

**OUTDOOR MENU
\$49PP**

First Course

Poppadums & Kachumber
Spiced potato & pea Samosas
Corn and pumpkin pakoras

Second Course

ISH butter chicken, Hazeldene Farm chicken
Dal makhani
Cucumber & mint Raita
Basmati rice
Garlic naan

**ISH BANQUET
\$59PP**

First Course

Poppadums & Kachumber

Pulled Confit Duck tacos

Vada Pav Rolls

Second Course

Kerala beef fry, Malabari paratha
Roast carrots & labneh
Dal makhani
Cucumber & mint raita
Basmati rice
Garlic naan
Cauliflower Achar

Third Course

Gulab Jamun Tiramisu



We at ISH believe in bringing a different culinary perspective for Melburnians — 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 \$26pp

3-Course Wine Experience \$37pp

4-Course Wine Experience \$48pp

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ISH CELEBRATION \$75PP

First Course

Poppadums & Kachumber

Vada Pav Rolls

Spiced Kingfish, Turmeric buttermilk, cumin, chat masala, coriander, crispy Kingfish skin

Pani Puri, nylon sev, potato, tamarind chutney, mint & coriander chutney, pomegranate, chat masala

Second Course

Seared Atlantic scallop, moilee curry, coconut, turmeric

Keema Pattice, vermicelli

Third Course

Lamb Shoulder Nihari Curry

Tandoori broccoli

Dal makhani

Basmati rice pulao

Aged Black Garlic naan

Cauliflower Achar

Fourth Course

Christmas bush Honey, macadamia &

Wattle seed Kheer

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