

# TAKE AWAY MENU

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.

**3 COURSES FEED ME \$45PP**

**4 COURSES FEED ME \$55PP**



## STARTERS

Hazeldene's Farm, Lasani chicken tikka, burani yoghurt	16
Vada Pav, the original Indian Burger, house made pav bun, potato dumpling, chilli coconut chutney, mint & coriander chutney, tamarind chutney (2pc)	14
Spiced Kingfish Ceviche, Turmeric buttermilk, cumin, chat masala, coriander	18
Pulled confit duck tacos, crispy skin, South Indian spices, paratha	18
Corn and pumpkin pakora	13
Tempura Eggplant, peanut salan, chonka, bhartha	14

## MAINS

ISH butter chicken, Hazeldene Farm chicken	25.5
Duck Korma, confit Duck leg	28
ISH Bharwa Eggplant, special recreation of a 4000-year old curry	22
Kerala beef fry, Malabari paratha	25.5
ISH Paneer Makhani	21
Moilee curry, seared king mushrooms, wood-ear mushrooms	21
Dal Makhni, lentil curry	16

## SIDES

Tandoori Broccoli	10
Kachumber Salad	7
Dal Makhani, lentil curry	10
Cucumber and mint raita	5
Steamed basmati rice	6
Black garlic naan / plain naan	6
Gluten-free naan	6

## DESSERT

Gulab Jamun Tiramisu	13
ISH Chocolate Mess	13