MUSHROOM NAAN	6
fine chopped mushroom and green peas stuffed bread	
.....	
BREAD PLATTER	15.5
assorted breads and homemade dips	
.....	

DUM BIRYANI & RICE



STEAM RICE	3.5
aromatic basmati rice	
.....	
SAFFRON RICE	4.5
pure saffron flavored basmati rice	
.....	
LEMON COCONUT RICE	5.9
basmati rice with shredded coconut and lemon	
.....	
KASHMIRI PILAU	6.5
saffron rice slow cooked with dry fruits and nuts	
.....	
JEERA RICE	5.5
basmati rice sautéed with roasted cumin seed n cashew	
.....	
MASALA RICE	6
spices, mint and saffron influenced basmati rice	
.....	
KHICHADI	8
indian style 'risotto' with mushroom, lentils and beans	
.....	
VEG BIRYANI	15
delicately spiced rice cooked with seasonal vegetables, cottage cheese and mint	
.....	
CHICKEN BIRYANI	16.9
basmati rice cooked with saffron, exotic spices (on the bone)	
.....	
GOAT BIRYANI	17.9
spiced basmati rice slow cooked with goat (on the bone)	
.....	



ACCOMPANIMENTS

CUCUMBER RAITA	3.9
yoghurt and cucumber dip	
.....	
BOONDI RAITA	3.9
spiced yoghurt and lentil balls dip	
.....	
WHITE DIP	3.9
in house made gherkins and yoghurt dip	
.....	
MANGO CHUTNEY	3.9
mildly spiced mango dip	
.....	
MIXED PICKLES	3
indian pickles of various fruits and vegetables	
.....	
PAPADUMS	2.5
lentil and rice cracker	
.....	
KACHUMBER SALAD	5.50
slightly spiced diced pieces of onion, tomato and cucumber	
.....	

SWEETS



VANILA ICE CREAM	5.5
with special topping and wafer sticks (2 scoops)	
.....	
MANGO KULFI	7.9
mango enriched indian style ice cream	
.....	
MAVA MALAI KULFI	8.9
traditional indian ice cream enriched with pistachios	
.....	
BANARASI PAAN KULFI	8.9
sweetened dry rose petals, dry nuts and banarasi betel leaf kulfi	
.....	
GULAB JAMUN	10.9
fried milk and cinnamon dumplings serve with ice cream	
.....	
ILLUSIONS	13.9
chocolates truffles filled in homemade pastry	
.....	

CHEFS SELECTIONS



UNSURE WHAT TO GET? WHY NOT LET THE CHEFS DECIDE FOR YOU

CHEF'S SELECTION 1

\$33.95 P/P

ENTREES

bhutta kebab + chicken tikka

.....

MAINS

chicken korma + lamb mushroom + tawa vegetables

.....

BREAD & RICE

garlic naan + steam rice

.....

ACCOMPANIMENTS

boondi raita

.....

DESSERT

ice cream

.....

CHEF'S SELECTION 2

\$44.95 P/P

ENTREES

amritsari fish + bombay lamb cutlet

.....

MAINS

punjabi butter chicken + prawn malabar + palak paneer

.....

BREAD & RICE

bread basket + saffron rice

.....

ACCOMPANIMENTS

boondi raita + mix pickle

.....

DESSERT

kulfi

.....

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