

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.

4 COURSE CHEF'S SET MENU \$65 PP

4 COUSE WINE PAIRING \$45 PPP



Goan Chorizo Pao, mint and coriander chutney	10
Hazeldene's Farm Lasani chicken tikka, burani yoghurt, betel leaf	4.5
Pulled confit duck taco, crispy skin, South Indian spices, paratha	9
Spiced potato, pea & paneer Samosa, tamarind chutney	6
Hiramasa king fish crudo, lemon achar, pomelo, betel leaf, pickled radish, butter milk	16
Tempura Eggplant, peanut salan, capsicum chonka, eggplant bhartha	16
Kashmiri 'dum aloo' pan fried potato dumplings, saag puree, popped lentils, dried cherry tomatoes	23
Kerala beef fry, malabari paratha	26
Malvani curry, mussels, brioche crumbs	23
Mussallam Raan, silverbeet, roast lamb shank	35
Cashew Korma, spiced confit duck leg	29
ISH butter chicken, Hazeldene Farm chicken (Veg with paneer)	30/25
Moilee curry, seared king and wood-ear mushrooms, dulse seaweed. (Add scallops \$8)	30/38
Ghassi curry, poached barramundi, coconut, samphire	30
Cauliflower	13
Kachumber	10
Yellow Dal	14
Burrani raita	5
Steamed basmati rice	6
Black garlic naan / plain naan	7
Gluten-free naan	9
House made achar's	5