

TO START

PANI PURI (V/VG) Puffed Puri, Spiced Potato, Tamarind & Mint Pani, Crispy Fried Chickpea Boondi (4PC)	18
ROTI DUCK TACO (GFO) Pulled Confit Duck, South Indian Spices, Malabari Paratha, Crispy Chicken Skin, Caramelised Onion (2PC)	23
VADA PAV (V/VG) Bombay Famous Pav Buns, Spiced Potato Fritter, Tamarind, Mint, Coriander, Dry Coconut Chutney (2PC)	18
KINGFISH CEVICHE (GF) Cured Kingfish, Burnt Eggplant, Lime, Rendered Chicken Fat, Mint Chiffonade, Prawn Crackers	26
SCOTCH EGG KOFTA (GF) Spiced Chicken Mince, Soft Boiled Egg, Fried Shallots	18

ENTRÉE

CHICKEN TIKKA (GF) Charred Chicken, Mint Yogurt Marinade, Pomegranate, Cooked in a Clay Pot Oven (3PC)	33
CAULIFLOWER CURRIED HUMMUS (V/VGO/GF) Seared Cauliflower, Curried Butter, Spiced Hummus, Dill Garnish	29
GAMBAS AU VINO TANDOORI (GF) Charred King Prawns, Reduced Gamay-Tandoori Marinade, Lemon Butter, Burnt Lime & Cherry Tomatoes, Gunpowder Podi	36
TANDOORI LAMB CUTLETS (GF) Charred Lamb Cutlets, Mughlai Spices, Mint & Coriander Raita, Onion Salad (2PC)	38
BURRATA PAPDI CHAAT (V) Fried Papdi, Young Mango Chutney, Pickled Jalapenos, Diced Mango, Fresh Burrata	32

V – Vegetarian

VG - Vegan

GF – Gluten Free

O - Optional

Please note

15% Public Holiday surcharge / Merchant fee of 2% applies on all cards



We at ISH are committed to offering Melbournians a distinctive culinary experience — one that encapsulates the vibrant, ever-evolving essence of India. Our menu draws inspiration from global influences and employs modern culinary techniques, all while honouring the profound heritage and cultural integrity of Indian cuisine.

WINE PAIRING

Enjoy your meal alongside our meticulously curated wine tasting experience, featuring a selection of popular wines expertly chosen to complement our menu.

3-Course Wine Experience \$42pp

4-Course Wine Experience \$52pp

5-Course Wine Experience \$62pp

PLEASE ADVISE OF ANY FOOD INTOLERANCES OR ALLERGIES BEFORE PLACING YOUR ORDER

MAINS

OSSOBUCO VEAL VINDALOO (GF) Slow cooked Veal Shank with Marrow, Goan Spices, Garlic Vinegar, Fresh Herbs	51
ISH BUTTER CHICKEN (GF) Tandoori Chicken, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust	42
ISH PALAK PANEER (V/GF) St David's House-made Cottage Cheese, Blanched Spinach & Roma Tomato Gravy, Confit Ginger	42
ISH MAKHANI PANEER (V/GF) St David's House-made Cottage Cheese, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust	42
EGGPLANT MOILEE (GF/V/VG) Malabari Coconut Gravy, Roasted Eggplant, Turmeric Relish, Tempered Mustard	42
BARRAMUNDI GASSI (GF) Seared Barramundi Fillet, Tempered Mustard, Lemon Dressing, Desiccated Coconut, Onion & Tomato Gravy	49
DUM ALOO GNOCCHI (V/VG) Potato Dumplings, House-made Kashmiri Spices, Confit Onion Gravy, Dehydrated Cherry Tomato, Saag Puree	41
PRAWN & EGGPLANT MOILEE (GF) Malabari Coconut Gravy, Banana Prawns, Roasted Eggplant, Turmeric Relish, Tempered Mustard	46
LAMB SHANK BIRYANI (GF) Slow Braised Lamb Shank, Fragrant Biryani Rice, Infused with Aromatic Spices, Saffron, Fried Shallots	59

SIDES

Pappadums & Chutney (V/GF)	8
Roasted Garlic Raita Yoghurt (V/GF)	9
Aged Basmati & Turmeric rice (V/GF)	9
Black Garlic Naan / Plain Naan (V)	9
Gluten-free Naan (GF)	10
Pea Stuffed Naan (V)	14
Chilli infused Oil / Side of Chutney	6
Kachumber Garden Salad (Sirka Pyaaz)	10