

# YOUR GUIDE THROUGH THE FLAVOUR MAZE

## INDII OF CLARE | INDII FLAVOURS

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

<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>22.9</b>
punjabi style smoked butter chicken (must try)	
.....	
<b>BALTI CHICKEN</b>	<b>22.9</b>
popular north indian style chicken cooked with onion & capsicum	
.....	
<b>LAAL MAANS</b>	<b>24.9</b>
rajasthan's famous spicy lamb dish cooked in chilly	
.....	
<b>GOAT CURRY</b>	<b>24.9</b>
Chef's special recipe goat leg pieces on bone	
.....	

## BREAD

<b>BUTTER NAAN</b>	<b>5.0</b>
soft, flaky break layered with butter	
.....	

# YOUR JOURNEY BEGINS



<b>VEGETABLE SAMOSA</b>	<b>11.9</b>
Mix of spiced peas and potatoes stuffed in pastry	
.....	
<b>LAMB SAMOSA</b>	<b>12.9</b>
Mix of spiced peas, potatoes and lamb mince stuffed in pastry	
.....	
<b>BHUTTA KEBAB</b>	<b>12.9</b>
Corn, potato and cheese roll with mint and tamarind chutney	
.....	
<b>ONION PAKORA</b>	<b>12</b>
Onion rings coated in chickpea batter and golden fried (DF)	
.....	
<b>CHARCOAL CHICKEN TIKKA (5PCS)</b>	<b>18.9</b>
Boneless chicken marinated and cooked in smoked tandoori oven (GF)	
.....	
<b>SEEKH KEBAB (5PCS)</b>	<b>18.9</b>
Mincemeat mixed with exotic spices cooked in tandoor (GF)	
.....	
<b>AMRITSARI FISH</b>	<b>20.9</b>
Fried basa fish served with zesty mint dip (GF)	
.....	
<b>GARLIC PRAWN</b>	<b>20.9</b>
Prawn cutlets tossed in fresh garlic and mild sauce (GF)	
.....	
<b>BUTTER SCALLOPS</b>	<b>20.9</b>
Scallops tossed with garlic, zesty lemon and butter (GF)	
.....	
<b>PRAWN PEPPER FRY</b>	<b>20.9</b>
Spencer gulf prawns marinated in lime, pepper and curry leaves (DF)	
.....	
<b>INDII MIX PLATTER (TO SHARE)</b>	<b>29.9</b>
Assorted meat, fish and poultry served on a sizzling platter	
.....	
<b>BOMBAY LAMB CUTLETS (2PCS)</b>	<b>20.9</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>11.9</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	
.....	

# CHICKEN



<b>CHICKEN MAKHANI (BUTTER CHICKEN)</b>	<b>22.9</b>
Tandoor cooked chicken in a tomato cashew based butter sauce (GF)	
.....	
<b>PUNJABI BUTTER CHICKEN</b>	<b>22.9</b>
Punjabi style smoked butter chicken (MUST TRY) (GF)	
.....	
<b>BALTI CHICKEN</b>	<b>22.9</b>
Popular north Indian style chicken cooked with onion & capsicum	
.....	
<b>CHICKEN MADRAS</b>	<b>22.9</b>
Boneless chicken pieces cooked with coconut cream (GF) (DF)	
.....	
<b>PATIALA CHICKEN (KORMA)</b>	<b>22.9</b>
Mughlai cuisine inspired boneless chicken slowly cooked in a cashew base korma sauce (GF)	
.....	
<b>CHICKEN TIKKA MASALA</b>	<b>22.9</b>
Boneless tandoori chicken cooked in a creamy sauce with onions tomato and capsicum (GF)	
.....	
<b>MANGO CHICKEN</b>	<b>22.9</b>
Chicken curry slow cooked in mango flavoured sauce (GF)	
.....	

# LAMB



<b>LAMB ROGAN JOSH</b>	<b>24.9</b>
Traditional lamb curry cooked in whole spices, fresh ginger and garlic (GF)	
.....	
<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>LAAL MAANS (HOT)</b>	<b>24.9</b>
Rajasthan's famous spicy lamb dish cooked in chilli (GF)	
.....	

# GOAT



<b>GOAT CURRY</b>	<b>24.9</b>
Goat on bone in chef's special yoghurt based sauce (GF)	
.....	
<b>METHI GOAT (GF)</b>	<b>24.9</b>
Goat on bone cooked with lightly creamed fenugreek leaves	
.....	

# BEEF



<b>BEEF MADRAS</b>	<b>23.9</b>
Beef cooked in coconut, curry leaves, mustard seeds & ginger	
.....	
<b>BEEF VINDALOO</b>	<b>23.9</b>
Beef cooked in homemade vindaloo sauce, known for its “fiery hot flavour”	
.....	
<b>BOMBAY BEEF ALOO</b>	<b>23.9</b>
Beef curry cooked with potatoes and tossed in roasted cumin seeds	
.....	
<b>BEEF KORMA</b>	<b>23.9</b>
Tender pieces of beef cooked in a creamy cashew sauce	
.....	

# SEAFOOD



**PATRANI MACHI** **25.9**

Locally sourced barramundi marinated in green chutney and steamed in banana leaves captures traditional Parsi coastal cuisine

.....

**FISH MALABAR** **25.9**

Pan seared basa fish, simmered with herbs, fresh coconut milk, mustard seeds & curry leaves

.....

**MALABAR JHINGA** **25.9**

Local prawns cooked in coconut sauce with tamarind, curry leaves and mustard

.....





<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 [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>NAVRATAN KORMA</b>	<b>18.9</b>
Fresh vegetables gently cooked in a mild, cashew creamy sauce [GF]	
.....	
<b>TAWA VEGETABLES</b>	<b>18.9</b>
Variety of fresh vegetables marinated in fresh herbs and spices, served on a sizzler	
.....	
<b>ALOO GOBI</b>	<b>17.9</b>
Potatoes and cauliflower cooked in a onion and tomato-based sauce [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>DAAL TADKA</b>	<b>16.9</b>
A mixture of five lentils, tomato, crackled cumin, chilli and asafoetida	
.....	
<b>CHANA MASALA</b>	<b>17.9</b>
Chickpeas cooked in an onion, tomato, garlic & ginger based sauce, finished with fresh coriander	
.....	
<b>DUM ALOO JEERA</b>	<b>17.9</b>
Potatoes cooked with crackled cumin seeds	
.....	
<b>ALOO GOBI</b>	<b>17.9</b>
Potato and cauliflower cooked in onion and tomato sauce	
.....	
<b>VEGETABLE JALFREZI</b>	<b>17.9</b>
Seasonal vegetables tossed with onion and capsicum and cooked in tomato sauce	
.....	



# DUM BIRYANIS & RICE

<b>STEAM RICE (GF) (NF) (DF)</b>	<b>4.5</b>
Aromatic basmati rice	
.....	
<b>SAFFRON RICE (GF) (NF) (DF)</b>	<b>5.9</b>
Pure Saffron flavoured basmati rice	
.....	
<b>LEMON COCONUT RICE (GF) (NF) (DF)</b>	<b>7.9</b>
Basmati rice tossed with lemon, coconut and crushed mustard seeds	
.....	
<b>KASHMIRI PILAU (GF)</b>	<b>8.9</b>
Saffron rice slow cooked with dry fruits and nuts	
.....	
<b>JEERA RICE (GF)</b>	<b>7.9</b>
Basmati rice sautéed with roasted cumin seed and cashew	
.....	
<b>VEG BIRYANI</b>	<b>21.9</b>
Delicately spiced rice, cooked with seasonal vegetables, cottage cheese and mint	
.....	
<b>CHICKEN BIRYANI (GF)</b>	<b>24.9</b>
Basmati rice cooked with saffron, exotic spices and boneless chicken	
.....	
<b>GOAT BIRYANI (GF)</b>	<b>25.9</b>
Spiced basmati rice slow cooked with goat (on the bone)	
.....	



# BREADS FROM TANDOOR

<b>ROTI (CAN BE DONE VEGAN)</b>	<b>3.9</b>
Traditional Indian bread made from whole wheat flour	
.....	
<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>5.0</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	
.....	

# SALADS



**KACHUMBER SALAD** 8.9  
Slightly spiced, small diced pieces of onion, tomato & cucumber

.....

# ACCOMPANIMENTS

**CUCUMBER RAITA** 4.9  
Yoghurt and Cucumber Dip

.....

**WHITE DIP** 3.5  
In-house made hung yoghurt dip, with gherkins

.....

**PLAIN YOGHURT** 3.5  
Traditional natural yoghurt

.....

**MINT CHUTNEY** 3.5  
Traditional north Indian mint and yoghurt sauce

.....

**TAMARIND CHUTNEY** 3.5  
Tamarind sauce slow cooked with spices

.....

**MANGO CHUTNEY** 3.5  
Mildly spiced mango dip

.....

**MIXED PICKLES** 3.5  
Spiced Indian pickles made with various fruits and vegetables

.....

**PAPADUMS** 3.5  
Lentil and rice cracker

.....

# KIDS MENU



kids meal are served with a glass of juice (orange/apple)

**CHICKEN NUGGETS WITH CHIPS** 12.9

.....  
**CHICKEN MADRAS WITH RICE OR NAAN** 12.9

Boneless chicken pieces cooked with coconut cream based sauce

.....  
**CHICKEN MAKHANI (BUTTER CHICKEN) WITH RICE OR NAAN** 12.9

Mild chicken tikka cooked in a creamy tomato sauce

.....  
**VEGETABLE KORMA WITH RICE OR NAAN** 12.9

Fresh vegetables gently cooked in mild & creamy sauce

.....

# 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

### ENTREES

bhutta kebab + vegetable samosa

.....

### MAINS

kadai paneer + paneer kaju kofta + tawa vegetables

.....

### BREAD & RICE

garlic naan + steam rice

.....

### ACCOMPANIMENTS

cucumber raita

.....

### DESSERT

ice cream

.....

Full table participation is required for banquet service

# 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**

.....  
**ENTREES**

bhutta kebab, chicken tikka

.....  
**MAINS**

mango chicken, lamb rogan josh, tawa vegetables

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

garlic naan, steam rice

.....  
**ACCOMPANIMENTS**

cucumber raita

.....  
**DESSERT**

ice cream (chocolate/vanilla)

.....

## SET BANQUET 2

**\$51.95**

.....  
**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 dessert

.....

Full table participation is required for banquet service

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



# DESSERTS



<b>CHOCOLATE NAAN</b>	<b>9.9</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>8.9</b>
Traditional Indian mango flavoured ice cream	
.....	
<b>PISTACHIO KULFI</b>	<b>8.9</b>
Traditional Indian ice cream enriched with pistachios	
.....	
<b>PINEAPPLE COCONUT KULFI (DF,NF,GF)</b>	<b>8.9</b>
Pineapple, roasted coconut cardamom	
.....	
<b>GULAB JAMUN</b>	<b>9.9</b>
Fried milk and cinnamon dumplings serve with ice cream	
.....	

# LUNCH MENU (WEEKDAYS ONLY)



**LUNCH SPECIAL** **15.5**

Any curry from the menu with rice and a can of drink

.....

**LUNCH SPECIAL (SEAFOOD)** **19.5**

Fish or prawn curry from the menu with rice and a can of drink

.....

**VEGETARIAN KEBAB WRAP** **11.5**

Indii's special vegetarian kebab wrap with a can of drink

.....

**CHICKEN TIKKA WRAP** **13.5**

Indii special chicken tikka wrap with a can of drink

.....

**LAMB KEBAB WRAP** **14.5**

Indii's special kebab wrap with a can of drink

.....