

TO START

DAHI PURI (V/VGO)	6
Yogurt Poppers, Spiced Potato, Tamarind & Mint Chutney, Crispy Fried Chickpea Noodles	
ROTI DUCK TACO (GFO)	22
Pulled Confit Duck, South Indian Spices, Malabari Paratha, Crispy Chicken Skin, Caramelised Onion (2PC)	
VADA PAV (V/VG)	18
Bombay Famous Pav Buns, Spiced Potato Fritter, Tamarind, Mint, Coriander, Dry Coconut Chutney (2PC)	
KINGFISH CEVICHE (GF)	25
Cured Kingfish, Burnt Eggplant, Lime, Rendered Chicken Fat, Mint Chiffonade, Prawn Crackers	

ENTRÉE

CHICKEN TIKKA (GF)	32
Charred Chicken, Mint Yogurt Marinade, Pomegranate, Cooked in a Clay Pot Oven	
FROMAGE MUSHROOMS (V/GF)	29
Button Mushrooms, Spiced Garlic Cream Cheese, Crisped Curry Leaves, Tempered Coconut Chutney (4PC)	
CAULIFLOWER CURRIED HUMMUS (V/GF)	27
Seared Cauliflower, Curried Butter, Spiced Hummus, Dill Garnish	
GAMBAS AU VINO TANDOORI (GF)	35
Charred King Prawns, Reduced Gamay-Tandoori Marinade, Lemon Butter, Burnt Lime & Cherry Tomatoes, Gunpowder Podi	
LAMB SEEKH KEBAB (GF)	36
Mediterranean seasoned Lamb Skewers, Kachumber Salad, Mint & Yogurt Chutney (3PC)	
SMASHED SAMOSA CHAAT (V/VGO)	24
Deconstructed Samosa, Chickpea Gravy, Yoghurt, Tamarind & Mint Chutney, Crispy Wafers	

Please note

15% Public Holiday surcharge / Merchant fee of 1.5% applies on all cards

V – Vegetarian

VG - Vegan

GF – Gluten Free

O - Optional



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.

2-Course Wine Experience \$32pp

3-Course Wine Experience \$45pp

4-Course Wine Experience \$58pp

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

MAINS

KERALA BEEF FRY (GF)	43
Slow Cooked Beef, House-made Spice Mix, Curry Leaves, Fennel	
ISH BUTTER CHICKEN (GF)	39
Tandoori Chicken, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust	
EGGPLANT MOILEE (V/GF/VG)	37
Malabari Coconut Gravy, Roasted Eggplant, Turmeric Relish, Tempered Mustard	
ISH PALAK PANEER (V/GF)	39
St David's House-made Cottage Cheese, Blanched Spinach & Roma Tomato Gravy, Confit Ginger	
ISH MAKHANI PANEER (V/GF)	39
St David's House-made Cottage Cheese, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust	
LAMB SHANK ROGAN JOSH (GF)	47
Slow Braised Lamb Shank, House-made Kashmiri Spices, Chilli Oil	
PRAWN & EGGPLANT MOILEE (GF)	41
Malabari Coconut Gravy, Banana Prawns, Roasted Eggplant, Turmeric Relish, Tempered Mustard	
DUM ALOO GNOCCHI (V/VG)	37
Potato Dumplings, House-made Kashmiri Spices, Confit Onion Gravy, Dehydrated Cherry Tomato, Saag Puree	
GASSI MACHILI (GF)	49
Seared Barramundi Fillet, Tempered Mustard, Lemon Dressing, Desiccated Coconut, Onion & Tomato Gravy	

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	5
Kachumber Garden Salad (Sirka Pyaaz)	9

ISH CHEF SET MENU

\$79.9 PP

FIRST COURSE

VADA PAV (V/VG)

Bombay Famous Pav Buns, Spiced Potato Fritter, Tamarind, Mint, Coriander, Dry Coconut Chutney

KINGFISH CEVICHE (GF)

Cured Kingfish, Burnt Eggplant, Lime, Rendered Chicken Fat, Chiffonade Mint, Prawn Crackers

SECOND COURSE

LAMB SEEKH KEBAB (GF)

Mediterranean seasoned Lamb Skewers, Kachumber Salad, Mint & Yogurt Chutney

SMASHED SAMOSA CHAAT (V)

Deconstructed Samosa, Chickpea Gravy, Yoghurt, Tamarind & Mint Chutney, Crispy Wafers

THIRD COURSE

ISH PALAK PANEER (V/GF)

St David's House-made Cottage Cheese, Blanched Spinach & Roma Tomato Gravy, Confit Ginger

ISH BUTTER CHICKEN (GF)

Tandoori Chicken, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust

AGED BASMATI TURMERIC RICE

BLACK GARLIC NAAN



For an enriching 'ISH' experience, indulge in our custom-crafted three and four-course meals, thoughtfully designed to showcase the profound heritage and cultural integrity of Indian cuisine. These meticulously curated menus can be tailored to accommodate your dietary preferences and personal tastes.

WINE PAIRING

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

2-Course Wine Experience \$32pp

3-Course Wine Experience \$45pp

4-Course Wine Experience \$58pp

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ISH CELEBRATION MENU

\$89.9 PP

FIRST COURSE

DAHI PURI (V)

Yogurt Poppers, Spiced Potato, Tamarind & Mint Chutney, Crispy Fried Chickpea Noodles

ROTI DUCK TACO (GFO)

Pulled Confit Duck, South Indian Spices, Malabari Paratha, Crispy Chicken Skin, Caramelised Onion

SECOND COURSE

CHICKEN TIKKA (GF)

Charred Chicken, Mint Yogurt Marinade, Pomegranate, Cooked in a Clay Pot Oven

CAULIFLOWER CURRIED HUMMUS (V/GF)

Seared Cauliflower, Curried Butter, Spiced Hummus, Dill Garnish

THIRD COURSE

ISH PALAK PANEER (V/GF)

St David's House-made Cottage Cheese, Blanched Spinach & Roma Tomato Gravy, Confit Ginger

ISH BUTTER CHICKEN (GF)

Tandoori Chicken, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust

AGED BASMATI TURMERIC RICE

BLACK GARLIC NAAN

DESSERT

PISTACHIO KULFI

Indian House-made Ice Cream, Cashew, Saffron, Cardamom

YOGHURT PANNA COTTA

Roasted Pineapple, Jaggery Syrup, Curry Leaf Powder, Milk Crumble

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