



Modern – ISH Indian in Fitzroy

ISH is a new addition to an already vibrant Gertrude St, bringing a modern twist to traditional flavours and techniques of Indian cuisine. At ISH we can cater for a range of events and occasions:

- Anniversaries
- Private corporate functions
 - Private Parties
- Birthdays Exclusive Dinners
 - Weddings parties

For exclusive events at ISH, we can offer:

- Up to 40 guests seated upstairs
- Up to 75 guests seated whole venue

With an exposed brick wall and recycled timber finish, ISH creates a warm and welcoming atmosphere. Our venue provides a lush and open space for lunches, dinners and private functions. Meanwhile, the private dining room is elegantly decorated, perfect for corporate dinners and intimate events.



In terms of availability of our venue spaces, we can cater for most needs:

Upstairs area privately – whole space

- Lunch Tuesday - Friday 12pm - 4pm
\$2,000 minimum spend on food and beverage
- Lunch Saturday - Sunday 12pm - 4pm
\$2,500 minimum spend on food and beverage
- Dinner Tuesday – Thursday & Sunday 6pm - 10pm
\$3,000 minimum spend on food and beverage
- Dinner Friday - Saturday 6pm - 8.15pm OR 8.30pm - 11.45pm
\$3,500 minimum spend on food and beverage
- Dinner Friday - Saturday 6pm - 11.45pm
\$5,000 minimum spend on food and beverage

*Seasonal and subject to changes

The minimum spend is a guide and is excluding whole venue hire.

Please contact us to confirm availability and the minimum spend for your preferred date.





SET MENU'S

Chefs Set Menu

\$55 per guest

Three course menu

1 Peckish 1 Moreish

1 Famished 2 Sides

Chef 's tasting menu package

\$65 per guest

Four course menu

2 Peckish 1 Moreish

1 Famished 2 Sides

1 Dessert

ISH premier tasting menu

\$75 per guest

Five course menu

2 Aperitives 2 Peckish

2 Moreish 2 Famished

2 sides 1 Dessert

SAMPLE MENU

Example based on the Chef's tasting menu at \$65
all function means will be customised by our team

First Course

Sambar arancini, pearl cous cous, sambar dahl,
tempered coconut and tomato chutney

South Indian Spiced Duck pâté, brussels sprout
mustard achar, black cardamom ghee naan

Second Course

Victorian tandoori lamb cutlets,
dill and turnip mash

Third Course

Kerala beef curry with Victorian grass-fed beef, Pomegranate,
raita pearls, micro coriander

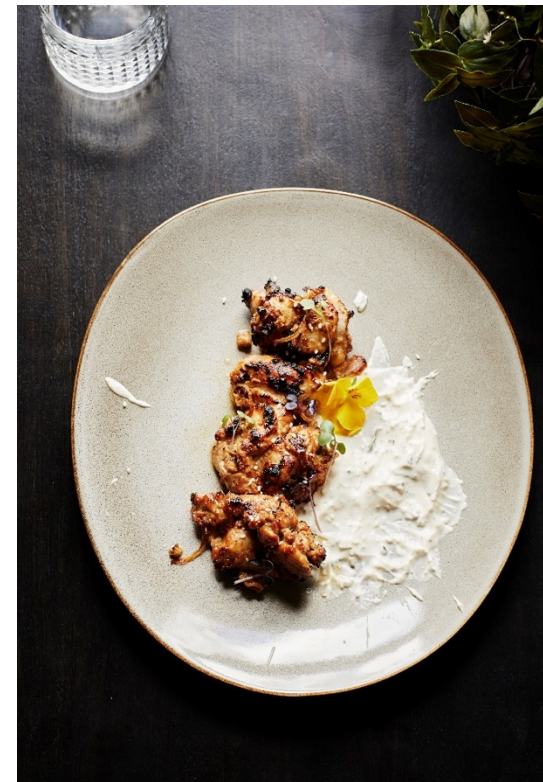
Tandoori malai broccoli, wild black rice, candied cashews and chilli

Black garlic naan

Pickled green mango & fennel achar salad
Brussel Sprouts mustard achar

Dessert

Chai gelato, masala puffs, ginger cookie and honey raisin compote



SOMMELIER MATCHED WINES

Our Sommelier is available to perfectly match a wines to the Chef's tasting menu.

Please ask your Events Manager for further details.

Three course wine match

\$39

Five course wine match

\$59 per person

Please note this is a 75ml wine pour

BEVERAGES ON CONSUMPTION

Beverage on consumption is available, with your beverages to be selected prior to your event. We recommend selecting one sparkling wine, two white wines, two red wines and two beers. Dessert wine may be added if desired. Additional beverage options may be added on the day and are subject to availability. Please ask your Events Manager for a current beverage list.

\$45/GUEST 2.5 unlimited

White	Charosa Vineyards Viognier	IND
Red	Mt Langhi Shiraz	VIC
Beer	Kingfisher	

Soft drink and Sparkling mineral water included

\$65/GUEST 2.5 hours unlimited

Sparkling	Paparazzi Prosecco	VIC
White	Mocandunda Single Vineyard Riesling	SA
Red	Masso Antico Primitivo	ITL
Rose	Pittnuar Rose	AUST
Beer	Kingfisher	

Soft drink and Sparkling mineral water included

\$85/GUEST 2.5 hours unlimited

Sparkling	Paparazzi Prosecco	VIC
White	Mocandunda Single Vineyard Riesling	SA
Red	Silent Noise Shiraz/Grenache/Zinfandel	SA
Beer	Kingfisher	
Scotch	Johnnie Walker Black Label	
Bourbon	Bulleit Bourbon	
Vodka	Absolut Vodka	
Gin	Gordon's Gin	
Rum	Bacardi Rum	

Soft drink and Sparkling mineral water included

CANCELLATIONS

Cancellations 7 days or less prior to the booking date will incur the forfeit of your deposit. All cancellations must be provided in writing to ISH.

PRICES

All prices are inclusive of GST. Prices are subject to change. All credit card transactions incur a 1.5% surcharge. Events held on a public holiday will incur a 10% surcharge on all food and beverage items.

LOST PROPERTY AND DAMAGES

ISH aims to provide a safe environment for all guests and whilst we take care with your property, ISH accepts no liability for damages or loss of items before, during or after an event. In the instance where damage has occurred you are financially responsible for any damages caused by you or your guests or third party contractors to fixtures and fittings at ISH. This includes any damage caused to the building, furniture or property including the cost of repair or replacement.

RESPONSIBLE SERVICE OF ALCOHOL

By law, all staff at ISH possess a Liquor Licensing accredited RSA and may refuse alcohol to a person or persons whom they believe to be intoxicated. ISH reserves the right to ask anyone behaving in an irresponsible or reckless manner to leave the premises.

BOOKINGS

Tentative bookings are held for 2 days upon request. If another enquiry is made for the same date we will contact you to check your intention prior to releasing the date.

Function bookings are only confirmed upon receipt of a signed Confirmation Form and a deposit of \$500 paid in full. This deposit can be made via credit card or EFT.

The remaining balance of your event is to be paid in full on the day of the event via credit card or cash unless organised prior to the event with your Event Manager. If beverage on consumption does not reach the minimum spend, ISH may add a room hire charge to reach your agreed upon minimum spend.

Please note that all lunch functions will conclude no later than 4.30pm unless organised in advance with your Events Manager.

MENU, BEVERAGE AND GUEST CONFIRMATION

Your menu and beverage selection, dietary requirements and final details are to be finalised no later than 7 days prior to the event. Failure to do so means your menu selections may not be guaranteed. Menus are subject to seasonal change, Estelle reserves the right to substitute both menu and beverage items for items of similar quality if the preferred selection is not available. Final numbers are to be confirmed 72 hours prior to the event. Charges are based on the confirmed amount of guests except when there are additional guests in attendance.



Contact us:

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