

YOUR GUIDE THROUGH THE FLAVOUR MAZE

INDII OF CLARE | INDII FLAVOURS

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!

BY CHEF RANA



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	
.....	
BHUTTA KEBAB	13.9
Corn, potato and cheese roll with mint and tamarind chutney	
.....	
ONION PAKORA	12
Onion rings coated in chickpea batter and golden fried (DF)	
.....	
TANDOORI MUSHROOM	16.9
Charcoal smoked mushrooms (GF)	
.....	
CHARCOAL CHICKEN TIKKA (5PCS)	19.9
Boneless chicken marinated and cooked in smoked tandoori oven (GF)	
.....	
SEEKH KEBAB (5PCS)	19.9
Mincemeat mixed with exotic spices cooked in tandoor (GF)	
.....	
AMRITSARI FISH	22.9
Fried basa fish served with zesty mint dip (GF)	
.....	
GARLIC PRAWN	22.9
Prawn cutlets tossed in fresh garlic and mild sauce (GF)	
.....	
BUTTER SCALLOPS	22.9
Scallops tossed with garlic, zesty lemon and butter (GF)	
.....	
MANGO CHILLI SCALLOPS	22.9
Roe off scallops cooked in chilli and mango infused sauce (GF)	
.....	
PRAWN PEPPER FRY	22.9
Spencer gulf prawns marinated in lime, pepper and curry leaves (DF)	
.....	
INDII MIX PLATTER (TO SHARE)	34.9
Assorted meat, fish and poultry served on a sizzling platter	
.....	
TANDOORI VEGETABLES	22.9
Seasonal vegetables and cottage cheese glazed with mango, served on a sizzler (GF)	
.....	
BOMBAY LAMB CUTLETS (2PCS)	20.9
Lamb cutlets marinated in Chef's Special Recipe and cooked in tandoor oven (GF)	
.....	



FROM THE STREETS OF INDIA

GOL GAPPE	12.9
Crisp puri shell served with a tangy minty water and spiced potato	
.....	
MASALA PURI	12.9
Puffed crisp dough balls filled with Bombay style stuffing and chutneys	
.....	
CHOLE SAMOSA	11.9
Crispy samosa topped with chickpeas curry, chutneys and fresh herbs	
.....	
AALOO CHAT	11.9
Diced potatoes, fried noodles, pomegranate, spiced yoghurt	
.....	
CHAT PLATTER	26.9
Assorted Delhi style chat platter	
.....	

CHICKEN



CHICKEN MAKHANI (BUTTER CHICKEN)	24.9
Tandoor cooked chicken in a tomato cashew based butter sauce (GF)	
.....	
PUNJABI BUTTER CHICKEN	25.9
Punjabi style smoked butter chicken (MUST TRY) (GF)	
.....	
CHICKEN MADRAS	24.9
Boneless chicken pieces cooked with coconut cream (GF) (DF)	
.....	
PATIALA CHICKEN (KORMA)	24.9
Mughlai cuisine inspired boneless chicken slowly cooked in a cashew base korma sauce (GF)	
.....	
CHICKEN VINDALOO	24.9
Boneless chicken cooked in the famous vindaloo sauce known for its fiery hot flavour (GF) (DF)	
.....	
CHICKEN TIKKA MASALA	24.9
Boneless tandoori chicken cooked in a creamy sauce with onions tomato and capsicum (GF)	
.....	
MANGO CHICKEN	24.9
Chicken curry slow cooked in mango flavoured sauce (GF)	
.....	
SAAG CHICKEN	24.9
Chicken curry cooked with fresh spinach and exotic spices (GF)	
.....	
CHICKEN-E-SULTAN	24.9
Royal North Indian chicken cooked with sliced onion, mushroom and capsicum (GF)	
.....	
HYDRABADI DUM KA MURGH	24.9
South Indian style slow cooked chicken curry (GF) (DF)	
.....	

LAMB



ROGAN JOSH	25.9
Traditional lamb curry cooked in whole spices, fresh ginger and garlic [GF]	
.....	
LAMB MADRAS	25.9
Diced lamb cooked with coconut cream [GF] [DF]	
.....	
LAMB MUSHROOM MASALA	25.9
Boneless lamb cooked in tomato sauce with mushroom, capsicum and onions [GF] [DF]	
.....	
CHUTNEY GOSHT	25.9
Succulent lamb tossed in mint mango sauce [GF][DF]	
.....	
PATIALA LAMB KORMA	25.9
Mughlai cuisine inspired boneless lamb slow cooked in a cashew sauce [GF]	
.....	
SAAG LAMB	25.9
Lamb curry cooked with fresh spinach and crushed garlic and ginger [GF]	
.....	
PAHADI BHED	26.9
Popular dish from the foothills of Himalayas cooked in spinach and spices [GF][DF]	
.....	
LAAL MAANS (HOT)	26.9
Rajasthan's famous spicy lamb dish cooked in chilli [GF]	
.....	

GOAT



GOAT CURRY	27.9
Goat on bone in chef's special yoghurt based sauce [GF]	
.....	
GOAT VINDALOO	27.9
Goat on the bone, cooked in a fiery hot homemade vindaloo sauce [GF]	
.....	
GOAT SAAG	27.9
Goat on the bone, cooked with fresh spinach paste and crushed garlic and ginger [GF]	
.....	
TAWA GOAT	27.9
Goat on bone cooked with an onion & tomato based sauce served on a sizzling plate [GF]	
.....	

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]

\$41.95

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

.....

FEED ME !!

Can't decide? Just say 'Feed Me' and we'll serve up the Chef's selection of India's greatest hits for \$64.50 per person.

Dishes to share brought out over 4 courses. This is what CHEF RANA 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.

Full table participation is required for banquet service

BEEF



BEEF PEPPER FRY	24.9
Boneless beef cooked with fried curry leaves, crushed pepper (GF)(DF)	
.....	
BEEF MADRAS	24.9
Beef cooked in coconut sauce, curry leaves, mustard seeds and ginger (GF)(DF)	
.....	
BEEF SABZ	25.9
Beef curry sautéed with seasonal vegetables (GF) [DF]	
.....	
BEEF-DO-PIAZA	24.9
Boneless pieces of beef cooked with onion, ginger and garlic (GF) [DF]	
.....	
BEEF VINDALOO	25.9
Beef cooked in the homemade vindaloo sauce, known for its “fiery hot flavour” (GF) (DF)	
.....	
BEEF KORMA	24.9
Mughlai cuisine inspired slow cooked beef in a cashew base Korma sauce (GF)	
.....	
BEEF MASALA	25.9
Beef cooked in a combination of 12 exotic spices (GF)	
.....	
BOMBAY BEEF ALOO	25.9
Beef curry cooked with potatoes and tossed in roasted cumin seeds (GF) [DF]	
.....	

SEAFOOD



FISH MALABARI	27.9
Fish fillet cooked in tomato, coconut, tamarind, curry leaves and mustard seeds (GF)(DF)	
.....	
ANDHRA FISH CURRY	28.9
Barramundi fish with ginger garlic tomato and yogurt sauce (GF)(DF)	
.....	
GOAN FISH CURRY	27.9
Fish cooked in a tomato, coconut sauce with curry leaves and tamarind sauce (GF)	
.....	
MALABARI JHINGA	28.9
Local prawns cooked in coconut sauce with tamarind, curry leaves and mustard (GF)(DF)	
.....	
GOAN PRAWN AMBOTIK	28.9
Prawns cooked in a chilli and tamarind infused coconut sauce (GF)(DF)	
.....	
MALAI PRAWN	28.9
Prawns sautéed in ginger, garlic, finished with spinach paste and light cream (GF)	
.....	
SEAFOOD MIX CURRY	27.9
Marinara seafood mix cooked in a coconut, sesame and tomato sauce (GF)(DF)	
.....	



DAAL MAKHANI	18.9
Black lentil and red kidney beans slow cooked in a creamy sauce with fresh herbs (GF) [NF]	
.....	
DAAL TADKA	17.9
A mixture of five lentils, tomato, cumin, chilli and asafoetida (GF) [NF] [DF]	
.....	
MATAR MUSHROOM	18.9
Mushrooms and peas cooked in a tomato base sauce with whole spices (GF) [NF] [DF]	
.....	
VEGETABLE JALFREZI	18.9
Flavorful blend of colorful seasonal, stir-fried vegetables cooked in a tomato-based rich tangy sauce (GF)	
.....	
NAVRATAN KORMA	18.9
Fresh vegetables gently cooked in a mild, cashew creamy sauce (GF)	
.....	
GUJARATI TAWA VEGETABLES	18.9
Variety of fresh vegetables marinated in fresh herbs and spices, served on a sizzler	
.....	
SAAG PANEER	19.9
Fresh spinach cooked with onion, tomato, fresh green herbs and cottage cheese (GF) [NF]	
.....	
KADHAI PANEER	19.9
Homemade cottage cheese cooked in chef's special masala sauce (GF)	
.....	
MALAI KOFTA	19.9
Potato and cottage cheese dumpling in a cashew sauce	
.....	
PANEER KAJU KOFTA	19.9
Cottage cheese & potato dumplings stuffed with nuts and slow cooked in a creamy sauce	
.....	
ALOO GOBI	18.9
Potatoes and cauliflower cooked in a onion and tomato-based sauce (GF)	
.....	

BREADS FROM TANDOOR



ROTI (CAN BE DONE VEGAN)	3.9
Traditional Indian bread made from whole wheat flour	
.....	
TANDOORI GARLIC ROTI	4.5
Wholemeal bread cooked with chopped fresh garlic	
.....	
MASALA ROTI	4.5
Wholemeal bread cooked with chef special spices	
.....	
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
Soft, flaky bread layered with butter	
.....	
CHEESE NAAN	5.9
White flour bread stuffed with cheese	
.....	
CHEESE & GARLIC NAAN	6.5
White flour bread stuffed with cheese and glazed with fresh garlic	
.....	
KASHMIRI NAAN	6.5
White flour bread stuffed with a mix of royal nuts	
.....	
KEEMA NAAN	6.5
White flour bread stuffed with spiced lamb meat	
.....	
MUSHROOM OLIVE CHEESE NAAN	6.5
Naan stuffed with spiced mushroom, olive and cheese	
.....	
TRUFFLE MUSHROOM NAAN	6.5
Fine chopped mushroom and green peas stuffed bread	
.....	
MASALA CHEESE NAAN	6.5
White flour bread stuffed with onion,capsicum cheese and home blend of spices	
.....	



DUM BIRYANIS & RICE

STEAM RICE (GF) (NF) (DF)	4.5
Aromatic basmati rice	
.....	
SAFFRON RICE (GF) (NF) (DF)	5.9
Pure Saffron flavoured basmati rice	
.....	
LEMON COCONUT RICE (GF) (NF) (DF)	7.9
Basmati rice tossed with lemon, coconut and crushed mustard seeds	
.....	
KASHMIRI PILAU (GF)	8.9
Saffron rice slow cooked with dry fruits and nuts	
.....	
JEERA RICE (GF)	7.9
Basmati rice sautéed with roasted cumin seed and cashew	
.....	
PEAS PILAU (GF)	8.5
Basmati rice tossed with sautéed green peas and cumin seeds	
.....	
MASALA RICE (GF)	10.9
Basmati rice infused with spices, mint and saffron served with cucumber raita	
.....	
VEG BIRYANI	22.9
Delicately spiced rice, cooked with seasonal vegetables, cottage cheese and mint	
.....	
CHICKEN BIRYANI (GF)	24.9
Basmati rice cooked with saffron, exotic spices and boneless chicken	
.....	
LAMB BIRYANI (GF)	26.9
Spiced basmati rice slow cooked with lamb and fresh herbs	
.....	
GOAT BIRYANI (GF)	27.9
Spiced basmati rice slow cooked with goat (on the bone)	
.....	

SALADS



GARDEN SALAD	7.9
Fresh garden salad with a dressing	
.....	
KACHUMBER SALAD	8.9
Slightly spiced, small diced pieces of onion, tomato & cucumber	
.....	

ACCOMPANIMENTS

CUCUMBER RAITA	5.9
Yoghurt and Cucumber Dip	
.....	
WHITE DIP	5.9
In-house made hung yoghurt dip, with gherkins	
.....	
PLAIN YOGHURT	3.5
Traditional natural yoghurt	
.....	
MINT CHUTNEY	4.9
Traditional north Indian mint and yoghurt sauce	
.....	
TAMARIND CHUTNEY	4.9
Tamarind sauce slow cooked with spices	
.....	
MANGO CHUTNEY	4.9
Mildly spiced mango dip	
.....	
MIXED PICKLES	3.9
Spiced Indian pickles made with various fruits and vegetables	
.....	
PAPADUMS	3.5
Lentil and rice cracker	
.....	

LUNCH MENU (WEEKDAYS ONLY)



LUNCH SPECIAL	17
Any curry from the menu with rice and a can of drink	
.....	
LUNCH SPECIAL (SEAFOOD)	21
Fish or prawn curry from the menu with rice and a can of drink	
.....	
VEGETARIAN KEBAB WRAP	12.9
Indii's special vegetarian kebab wrap with a can of drink	
.....	
CHICKEN TIKKA WRAP	14.9
Indii special chicken tikka wrap with a can of drink	
.....	
LAMB KEBAB WRAP	15.9
Indii's special kebab wrap with a can of drink	
.....	
ROGAN BROCCOLI LAMB	21.9
Succulent pieces of boneless lamb and broccoli cooked in chef special sauce and served with cheese naan	
.....	

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

\$42.95

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 (chocolate/vanilla)

SET BANQUET 2

\$54.95

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

KIDS MENU



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

CHICKEN NUGGETS WITH CHIPS 12.9

.....
CALAMARI WITH CHIPS 12.9

.....
CHIPS WITH BUTTER CHICKEN SAUCE 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

.....

DESSERTS



CHOCOLATE NAAN	12.9
White flour bread stuffed with chocolate flakes and M&M's served with ice cream	
.....	
ICE CREAMS - CHOCOLATE OR VANILA	6.5
With special topping and wafer sticks (2 scoop)	
.....	
MANGO KULFI (NF)	10.9
Traditional Indian mango flavoured ice cream	
.....	
PISTACHIO KULFI	10.9
Traditional Indian ice cream enriched with pistachios	
.....	
MATKA KULFI	11.9
Creamy dry fruits,green cardamom clay pot set homemade ice cream	
.....	
GULABO KULFI	10.9
Rose flavoured homemade ice cream	
.....	
PINEAPPLE COCONUT KULFI (DF,NF,GF)	10.9
Pineapple, roasted coconut cardamom	
.....	
GULAB JAMUN	12.9
Fried milk and cinnamon dumplings serve with ice cream	
.....	

VEGAN MENU



MUTTER MUSHROOM (GF) (DF)	18.9
Mushroom and peas cooked in tomato base sauce with whole spices	
.....	
MUSHROOM JALFREZI (GF) (DF)	18.9
Mushrooms tossed with onion and capsicum and cooked in a tomato sauce	
.....	
MIX VEGETABLES (DF)	18.9
Variety of fresh vegetables sautéed in fresh herbs and spices	
.....	
DAAL TADKA (GF) (DF)	18.9
A mixture of five lentils, tomato, crackled cumin, chilli and asafoetida	
.....	
ALOO MUTTER (GF) (DF)	18.9
Potato and peas cooked in a tomato base sauce with whole spices	
.....	
ALOO JEERA (GF) (DF)	17.9
Potato and roasted cumin seed curry (dry curry)	
.....	
SPINACH & CORN CURRY (GF) (DF)	18.9
Mushroom and sweet corn kernels cooked in a spinach sauce	
.....	
PALAK ALOO (GF) (DF)	18.9
Potato cooked in spinach, onion and tomato sauce	
.....	
VEG JALFREZI (GF) (DF)	18.9
Seasonal vegetables tossed with onion and capsicum and cooked in a tomato sauce	
.....	

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	26.9
rajasthan's famous spicy lamb dish cooked in chilly	
.....	
GOAT CURRY	27.9
Chef's special recipe goat leg pieces on bone	
.....	

BREAD

BUTTER NAAN	5.9
soft, flaky bread layered with butter	
.....	

DESSERT

MATKA KULFI	11.9
homemade carrot pudding garnished with dry nuts.	
.....	