

SMALL

DAHI PURI (V/VGO)	4.5
Crispy Fried Puff, Spiced Potato, Yogurt, Tamarind, Mint	
TANDOORI KING PRAWNS (GF)	26
Grilled King Prawns, Lemon Butter, Hint of Yogurt, Charred Lime & Cherry Tomatoes	
VADA PAV (V/VG)	16
Bombay Pav Buns, Spiced Potato Fritter, Tamarind, Mint, Coriander, Dry Coconut Chutney (2PC)	
ROTI DUCK TACO (GFO)	16
Pulled Confit Duck, South Indian Spices, Malabari Paratha, Caramelised Onion (2PC)	

MEDIUM

LAMB SEEKH KEBAB (GFO)	27
Spiced Lamb Mince, Kachumber Salad, Mint Raita, Naan (3PC)	
KINGFISH CEVICHE (GF)	24
Cured Kingfish Burnt Eggplant, Lime, Rendered Chicken Fat, Mint, Prawn Crackers	
SMASHED SAMOSA CHAAT (V/VGO)	22
Dough Pastry, Spiced Potato, Chickpea, Yogurt, Tamarind, Mint	
STUFFED MUSHROOMS (V/GF)	24
Button Mushrooms, Spiced Cream Cheese, Curry Leaves, Tempered Coconut Chutney (4PC)	

Please note

15% Public Holiday surcharge / 10% Surcharge on Sunday / Merchant fee of 1.5% applies on all cards

V – Vegetarian
GF – Gluten Free

VG - Vegan
O - Optional



We at ISH believe in bringing a different culinary perspective for Melbournians — that of a dynamic, eclectic, evolving India. The menu at ISH uses global influences and modern techniques while retaining the rich heritage and cultural integrity of Indian cuisine.

WINE PAIRING

Our wine tasting experience has been carefully curated with premium wines, which complement our menu.

2-Course Wine Experience \$32pp
3-Course Wine Experience \$48pp
4-Course Wine Experience \$62pp

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

**TURN OVER
FOR SET MENUS**

CURRY / MAINS

KERALA BEEF FRY (GF)	39
Slow Cooked Beef, House-made Spice Mix, Curry Leaves, Fennel	
ISH BUTTER CHICKEN (GF)	36
Tandoori Chicken, Punjabi Spices, Butter, Tomato, *Cashew Gravy	
EGGPLANT MOILEE (V/GF/VG)	34
Charred Eggplant, Turmeric, Mustard, Coconut Gravy	
ISH MAKHANI PANEER (V/GF)	36
St David's House-made Paneer, Punjabi Spices, Butter, Tomato, *Cashew Gravy	
ISH PALAK PANEER (V/GF)	36
St David's House-made Paneer, Spinach Gravy, Tomato, Confit Ginger	
CHANA MASALA (V/VG/GF)	30
Chickpeas, Turmeric, Garam Masala, Garlic, Chilli Oil	
DAL MAKHANI (V/GF)	31
Slow Cooked Black Lentils, Ginger Butter, Fresh Cream	
PRAWN & EGGPLANT MOILEE (GF)	39
Banana Prawns, Turmeric, Mustard, Coconut Gravy	
BARRAMUNDI GASSI (GF)	43
Barramundi Fillet, Onion & Tomato Masala, Mustard, Lemon, Ginger & Garlic	

SIDES

Pappadums & Chutney (V/GF)	7
Roasted Garlic Raita Yoghurt (V/GF)	8
Aged Basmati & Turmeric rice (V/GF)	8
Black Garlic Naan / Plain Naan (V)	8
Gluten-free Naan (GF)	9
Pea Stuffed Naan (V)	13
Fresh Chilli / Side of Chutney	3
Onion Pickle (Sirka Pyaz)	7

ISH CHEF SET MENU
\$69.9 PP

FIRST COURSE

DAHI PURI (V)

Crispy Fried Puff, Spiced Potato, Yogurt, Tamarind, Mint

ROTI DUCK TACO

Pulled Confit Duck, Southern Spices, Malabari Paratha

SECOND COURSE

STUFFED MUSHROOMS (V/GF)

Button Mushrooms, Spiced Cream Cheese, Curry Leaves, Tempered Coconut Chutney

KINGFISH CEVICHE (GF)

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

THIRD COURSE

ISH PALAK PANEER

St David's House-made Paneer, Spinach Gravy, Tomato, Confit Ginger

ISH BUTTER CHICKEN

Tandoori Chicken, Punjabi Spices, Butter, Tomato, *Cashew Gravy

AGED BASMATI TURMERIC RICE

BLACK GARLIC NAAN



**For a wholesome 'ISH' experience,
try our tailor-made
three and four course meals which
reflect the rich heritage and cultural
integrity of Indian cuisine.
These carefully curated menus
can be tuned according to
your dietary requirements and
personal favourites.**

WINE PAIRING

Our wine tasting experience has been carefully
curated with premium wines, which
complement our menu.

2-Course Wine Experience \$32pp

3-Course Wine Experience \$48pp

4-Course Wine Experience \$62pp

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

ISH CELEBRATION MENU
\$79.9 PP

FIRST COURSE

VADA PAV (V/VG)

Bombay Pav Buns, Spiced Potato Fritter, Tamarind, Mint, Coriander

MURGH MALAI TIKKA

Tandoori Chicken, Spiced Cream Cheese, Yogurt, White Pepper

SECOND COURSE

LAMB SEEKH KEBAB

Spiced Lamb Mince, Kachumber Salad, Mint, Naan

SMASHED SAMOSA CHAAT (V)

Dough Pastry, Spiced Potato, Chickpeas, Yogurt, Tamarind, Mint

THIRD COURSE

ISH PALAK PANEER

St David's House-made Paneer, Spinach Gravy, Tomato, Confit Ginger

ISH BUTTER CHICKEN

Tandoori Chicken, Punjabi Spices, Butter, Tomato, *Cashew Gravy

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

Please note

*15% Public Holiday surcharge / 10% Surcharge on
Sunday / Merchant fee of 1.5% applies on all cards*