

YOUR GUIDE THROUGH THE FLAVOUR MAZE

INDII FLAVOURS | INDII OF CLARE

INDII'S MISSION

ALWAYS EXCEED OUR GUEST'S EXPECTATIONS OF AN INDIAN DINE IN EXPERIENCE

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

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** 23.9
punjabi style smoked butter chicken (must try)
.....
- BALTI CHICKEN** 24.9
popular north indian style chicken cooked with onion & capsicum
.....
- LAAL MAANS** 25.9
rajasthan's famous spicy lamb dish cooked in chilly
.....
- GOAT CURRY** 26.9
chefs special recipe goat leg pieces on bone
.....

BREAD

- BUTTER NAAN** 5.0
soft, flaky bread layered with butter
.....

DESSERT

- MATKA KULFI** 8.9
creamy dry fruits, green cardamom clay pot set homemade icecream
.....

OUR LUNCH TIME SPECIAL

- | | |
|---------------|------|
| VEG THALI | 24.9 |
| NON VEG THALI | 25.9 |

PLEASE ADVISE OUR FRIENDLY STAFF FOR YOUR DIETARY REQUIREMENTS

YOUR JOURNEY BEGINS



VEGETABLE SAMOSA	12.9
mix of spiced peas and potatoes stuffed in pastry	
.....	
LAMB SAMOSA	13.9
mix of spiced peas, potatoes and lamb mince stuffed in pastry	
.....	
ONION PAKORA (DF)	12.9
onion rings coated in chickpea batter and golden fried	
.....	
BHUTTA KEBAB	12.9
corn, potato and cheese roll with dates and tamarind chutney	
.....	
LILVANI KACHORI	12.9
pigeon beans, sultana, coconut, pineapple	
.....	
TANDOORI MUSHROOM (GF) (NF)	15.9
mushrooms marinated in chef's special spices	
.....	
PANEER TIKKA (GF)	18.9
cottage cheese, vegetables, mint sauce	
.....	
GARLIC PRAWN (GF)	21.9
prawn cutlets tossed in fresh garlic and mild sauce	
.....	
BUTTER SCALLOPS (6pcs)	21.9
scallops tossed with garlic, ginger & butter	
.....	
MANGO CHILLI SCALLOPS	21.9
roe off scallops cooked in chilli and mango infused sauce (GF)	
.....	
PRAWN PEPPER FRY	21.9
spencer gulf prawns marinated in lime pepper & curry leaves	
.....	
AMRITSARI FISH	18.9
fried fish served with zesty mint dip	

(GF) GLUTEN FREE (NF) NUTS FREE

FROM THE STREETS OF INDIA



GOL GAPPE	12.9
crisp puri shell served with a tangy minty water and spiced potato	
.....	
MASALA PURI	11.9
hollow puri filled with mixture of various chutneys	
.....	
DAHI BHALLE	12.9
lentil balls loaded with curd, chutneys and fried noodles	
.....	
CHOLE SAMOSA	12.9
crispy samosa topped with chickpeas curry, chutneys & fresh herbs	
.....	
ALOO CHAT	12.9
diced potatoes, fried noodles, pomegranate, spiced yoghurt	
.....	
CHAT PLATTER	26.9
assorted Delhi style chat platter	
.....	
CHOWMEIN VEG/CHICKEN	17.9/18.9
sour n spicy noodles tossed in wok with vegetables or chicken	
.....	
CHICKEN MANCHURIAN	18.9
fried chicken tossed in a wok with sweet n sour sauce	
.....	
CHILLI CHICKEN / CHILLI PANEER	17.9/16.9
fried and tossed in a wok with chili sauce	
.....	
GOBI MANCHURIAN	16.9
fried cauliflower tossed in a wok with sweet and sour sauce	
.....	

OUR JOURNEY BEGINS Cont.



CHICKEN TIKKA (5 pcs) (GF) (NF)	19.9
boneless chicken marinated and cooked in smoked tandoori oven	
.....	
MURGH MALAI TIKKA (5 pcs) (GF) (NF)	19.9
chicken, cheese, cream, coriander roots and pepper	
.....	
SEEKH KEBAB (5 pcs) (GF) (NF)	18.9
mincemeat, chopped veggies mixed with exotic spices cooked in tandoor	
.....	
TANDOORI POMPFRET (GF) (NF)	29.9
chef 's special mother's recipe...bengali style whole pompfret on bone	
.....	
BOMBAY LAMB CUTLETS (2 pcs) (GF) (NF)	17.9
lamb cutlets marinated in chef 's special recipe and cooked in tandoor oven	
.....	
TANDOORI CHICKEN (FULL/HALF) (GF) (NF)	26.9/14.9
chef 's favorite chargrilled chicken on bone	
.....	
INDII MIX PLATTER	29.9
assorted chargrill selection of meat and fried fish served with homemade dips	
.....	

CHICKEN



BUTTER CHICKEN	23.9
tandoor cooked chicken in tomato cashew base butter sauce	
.....	
PUNJABI BUTTER CHICKEN	24.9
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 HYDERABADI	24.9
slow cooked chicken from the table of nizams	
.....	
CHICKEN MADRAS	24.9
boneless chicken pieces cooked with coconut cream	
.....	
CHICKEN-E-SULTAN	24.9
royal North Indian chicken cooked with sliced onion, mushroom and capsicum	
.....	

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.



LAMB

LAMB ROGAN JOSH **25.9**

traditional lamb curry cooked in whole spices, fresh ginger & garlic

LAMB MUSHROOM MASALA **25.9**

boneless lamb cooked in tomato sauce with mushroom, capsicum and onions

PATIALA LAMB KORMA **25.9**

mughlai cuisine inspired boneless lamb slow cooked in a cashew

SAAG LAMB **25.9**

lamb curry cooked with fresh spinach & crushed garlic-ginger

LAAL MAANS **25.9**

rajasthan's famous spicy lamb dish cooked in chilly

GOAT

GOAT CURRY **26.9**

chefs special recipe goat leg pieces on bone

METHI GOAT **26.9**

goat on bone cooked with lightly cream fenugreek leaves

TAWA GOAT **26.9**

goat on bone cooked with an onion & tomato based sauce served on a sizzling plate (GF)

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BEEF



BEEF PEPPER FRY	24.9
boneless beef cooked in fried curry leaves, crushed pepper	
.....	
BEEF MADRAS	24.9
beef cooked in coconut, curry leaves, mustard seeds & ginger	
.....	
BEEF VINDALOO	24.9
beef cooked in the homemade vindaloo sauce, known for its "fiery hot flavor"	
.....	
BEEF MASALA	26.9
beef cooked in a combination of 12 exotic spices	
.....	
BOMBAY BEEF	24.9
beef curry cooked with potatoes and tossed in roasted cumin seeds	
.....	
BEEF KORMA	24.9
tender pieces of beef cooked in a creamy cashew sauce	
.....	

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SEAFOOD



POMFRET DO PIAZZA (whole fish)	29.9
bengali style whole pomfret fish curry on bone	
.....	
ANDHRA BARRAMUNDI FISH CURRY	26.9
barramundi fish with ginger, garlic, tomato and yoghurt sauce	
.....	
FISH MALABAR	26.9
pan seared barramundi fish, simmered with herbs, fresh coconut milk, mustard seeds and curry leaves	
.....	
MALABARI JHINGA	25.9
local prawns cooked in coconut sauce with tamarind, curry leaves and mustard	
.....	
GOAN PRAWN AMBOTIK	25.9
local prawns cooked in a chilli and tamarind infused coconut sauce (GF) (DF)	
.....	
MALAI PRAWN	25.9
local prawns sauteed in ginger, garlic, finished with spinach paste and light cream (GF)	
.....	
SEAFOOD MIX CURRY	26.9
marinara seafood mix cooked with tomato and curry leaves based 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	16.9
a mixture of five lentils, tomato, crackled cumin, chili and asafetida	
.....	
BALTI PANEER	18.9
cottage cheese with onions, tomatoes, coriander and medium balti spices in thick sauce	
.....	
MALAI MUTTER MUSHROOM	17.9
mushrooms and peas cooked in a creamy mildly spiced sauce	
.....	
GUJARATI TAWA VEGETABLES	17.9
variety of fresh vegetables sautéed in fresh herbs and spices	
.....	
PALAK PANEER	18.9
fresh spinach cooked with onions, tomatoes, fresh green herbs & cottage cheese	
.....	
KADHAI PANEER	18.9
cottage cheese tossed in chef's special masala	
.....	
PANEER KAJU KOFTA	19.9
cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce	
.....	
BAIGAN BHARTHA	17.9
charcoal cooked scrambled eggplant	
.....	
PANEER TAKATAK	18.9
shredded smoked cottage cheese in rich tomato and onion sauce	
.....	
MUSHROOM MASALA	17.9
mushrooms cooked with onions, tomatoes, coriander in a thick sauce.	
.....	
NAVRATAN KORMA	17.9
fresh vegetables gently cooked in a mild, cashew creamy sauce	
.....	
PANEER BUTTER MASALA	18.9
super rich creamy curry made with cottage cheese and cooked through in a tomato base sauce	
.....	

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MUTTER MUSHROOM **17.9**

mushroom peas cooked in tomato base sauce with whole spices

.....

ALOO PALAK **17.9**

potatoes cooked in spinach, onion and tomato sauce

.....

MIXED VEGETABLES **17.9**

variety of fresh vegetables sauteed in fresh herbs and spices

.....

DAAL TADKA **16.9**

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

.....

CHANA MASALA **17.9**

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

.....

ALOO JEERA **17.9**

potatoes cooked with crackled cumin seeds

.....

ALOO GOBI **17.9**

potato and cauliflower cooked in onion and tomato sauce

.....

ALOO MUTTER **17.9**

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

.....

MUSHROOM JALFREZI **17.9**

mushrooms tossed with onion and capsicum and cooked in a tomato sauce

.....

SPINACH & CORN CURRY **17.9**

mushrooms and sweet corn kernels cooked in a spinach sauce

.....



BREADS FROM TANDOOR

ROTI	3.0
traditional indian bread made from whole wheat flour	
.....	
TANDOORI GARLIC ROTI	3.5
wholemeal bread cooked with chopped fresh garlic	
.....	
MASALA ROTI	3.5
wholemeal bread cooked with chef special spices	
.....	
PLAIN NAAN	3.5
indian bread made from white flour	
.....	
GARLIC NAAN	4.0
white flour bread glazed with garlic and butter	
.....	
BUTTER NAAN	5.0
butter layered naan	
.....	
CHEESE NAAN	5.5
bread stuffed with tasty shredded cheese	
.....	
CHEESE & GARLIC NAAN	5.5
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	5.0
crispy layered, hand crushed - an indii speciality	
.....	
MUSHROOM OLIVE CHEESE NAAN	6.5
mushrooms olive and cheese stuffed naan	
.....	
LAL HARI PYAAZ KE KULCHE	6.0
spring and spanish onion bread	
.....	
TRUFFLE MUSHROOM NAAN	6.5
fine chopped mushroom with truffle oil salsa	
.....	

DUM BIRYANI & RICE



STEAM RICE	4.5
aromatic basmati rice	
.....	
SAFFRON RICE	5.0
pure saffron flavored basmati rice	
.....	
LEMON COCONUT RICE	7.9
basmati rice with shredded coconut and lemon	
.....	
KASHMIRI PILAU	7.9
saffron rice slow cooked with dry fruits and nuts	
.....	
JEERA RICE	7.9
basmati rice sautéed with roasted cumin seed n cashew	
.....	
MASALA RICE	6.9
spices, mint and saffron infused basmati rice	
.....	
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	24.9
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	4.5
yoghurt and cucumber dip	
.....	
BOONDI RAITA	4.5
spiced yoghurt and lentil balls dip	
.....	
WHITE DIP	3.5
in house made gherkins and yoghurt dip	
.....	
MANGO CHUTNEY	3.5
mildly spiced mango dip	
.....	
MIXED PICKLES	2.0
indian pickles of various fruits and vegetables	
.....	
PAPADUMS	3.0
lentil and rice cracker	
.....	

SALADS

KACHUMBER SALAD	7.9
slightly spiced diced pieces of onion, tomato and cucumber	
.....	
GREEN SALAD	7.9
fresh garden salad with a dressing	
.....	
ONION SALAD	3.5
roundles of red onion in chef's dressing	
.....	

SWEETS



VANILA ICE CREAM / CHOCOLATE ICE CREAM	6.5
with special topping and wafer sticks (2 scoops)	
.....	
MANGO KULFI	8.9
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	
.....	
MATKA KULFI	8.9
creamy dry fruits, green cardamom clay pot set homemade ice cream	
.....	
GULAB JAMUN	9.9
fried milk and cinnamon dumplings serve with ice cream	
.....	
PINEAPPLE COCONUT KULFI (DF) (NF) (GF)	8.9
pineapple, roasted coconut and cardomom flavoured indian ice cream	
.....	
CHOCOLATE NAAN	9.9
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	13.9
.....	
CALAMARI WITH CHIPS	13.9
.....	
FRENCH FRIES	13.9
.....	
NAVRATAN KORMA WITH RICE	13.9
.....	

SET BANQUETS

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



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

SET BANQUET 1

\$41.95 P/P

ENTREES

bhutta kebab, 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

\$51.95 P/P

ENTREES

amritsari fish, lamb cutlet

MAINS

punjabi butter chicken, malabari jhinga, matar paneer

BREAD & RICE

mix breads, saffron rice

ACCOMPANIMENTS

cucumber raita

DESSERT

choice of homemade kulfi

* Banquets will be charged per person

Full table participation is required for banquet service

[GF] GLUTEN FREE • [DF] DAIRY FREE • [NF] NUTS FREE



SET BANQUETS (*Minimum of 2 people to be on a table)

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

VEGETARIAN

\$39.95 P/P

ENTREES

bhutta kebab + tandoori mushroom

.....

MAINS

kadai paneer + paneer kaju kofta + tawa vegetables

.....

BREAD & RICE

garlic naan + steam rice

.....

ACCOMPANIMENTS

cucumber raita

.....

DESSERT

ice cream

.....

* Banquets will be charged per person

Full table participation is required for banquet service