

# Indique

*uniquely indian*



BYOW/FULLY LICENSED/TAKEAWAY/FREE DELIVERY  
(CONDITIONS APPLY)

Note:

If you have allergies of any description please indicate  
to the service staff.

INDIQUE is a journey into the traditional ways of cooking Indian food. We pride ourselves on using the best spices and quality ingredients and subtly blending them to create flavoursome food.

## TO BEGIN

Served with onion, cabbage, salad & homemade tamarind /mint chutney

**Samosa** 6

Pastry stuffed with potatoes and peas

**Mixed Pakora** 6

Veges smothered in batter and deep fried

**Onion Bhaji** 6

Sliced onions dipped in batter & deep fried

**Paneer Pakora** 8

Cottage cheese dipped in batter & deep fried

**Bullets** 10

An Indique speciality – finely chopped cabbage and onion bullets, served with a tangy dip

**Tandoori Chicken** 12/18

Chicken marinated with special mixed spices, yoghurt and grilled in tandoor

**Chicken Pakora** 11/16

Boneless chicken pieces battered in spiced chickpea flour and crisp fried

**Chicken Tikka** 11/16

Boneless chicken marinated in yoghurt, lemon juice, ginger and garlic, cooked in a clay oven to finish

**Chicken Wings** 11/16

Chicken wings marinated in yoghurt & spices cooked in tandoor

**Chicken Harabhara** 11/16

Boneless chicken with creamy yoghurt, fresh coriander and spinach finished with Indian herbs and cheese in clay oven

**Lamb Seekh Kebab** 11/16

Lamb mince rolls on skewers roasted in tandoor

**Lamb Cutlets** 11/16

Pieces of tender lamb marinated in spices and grilled in the tandoor

**Amritsari Fish** 11/16

Named after the city from where it originated, this fried fish is a great appetiser or side to complement a main course

**Fish Ajwaini Tikka** 11/16

Fresh market fish filets marinated in yoghurt and Indian spices

**Calamari Squid Rings** 11/16

Peppered, lightly spiced and fried calamari

**Prawn Pakora** 11/16

Prawns dipped in batter and deep fried

**Tandoori Prawns** 11/16

Prawns marinated in yoghurt & spices cooked in tandoor

**Garlic Prawns** 11/16

Prawns marinated with fresh garlic cooked in tandoor

## PLATTERS (For 2 to share)

**Vegetarian Platter** 16

Platter served with samosa, onion bhaji, vegetable pakoras, bullets

<b>Mixed Sizzler</b>	18
Platter served with samosa, onion bhaji, chicken tikka and lamb seekh kebab	
<b>Meat Lovers Sizzler</b>	18
Platter served with chicken tikka, lamb seekh kebab, chicken harabhata, lamb tikka boti	
<b>Chicken Platter</b>	18
Platter served with chicken wings, chicken pakoras, chicken tikka, and chicken harabhata	
<b>Seafood Medley</b>	20
Platter served with tandoori prawns, tandoori fish, calamari, Amritsari fish	

## CHEF SPECIALS

<b>Paneer Rara</b>	15
<b>Achari Paneer</b>	15
<b>Tawa Murg</b>	16
<b>Murgh Kali Mirch</b>	17
<b>Balti Chicken</b>	17
<b>Lamb Rara</b>	17
<b>Bhuna Ghost</b>	17
<b>Angeethi Prawn</b>	17

## MAINS - SEAFOOD 17

<b>Goan Fish Curry</b>
Fresh fish cooked in Goan style hot and sour sauce
<b>Punjabi Masala - Fish/ Prawns</b>
Roasted chicken pieces cooked in a creamy tomato sauce
<b>Prawn Mango</b>
Cooked with tangy mango sauce with cashew nuts
<b>Malabari - Fish/ Prawns</b>
Cooked with freshly ground coconut and blended spices. A specialty of Malabar - Southern India
<b>Fish or Prawn Kadahi (spicy)</b>
Cooked with onion, capsicum, ginger-garlic and spices.

## MAINS - ALL MEATS 16

All curries are gluten free and available as mild, medium or hot, served with steamed basmati rice	
<b>Butter Chicken</b>	
Roasted chicken pieces cooked in a creamy tomato sauce	
<b>Chicken Tikka Masala</b>	
Roasted chicken pieces cooked with a creamy cashew	
<b>Kadhai - (Chicken/ Lamb/ Goat/ Beef)</b>	
Roasted meat cooked with coriander seeds, capsicum, onion, ginger and garlic, finished with fresh coriander	
<b>Korma - (Chicken/ Lamb/ Goat/ Beef)</b>	
Boneless meat cooked in cashew and almond sauce finished with fresh cream	
<b>Rogan Josh</b>	
Boneless lamb cooked the Kashmiri way	
<b>Murg Makhni</b>	
Butter chicken Indian style	

## **Methi Chicken**

Boneless chicken cooked with fenugreek in a creamy sauce

## **Jalfrezi – (Chicken/ Lamb/ Goat/ Beef)**

Boneless meat cooked with assorted vegetables finished with fresh coriander

## **Saagwalla – (Chicken/ Lamb/ Goat/ Beef)**

Meat cooked with spinach puree finished with fresh cream

## **Mango Melody – (Chicken/ Lamb/ Goat/ Beef)**

Choice of meat cooked in tangy mango sauce with cashew nuts

## **Vindaloo – (Chicken/ Lamb/ Goat/ Beef)**

Choice of meat cooked in the Goanese way, usually served hot or extra hot

## **Malabari – (Chicken/ Lamb/ Goat/ Beef)**

Choice of meat cooked with freshly ground coconut and traditional spices A specialty of Malabar - Southern India

## **Hyderabadi Curry – (Chicken/ Lamb/ Goat/ Beef)**

Choice of meat cooked with secret flavours of the Royal kitchens of Ancient India

## **MAINS - VEGETARIAN**

**14**

### **Vege Korma**

Veges cooked in cashew nut cream gravy, finished with fresh cream

### **Aloo Gobi**

Potatoes and cauliflower cooked with spices

### **Aloo Palak**

Potatoes cooked in a spinach puree with mild blend of spice and a dash of cream

### **Aloo Mattar**

Peas and potato cooked in mild spiced gravy

### **Aloo Beans**

Beans and potatoes cooked with cumin seeds and served with fresh coriander

### **Aloo Capsicum**

Capsicum and potatoes cooked the traditional way with onion and tomato gravy

### **Bombay Jeera Aloo**

Potatoes cooked with cumin seeds and served with fresh coriander

### **Punjabi Dhal Makhani**

Black lentil and kidney beans, slow cooked the traditional way

### **Dal Tadka**

Lightly spiced yellow lentils cooked with ginger, garlic, onion and chopped tomato

### **Chana Masala**

Chick peas cooked in tomato onion spiced gravy

### **Mattar Paneer**

Peas and paneer cooked in mild spiced gravy

### **Butter Paneer**

Cottage cheese cooked in rich tomato butter cream gravy

### **Kadhai Paneer**

Cottage cheese cooked with capsicum, onion and coriander seeds

### **Paneer Tikka Masala**

Cottage cheese cooked with capsicum in tomato onion spiced gravy

### **Palak Paneer**

Fresh spinach and cottage cheese cooked with traditional Indian spices



## Shabnam Masala

Mushroom & green peas cooked with onions, garlic, tomatoes and finished with fresh cream

## Paneer Dhansak

Cooked with lentils in a spinach puree with mild blends of spice and a dash of cream

## Methi Matar Malai

Combination of fenugreek leaves, peas and cream cooked in cream and milk. Simply awesome

## INDOCHINESE

15

### Paneer Chilli / Potato Chilli (dry or gravy)

Homemade cottage cheese/ potatoes marinated with corn flour, garlic, soya sauce and sweet chilli sauce

### Vegetable Manchurian (dry or gravy)

Vegetable Manchurian is a popular Indo-Chinese recipe consisting of fried vegetable dumplings served in a satay sauce based gravy

### Chilli Chicken / Fish / Prawns (dry or gravy)

Chicken/ fish/ prawns marinated with corn flour, garlic, soya sauce and sweet chilli sauce

### Chicken 65

Fried boneless chicken cooked in a special Indique sauce

### Garlic Prawns

Battered prawns tossed in white wine, cooked in Indique's special Chinese sauce, served with coconut rice

### Chinese Fried Rice Vegetable / Chicken

Rice cooked with fresh vegetables/ chicken, the Indian Chinese way

## SOMETHING DIFFERENT ...

### Tandoori Chicken Pizza

14

Pizza served with chicken cooked in charcoal fired oven garnished along with onions, capsicum and cheese with hint of Indian spices

### Butter Chicken Pizza

14

Pizza served with chicken cooked in creamy butter sauce garnished along with onions, capsicum and cheese with a hint of Indian spices

### Paneer Tikka pizza

14

Pizza served with paneer cooked in charcoal fired oven garnished along with onions, capsicum and cheese with a hint of Indian herbs and spices

### Chicken Pepper (house speciality)

16

Chicken fried with our special batter with hint of black pepper served with salad, fries, tomato chutney and garlic aioli sauce

### Fish and Chips (house speciality)

16

New Zealand fresh fish prepared in our own batter deep fried and served with fries, salad, tomato chutney and garlic aioli sauce

## RICE AND BIRYANI

### Basmati Rice

3

### Cumin Rice

5

### Peas Pulao

6

### Coconut Rice

6

### Vegetarian Biryani

14

### Chicken/Lamb/Goat Biryani

15

### Prawn Biryani

16

## TANDOORI BREADS

Butter / Plain Naan	3
Butter / Plain Roti	3
Garlic Naan	3.5
Cheese Naan	4
Lacha Parantha	4
Garlic & Cheese Naan	4.5
Onion Cheese Kulcha	5
Amritsari Kulcha	5
Paneer Kulcha	5
Peshwari Naan	5
Lamb Mince Naan	5
Chocolate Naan	5
Indique Naan Basket	10
Assortment of 3 Naans (butter, garlic and cheese naan)	

## SIDES AND SALADS

Tandoori Chicken salad	10
Garden salad	6
Onion Lacha salad	4
Kachumbar salad	5
Poppadum Platter	8
Poppadums	2
Cucumber raita	2.5
Mixed Pickle	2.5
Mango Chutney	2.5
Shoestrings	6

## DESSERTS 7.5

- Gulab Jamun
- Mango Pistachio Ice Cream
- Chocolate Fudge Cake with Cream

### Vegetarian banquet for 2 or more 25pp

Starters	Mains	Dessert
Veg Platter	Veg Korma Palak Paneer Dal Butter Naan	Choice of a dessert to share

### Indique banquet for 2 or more 30pp

Starters	Mains	Dessert
Mixed Sizzler	Butter Chicken Lamb Rogan Josh Veg Korma Butter Naan	Choice of a dessert to share

### Royal Indique banquet for 2 or more 45pp

Starters	Mains	Dessert
Fish Tikka Prawn Tikka Chicken Tikka Lamb Seekh kebab Veg Pakora	Choice of any 3 mains (except prawns) Naan	Choice of a dessert to share