

YOUR GUIDE THROUGH THE FLAVOUR MAZE

INDII FLAVOURS | INDII OF CLARE

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	9.5
mix of spiced peas and potatoes stuffed in pastry	
.....	
BHUTTA KEBAB	9.9
corn, potato and cheese roll with dates and tamarind chutney	
.....	
LILVANI KACHORI	11.9
pigeon beans, sultana, coconut, pineapple	
.....	
TANDOORI MUSHROOM (GF) (NF)	15
mushrooms marinated in spices and cooked in tandoor oven	
.....	
PANEER TIRANGA (GF)	16.5
tri color cottage cheese, vegetables, mint sauce	
.....	
GARLIC PRAWN (GF)	19
prawn cutlets tossed in fresh garlic and mild sauce	
.....	
BUTTER SCALLOPS	18
scallops tossed with garlic, ginger & butter	
.....	
PRAWN PEPPER FRY	19
spencer gulf prawns marinated in lime pepper & curry leaves	
.....	
AMRITSARI FISH	15.5
fried fish served with zesty mint dip	
.....	



PAANIPURI	12.9
a little tangy minty crispy water balls	
.....	
MASALA PURI	10.9
hollow puri filled with mixture of various chutneys	
.....	
DAHI BHALLE	11.9
lentil balls loaded with curd, chutneys and fried noodles	
.....	
CHOLE SAMOSA	12.9
crispy samosa topped with chickpeas curry, chutneys & fresh herbs	
.....	
BOMBAY SLIDERS	14.9
a spicy delight from aamchi mumbai/indian burger	
.....	
CHOWMEIN VEG/CHICKEN	16.9/17.9
sour n spicy noodles tossed in wok with vegetables or chicken	
.....	
MANCHURIAN VEG/CHICKEN	15.9/16.9
fried chicken or vegetable balls tossed in sweet n sour sauce	
.....	
CHILLI CHICKEN / CHILLI PANEER	16/15
fried and tossed with chili sauce	
.....	
CHILLI PRAWNS	19
deep fried local prawns tossed in chilli sauce	
.....	

CHARCOAL JUNCTION



CHICKEN TIKKA (GF) (NF)	15.5
boneless chicken marinated and cooked in smoked tandoori oven	
.....	
ACHARI CHICKEN (GF)	16.5
boneless chunks of chicken marinated in pickle flavoured yoghurt and chargrilled	
.....	
MURGH MALAI (GF) (NF)	17
chicken, cheese, cream, coriander roots and pepper	
.....	
GILAAFI KEBAB (GF) (NF)	15.9
mincemeat, chopped veggies mixed with exotic spices cooked in tandoor	
.....	
TANDOORI POMPFRET (GF) (NF)	28
chef 's special mother's recipe...bengali style whole pompfret on bone	
.....	
BOMBAY LAMB CUTLETS (GF) (NF)	16.9
lamb cutlets marinated in chef 's special recipe and cooked in tandoor oven	
.....	
TANDOORI CHICKEN (FULL/HALF) (GF) (NF)	26/15
chef 's favorite chargrilled chicken on bone	
.....	
MIX GRILL	31
assorted chargrill selection with homemade dips	
.....	
VEGGIE MIX PLATTER	26
assorted vegetarian entree with homemade dips	
.....	

CHICKEN



CHICKEN MAKHANI (BUTTER CHICKEN)	20.9
tandoor cooked chicken in tomato cashew base butter sauce	
.....	
PUNJABI BUTTER CHICKEN	21.9
punjabi style smoked butter chicken (must try)	
.....	
CHICKEN KORMA	20.9
mughlai cuisine inspired boneless chicken slowly cooked in a cashew base korma sauce	
.....	
CHICKEN TIKKA MASALA	20.9
boneless tandoori chicken cooked in a creamy sauce with onions tomato & capsicum	
.....	
MANGO CHICKEN	20.9
chicken curry slow cooked in mango flavored sauce	
.....	
BALTI CHICKEN	20.9
popular north indian style chicken cooked with onion & capsicum	
.....	
KADAI CHICKEN	20.9
tender chicken cooked with onion, capsicum and chef's masala	
.....	
CHICKEN JALFREZI	20.9
chicken curry pieces tossed with bellpepper, onion & herbs	
.....	
CHICKEN HYDERABADI	20.9
slow cooked chicken from the table of nizams	
.....	
CHICKEN TAKATAK	20.9
shreds of smoked chicken in rich onion & tomato sauce	
.....	

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, PANEER KAJU KOFTA AND TAWA FRY MACHALI.

LAMB / GOAT



ROGAN JOSH	21.9
traditional lamb curry cooked in whole spices, fresh ginger & garlic	
.....	
LAMB MUSHROOM MASALA	21.9
boneless lamb cooked in tomato sauce with mushroom, capsicum and onions	
.....	
LAMB MAKHANI	21.9
tender lamb cooked with nuts & creamy sauce	
.....	
CHUTNEY GHOST	21.9
succulent lamb tossed in mint mango sauce	
.....	
PATIALA LAMB KORMA	21.9
mughlai cuisine inspired boneless lamb slow cooked in a cashew	
.....	
SAAG LAMB	21.9
lamb curry cooked with fresh spinach & crushed garlic-ginger	
.....	
LAAL MAANS	22.9
rajasthan's famous spicy lamb dish cooked in chilly	
.....	
GOAT CURRY	23.5
chefs special recipe goat leg pieces on bone	
.....	
METHI GOAT	23
goat on bone cooked with lightly cream fenugreek leaves	
.....	
GOAT VINDALOO	23.5
goat on bone cooked in a fiery hot homemade vindaloo sauce	
.....	

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, PANEER KAJU KOFTA AND TAWA FRY MACHALI.

BEEF



BEEF PEPPER FRY	21.9
boneless beef cooked in fried curry leaves, crushed pepper	
.....	
BEEF MADRAS	21.9
beef cooked in coconut, curry leaves, mustard seeds & ginger	
.....	
BEEF SABZ	22.9
beef curry with seasonal vegetables	
.....	
BEEF VINDALOO	22.9
beef cooked in the homemade vindaloo sauce, known for its “fiery hot flavor”	
.....	
BEEF KOLHAPURI	21.9
succulent pieces of beef cooked in chef’s special chilly vinegar sauce	
.....	
ZAAFRANI BEEF	23.9
beef cooked in pure saffron, creamy sauce	
.....	
ACHARI BEEF SAAG	22.9
beef cooked in a delicate light spicy spinach sauce finished with mix pickle sauce	
.....	
BEEF KORMA	23.9
tender pieces of beef cooked in a creamy cashew sauce	
.....	

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, PANEER KAJU KOFTA AND TAWA FRY MACHALI.

SEAFOOD



FISH DO PIAZZA	29
bengali style whole pomfret fish curry on bone	
.....	
TAWAFRY MACHALI	24.9
sautéed onion, capsicum, fried fish in chef 's favorite sauce	
.....	
FISH MALABAR	24.9
pan seared basa fish, simmered with herbs, fresh coiconut milk, mustard seeds and curry leaves	
.....	
FISH KORMA	26
salmon fillet cooked in a ground cashew based creamy and mild curry	
.....	
MALABARI JHINGA	24.9
local prawns cooked in coconut sauce with tamarind, curry leaves and mustard	
.....	
KADAI PRAWNS	24.9
local prawns cooked with onion, capsicum and chef's special masala	
.....	
PRAWN DHANSAK	24.9
spencer gulf prawns cooked with lentils, tomato and crackled cumin	
.....	
SEAFOOD MIX CURRY	25
marinara seafood mix cooked in coconut, sesame and tomato gravy	
.....	

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, PANEER KAJU KOFTA AND TAWA FRY MACHALI.



VEGETARIAN

DAAL MAKHANI	16.5
black lentil and red kidney beans slow cooked in a creamy sauce with fresh herbs	
.....	
DAAL TADKA	16
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	16.9
mushrooms and peas cooked in cream base sauce	
.....	
GUJARATI TAWA VEGETABLES	17.5
variety of fresh vegetables sautéed in fresh herbs and spices	
.....	
PALAK PANEER	18
fresh spinach cooked with onions, tomatoes, fresh green herbs & cottage cheese	
.....	
KADHAI PANEER	18.5
homemade cottage cheese tossed in chef 's special masala gravy	
.....	
MALAI KOFTA	18.5
potato and cottage cheese dumpling in cashew gravy	
.....	
PANEER KAJU KOFTA	17.9
cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce	
.....	
BAIGAN BHARTHA	17.5
charcoal cooked scrambled eggplant	
.....	
PANEER TAKATAK	18.5
shreds of smoked cottage cheese in rich tomato and onion sauce	
.....	
BALTI MUSHROOMS	17.9
mushrooms cooked with onions, tomatoes, coriander and medium balti spices in thick sauce.	
.....	
VEGETABLE MAKHANWALA	17.9
assortment of fresh seasonal vegetables blended with authentic rich tomato gravy	
.....	

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, PANEER KAJU KOFTA AND TAWA FRY MACHALI.



MUTTER MUSHROOM **17.9**

mushroom peas cooked in tomato base sauce with whole spices

.....

PALAK MUSHROOMS **17.9**

mushrooms cooked in spinach, onion and tomato gravy

.....

MIXED VEGETABLES **17.9**

variety of fresh vegetables sauteed in fresh herbs and spices

.....

DAAL TADKA **16**

a mixture of five lentils, tomato, crackled cumin, chilli and asafoetida

.....

CHANA MASALA **15.9**

chickpeas cooked in an onion, tomato, garlic and ginger based gravy, finished with fresh coriander.

.....

ALOO MUTTER **16.9**

potato and peas cooked in a tomato base sauce with whole spices

.....

ALOO GOBI **16.9**

potato and cauliflower cooked in onion and tomato gravy

.....



BREADS FROM TANDOOR

ROTI	3.9
traditional indian bread made from whole wheat flour	
.....	
PLAIN NAAN	3.9
indian bread made from white flour	
.....	
GARLIC NAAN	4.5
white flour bread glazed with garlic and butter	
.....	
BUTTER NAAN	5.9
butter layered naan	
.....	
CHEESE NAAN	5.9
bread stuffed with tasty shredded cheese	
.....	
CHEESE & GARLIC NAAN	6.5
naan stuffed with cheese & fresh garlic	
.....	
KASHMIRI NAAN	6.5
a mix of royal nuts stuffed bread	
.....	
KEEMA NAAN	6.5
spiced lamb mince, mint, coriander bread	
.....	
LACHEDAR PARATHA	6.5
crispy layered, hand crushed - an indii speciality	
.....	
MUSHROOM OLIVE CHEESE NAAN	6.5
mushrooms olive and cheese stuffed naan	
.....	
LAL HARI PYAAZ KE KULCHE	6.5
spring and spanish onion bread	
.....	
TRUFFLE MUSHROOM NAAN	6.5
fine chopped mushroom with truffle oil salsa	
.....	
BREAD PLATTER	18
assorted breads and homemade dips	
.....	

DUM BIRYANI & RICE



STEAM RICE	4.5
aromatic basmati rice	
.....	
SAFFRON RICE	4.9
pure saffron flavored basmati rice	
.....	
LEMON COCONUT RICE	6.5
basmati rice with shredded coconut and lemon	
.....	
KASHMIRI PILAU	7
saffron rice slow cooked with dry fruits and nuts	
.....	
JEERA RICE	6.5
basmati rice sautéed with roasted cumin seed n cashew	
.....	
MASALA RICE	6.9
spices, mint and saffron influenced basmati rice	
.....	
KHICHADI	8
indian style 'risotto' with mushroom, lentils and beans	
.....	
SCHEZWAN FRIED RICE (VEGETABLE/CHICKEN)	10.9/12.9
stir fried basmati rice with a spicy schezwan sauce	
.....	
VEG BIRYANI	15.5
delicately spiced rice cooked with seasonal vegetables, cottage cheese and mint	
.....	
CHICKEN BIRYANI	17.5
basmati rice cooked with saffron, exotic spices and boneless chicken	
.....	
GOAT BIRYANI	19.5
spiced basmati rice slow cooked with goat (on the bone)	
.....	

ACCOMPANIMENTS



CUCUMBER RAITA	4.5
yoghurt and cucumber dip	
.....	
BOONDI RAITA	4.5
spiced yoghurt and lentil balls dip	
.....	
WHITE DIP	4.5
in house made gherkins and yoghurt dip	
.....	
MANGO CHUTNEY	3.9
mildly spiced mango dip	
.....	
MIXED PICKLES	3.9
indian pickles of various fruits and vegetables	
.....	
PAPADUMS	3
lentil and rice cracker	
.....	
KACHUMBER SALAD	6.5
slightly spiced diced pieces of onion, tomato and cucumber	
.....	
GREEN SALAD	6.5
fresh garden salad with a dressing	
.....	

SWEETS



VANILA ICE CREAM / CHOCOLATE ICE CREAM	6.5
with special topping and wafer sticks (2 scoops)	
.....	
MANGO KULFI	9.9
mango enriched indian style ice cream	
.....	
MAVA MALAI KULFI	10.9
traditional indian ice cream enriched with pistachios	
.....	
BANARASI PAAN KULFI	10.9
sweetened dry rose petals, dry nuts and banarasi betel leaf kulfi	
.....	
GULAB JAMUN	12.9
fried milk and cinnamon dumplings serve with ice cream	
.....	
SHAHI TUKDA	13.9
fried bread triangles soaked in sweetened condensed milk, cream and rose water, topped with nuts	
.....	
PINEAPPLE COCONUT KULFI (DF) (NF) (GF)	10.9
pineapple, roasted coconut and cardomom flavoured indian ice cream	
.....	
CHOCOLATE NAAN	12.9
white flour bread stuffed with chocolate flakes & M&Ms, served with a scoop of ice cream	
.....	

KIDS

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



BUTTER CHICKEN WITH RICE **12.9**

.....

CALAMARI WITH CHIPS **12.9**

.....

FRENCH FRIES **12.9**

.....

SWEET POTATOES CHIPS **12.9**

.....

KHICHADI **12.9**

.....

VEGETABLE MAKHANI **12.9**

.....

CHEF'S SELECTIONS



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

CHEF'S SELECTION 1 [*Minimum of 2 people to be on a table]

\$36.95 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 [*Minimum of 2 people to be on a table]

\$47.95 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

.....

BY CHEF RUPESH



CHEF'S SELECTIONS

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

VEGETARIAN [* Minimum of 2 people to be on a table]

\$34.95 P/P

ENTREES

bhutta kebab + tandoori mushroom

MAINS

kadai paneer + paneer kaju kofta + tawa vegetables

BREAD & RICE

garlic naan + steam rice

ACCOMPANIMENTS

boondi raita

DESSERT

ice cream

FEED ME !!

Can't decide? Just say 'Feed Me' and we'll serve up the Chef's selection of Indii's greatest hits for \$49 per person.

Dishes to share brought out over 4 courses. This is what CHEF RUPESH does best. Sit back, relax and enjoy all of the favourites and our most premium dishes.

* Minimum of 4 people to be on a table.