

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 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

DAAL MAKHANI	18.9
black lentil and red kidney beans slow cooked in a creamy sauce with fresh herbs	
.....	
PANEER KAJU KOFTA	19.9
cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce	
.....	
PUNJABI BUTTER CHICKEN	25.9
punjabi style smoked butter chicken (must try)	
.....	
BALTI CHICKEN	24.9
popular north indian style chicken cooked with onion & capsicum	
.....	
LAAL MAANS	27.9
rajasthan's famous spicy lamb dish cooked in chilly	
.....	
GOAT ROGANJOSH	28.9
kashmiri style goat meat on bone served with Malabari paratha	
.....	

BREAD

MALABARI PARATHA	6.5
kerala style layered crispy bread	
.....	

DESSERT

GAJAR HALWA	12.9
homemade carrot pudding garnished with dry nuts.	
.....	

MONTHLY SPECIALS



ENTREE

MASALA PAPADAM 9.9
roasted papad loaded with chef's special mixture

CHICKEN TIKKA CHAT 14.9
chargrilled chicken, chutneys, fresh herbs, spices

MAINS

BHUNA GHOST 25.9
lamb sauteed with onion, capsicum, tomatoes and spices

PANEER BHURJI 20.9
scrambled cottage cheese, roasted peas, fresh herbs

DESSERT

METHI PARATHA 6.9
multi layered whole meal bread, dry fenugreek leaves

YOUR JOURNEY BEGINS



VEGETABLE SAMOSA	11
mix of spiced peas and potatoes stuffed in pastry	
.....	
BHUTTA KEBAB	13.9
corn, potato and cheese roll with dates and tamarind chutney	
.....	
LILVANI KACHORI	14.9
pigeon beans, sultana, coconut, pineapple	
.....	
TANDOORI MUSHROOM (GF) (NF)	16.9
mushrooms marinated in spices and cooked in tandoor oven	
.....	
PANEER TIRANGA (GF)	18
tri color cottage cheese, vegetables, mint sauce	
.....	
GARLIC PRAWN (GF)	21.9
prawn cutlets tossed in fresh garlic and mild sauce	
.....	
BUTTER SCALLOPS (6pcs)	22
scallops tossed with garlic, ginger & butter	
.....	
PRAWN PEPPER FRY	21.9
spencer gulf prawns marinated in lime pepper & curry leaves	
.....	
AMRITSARI FISH	18
fried fish served with zesty mint dip	
.....	

FROM THE STREETS OF INDIA



PAANIPURI	13.9
a little tangy minty crispy water balls	
.....	
MASALA PURI	13.9
hollow puri filled with mixture of various chutneys	
.....	
DAHI BHALLE	13.9
lentil balls loaded with curd, chutneys and fried noodles	
.....	
CHOLE SAMOSA	13.9
crispy samosa topped with chickpeas curry, chutneys & fresh herbs	
.....	
CHOWMEIN VEG/CHICKEN	17.9/18.9
sour n spicy noodles tossed in wok with vegetables or chicken	
.....	
CHICKEN MANCHURIAN	17.9
fried chicken tossed in sweet n sour sauce	
.....	
CHILLI CHICKEN / CHILLI PANEER	18/18
fried and tossed with chili sauce	
.....	
CHILLI PRAWNS	22.9
deep fried local prawns tossed in chilli sauce	
.....	

CHARCOAL JUNCTION



CHICKEN TIKKA (5 pcs) (GF) (NF)	20.9
boneless chicken marinated and cooked in smoked tandoori oven	
.....	
ACHARI CHICKEN (5 pcs) (GF)	20.9
boneless chunks of chicken marinated in pickle flavoured yoghurt and chargrilled	
.....	
MURGH MALAI (5 pcs) (GF) (NF)	21.9
chicken, cheese, cream, coriander roots and pepper	
.....	
GILAAFI KEBAB (5 pcs) (GF) (NF)	21.9
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 (2 pcs) (GF) (NF)	23.9
lamb cutlets marinated in chef 's special recipe and cooked in tandoor oven	
.....	
TANDOORI CHICKEN (FULL/HALF) (GF) (NF)	28/16
chef 's favorite chargrilled chicken on bone	
.....	
MIX GRILL	32.9
assorted chargrill selection with homemade dips	
.....	
VEGGIE MIX PLATTER	28.9
assorted vegetarian entree with homemade dips	
.....	

CHICKEN



CHICKEN MAKHANI (BUTTER CHICKEN)	24.9
tandoor cooked chicken in tomato cashew base butter sauce	
.....	
PUNJABI BUTTER CHICKEN	25.9
punjabi style smoked butter chicken (must try)	
.....	
CHICKEN KORMA	24.9
mughlai cuisine inspired boneless chicken slowly cooked in a cashew base korma sauce	
.....	
CHICKEN TIKKA MASALA	24.9
boneless tandoori chicken cooked in a creamy sauce with onions tomato & capsicum	
.....	
MANGO CHICKEN	24.9
chicken curry slow cooked in mango flavored sauce	
.....	
BALTI CHICKEN	24.9
popular north indian style chicken cooked with onion & capsicum	
.....	
KADAI CHICKEN	24.9
tender chicken cooked with onion, capsicum and chef's masala	
.....	
CHICKEN JALFREZI	24.9
chicken curry pieces tossed with bellpepper, onion & herbs	
.....	
CHICKEN HYDERABADI	24.9
slow cooked chicken from the table of nizams	
.....	
CHICKEN TAKATAK	25.9
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	26.9
traditional lamb curry cooked in whole spices, fresh ginger & garlic	
.....	
LAMB MUSHROOM MASALA	26.9
boneless lamb cooked in tomato sauce with mushroom, capsicum and onions	
.....	
LAMB MAKHANI	26.9
tender lamb cooked with nuts & creamy sauce	
.....	
CHUTNEY GHOST	26.9
succulent lamb tossed in mint mango sauce	
.....	
PATIALA LAMB KORMA	26.9
mughlai cuisine inspired boneless lamb slow cooked in a cashew	
.....	
SAAG LAMB	26.9
lamb curry cooked with fresh spinach & crushed garlic-ginger	
.....	
LAAL MAANS	27.9
rajasthan's famous spicy lamb dish cooked in chilly	
.....	
GOAT CURRY	27.9
chefs special recipe goat leg pieces on bone	
.....	
METHI GOAT	28.9
goat on bone cooked with lightly cream fenugreek leaves	
.....	
GOAT VINDALOO	27.9
goat on bone cooked in a fiery hot homemade vindaloo sauce	
.....	

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BEEF



BEEF PEPPER FRY	25.9
boneless beef cooked in fried curry leaves, crushed pepper	
.....	
BEEF MADRAS	25.9
beef cooked in coconut, curry leaves, mustard seeds & ginger	
.....	
BEEF SABZ	25.9
beef curry with seasonal vegetables	
.....	
BEEF VINDALOO	25.9
beef cooked in the homemade vindaloo sauce, known for its “fiery hot flavor”	
.....	
BEEF KOLHAPURI	26.9
succulent pieces of beef cooked in chef’s special chilly vinegar sauce	
.....	
ZAAFRANI BEEF	27.9
beef cooked in pure saffron, creamy sauce	
.....	
ACHARI BEEF SAAG	26.9
beef cooked in a delicate light spicy spinach sauce finished with mix pickle sauce	
.....	
BEEF KORMA	26.9
tender pieces of beef cooked in a creamy cashew sauce	
.....	

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SEAFOOD



FISH DO PIAZZA	29.9
bengali style whole pomfret fish curry on bone	
.....	
TAWAFRY MACHALI	27.9
sautéed onion, capsicum, fried fish in chef 's favorite sauce	
.....	
FISH MALABAR	27.9
pan seared basa fish, simmered with herbs, fresh coconut milk, mustard seeds and curry leaves	
.....	
FISH KORMA	29.9
salmon fillet cooked in a ground cashew based creamy and mild sauce	
.....	
MALABARI JHINGA	28.9
local prawns cooked in coconut sauce with tamarind, curry leaves and mustard	
.....	
KADAI PRAWNS	28.9
local prawns cooked with onion, capsicum and chef's special masala	
.....	
PRAWN DHANSAK	28.9
spencer gulf prawns cooked with lentils, tomato and crackled cumin	
.....	
SEAFOOD MIX CURRY	28.9
marinara seafood mix cooked in coconut, sesame and tomato sauce	
.....	

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VEGETARIAN

DAAL MAKHANI	18.9
black lentil and red kidney beans slow cooked in a creamy sauce with fresh herbs	
.....	
DAAL TADKA	17.9
a mixture of five lentils, tomato, crackled cumin, chili and asafetida	
.....	
KHUMBH AUR MAKKE KI SABZI	19.9
mushroom and baby corn cooked in spinach sauce	
.....	
MALAI MUTTER MUSHROOM	19.9
mushrooms and peas cooked in cream base sauce	
.....	
GUJARATI TAWA VEGETABLES	19.9
variety of fresh vegetables sautéed in fresh herbs and spices	
.....	
PALAK PANEER	19.9
fresh spinach cooked with onions, tomatoes, fresh green herbs & cottage cheese	
.....	
KADHAI PANEER	19.9
homemade cottage cheese tossed in chef 's special masala	
.....	
MALAI KOFTA	19.9
potato and cottage cheese dumpling in cashew sauce	
.....	
PANEER KAJU KOFTA	19.9
cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce	
.....	
BAIGAN BHARTHA	18.9
charcoal cooked scrambled eggplant	
.....	
PANEER TAKATAK	19.9
shreds of smoked cottage cheese in rich tomato and onion sauce	
.....	
BALTI MUSHROOMS	19.9
mushrooms cooked with onions, tomatoes, coriander and medium balti spices in thick sauce.	
.....	
VEGETABLE MAKHANWALA	19.9
assortment of fresh seasonal vegetables blended with authentic rich tomato sauce	
.....	

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MUTTER MUSHROOM **19.9**

mushroom peas cooked in tomato base sauce with whole spices

.....

PALAK MUSHROOMS **19.9**

mushrooms cooked in spinach, onion and tomato sauce

.....

MIXED VEGETABLES **19.9**

variety of fresh vegetables sauteed in fresh herbs and spices

.....

DAAL TADKA **17.9**

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

.....

CHANA MASALA **19.9**

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

.....

ALOO MUTTER **19.9**

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

.....

ALOO GOBI **19.9**

potato and cauliflower cooked in onion and tomato sauce

.....



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	5.9
pure saffron flavored basmati rice	
.....	
LEMON COCONUT RICE	9.9
basmati rice with shredded coconut and lemon	
.....	
KASHMIRI PILAU	9.9
saffron rice slow cooked with dry fruits and nuts	
.....	
JEERA RICE	9.9
basmati rice sautéed with roasted cumin seed n cashew	
.....	
MASALA RICE	10.9
spices, mint and saffron influenced basmati rice served with raita	
.....	
KHICHADI	12
indian style 'risotto' with mushroom, lentils and beans	
.....	
VEG BIRYANI	21.9
delicately spiced rice cooked with seasonal vegetables, cottage cheese and mint	
.....	
CHICKEN BIRYANI	23.9
basmati rice cooked with saffron, exotic spices and boneless chicken	
.....	
GOAT BIRYANI	25.9
spiced basmati rice slow cooked with goat (on the bone)	
.....	

ACCOMPANIMENTS



CUCUMBER RAITA	5.9
yoghurt and cucumber dip	
.....	
BOONDI RAITA	6.9
spiced yoghurt and lentil balls dip	
.....	
WHITE DIP	5.9
in house made gherkins and yoghurt dip	
.....	
MANGO CHUTNEY	4.9
mildly spiced mango dip	
.....	
MIXED PICKLES	3.9
indian pickles of various fruits and vegetables	
.....	
PAPADUMS	3
lentil and rice cracker	
.....	
KACHUMBER SALAD	9.5
slightly spiced diced pieces of onion, tomato and cucumber	
.....	
GREEN SALAD	10.5
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	11.9
mango enriched indian style ice cream	
.....	
MAVA MALAI KULFI	12.9
traditional indian ice cream enriched with pistachios	
.....	
BANARASI PAAN KULFI	13.9
sweetened dry rose petals, dry nuts and banarasi betel leaf kulfi	
.....	
GULAB JAMUN	13.9
fried milk and cinnamon dumplings serve with ice cream	
.....	
PINEAPPLE COCONUT KULFI (DF) (NF) (GF)	11.9
pineapple, roasted coconut and cardomom flavoured indian ice cream	
.....	
CHOCOLATE NAAN	13.9
white flour bread stuffed with chocolate flakes & M&Ms, served with a scoop of ice cream	
.....	
GAJAR HALWA	12.9
homemade carrot pudding garnished with dry nuts.	
.....	
KIDS	kids meal are served with a glass of juice (orange/apple) and a scoop of ice cream (vanilla/chocolate)

BUTTER CHICKEN WITH RICE	13.9
.....	
CALAMARI WITH CHIPS	13.9
.....	
FRENCH FRIES	13.9
.....	
SWEET POTATOES CHIPS	13.9
.....	
KHICHADI	13.9
.....	
VEGETABLE MAKHANI WITH RICE	13.9
.....	

(GF) GLUTEN FREE (NF) NUT FREE

BY CHEF RUPESH

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]

\$41.95 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]

\$53.95 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]

\$39.95 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 \$59.9 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.