TO START

DAHI PURI (V/VGO) Yogurt Poppers, Spiced Potato, Tamarind & Mint Chutney, Crispy Fried Chickpea Noodles (2PC)	12
ROTI DUCK TACO (GFO) Pulled Confit Duck, South Indian Spices, Malabari Paratha, Crispy Chicken Skin, Caramelised Onion	23 (2PC)
VADA PAV (VG) Bombay Famous Pav Buns, Spiced Potato Fritter,	18

CORN & PUMPKIN PAKORAS (V) 21
Crispy Fritters, Corn, Butternut Squash, Aromatic

Spices, Coriander & Mint Raita (4PC)

Tamarind, Mint, Coriander, Dry Coconut Chutney (2PC)

ENTRÉE

CHICKEN TIKKA (GF)

Charred Chicken, Mint Yogurt Marinade, Pomegranate,
Cooked in a Clay Pot Oven (3PC)

KINGFISH CEVICHE (GF) 28
Cured Kingfish, Burnt Eggplant, Lime, Rendered
Chicken Fat, Mint Chiffonade, Papadums

ZUCCHINI FLOWER BHAJI (V)Zucchini Blossoms, Spiced Peanut Masala, Potato & Mozzarella Filling, Tempered Tomato Chutney, *Contains Peanuts

GAMBAS AU VINO TANDOORI (GF) 36
Charred King Prawns, Reduced Gamay-Tandoori
Marinade, Lemon Butter, Burnt Lime & Cherry
Tomatoes, Gunpowder Podi

BURRATA PAPDI CHAAT (V) 32 Fried Papdi, Young Mango Chutney, Pickled Jalapenos, Diced Mango, Fresh Burrata

V – Vegetarian VG - Vegan GF – Gluten Free O - Optional

Please nobe
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.

2-Course Wine Experience \$32 pp 3-Course Wine Experience \$48 pp 4-Course Wine Experience \$60 pp

MAINS

KERALA BEEF FRY (GF)	44
Slow Cooked Beef, House-made Spice Mix,	Curry Leaves
Fennel	

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

ISH BUTTER CHICKEN (GF)

ISH PALAK PANEER (V/GF)

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

ISH MAKHANI PANEER (V/GF) 44
St David's House-made Cottage Cheese, Punjabi Spiced
Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust

EGGPLANT MOILEE (VG/GF)Roasted Eggplant, Coconut Gravy, Turmeric Relish,
Tempered Mustard

LAMB SHANK ROGAN JOSH (GF) 55 Slow Braised Lamb Shank, House-made Kashmiri Spices, Chilli Oil

MALABAR PRAWN CURRY (GF) 49 King Prawns, Coconut & Chilli Gravy, Tamarind, Curry Leaves, Fenugreek

SIDES

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

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

CHEF SELECTION MENU \$84.9 PP

FIRST COURSE

DAHI PURI (V/VGO)

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

KINGFISH CEVICHE (GF)

Cured Kingfish, Burnt Eggplant, Lime, Rendered Chicken Fat, Mint Chiffonade, Papadums

ZUCCHINI FLOWER BHAJI (V)

Zucchini Blossoms, Spiced Peanut Masala, Potato & Mozzarella Filling, Tempered Tomato Chutney,
*Contains Peanuts

THIRD COURSE

ISH BUTTER CHICKEN (GF)

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

EGGPLANT MOILEE (VG/GF)

Roasted Eggplant, Coconut Gravy, Turmeric Relish, Tempered Mustard

AGED BASMATI TUMERIC RICE

BLACK GARLIC NAAN

V – Vegetarian VG - Vegan GF – Gluten Free O - Optional

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



For an enriching 'ISH' experience, indulge in our custom-crafted five and seven-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.

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 \$32 pp

3-Course Wine Experience \$48 pp

4-Course Wine Experience \$60 pp

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

CELEBRATION MENU \$94.9 PP

FIRST COURSE

VADA PAV (V/VG)

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

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

ZUCCHINI FLOWER BHAJI (V)

Zucchini Blossoms, Spiced Peanut Masala, Potato & Mozzarella Filling, Tempered Tomato Chutney,
*Contains Peanuts

THIRD COURSE

ISH BUTTER CHICKEN (GF)

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

ISH PALAK PANEER (V/GF)

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

AGED BASMATI TUMERIC RICE

BLACK GARLIC NAAN

DESSERT

TIRAMISU GULAB JAMUN

Indian doughnuts, infused in Jamaican coffee beans, pistachio crumble, shredded coconut