

**2 COURSES VEG
\$49PP**

First Course

Tempura eggplant, peanut salan, chonka,
bhartha

Corn and pumpkin pakoras

Second Course

Eggplant curry
Dal makhani
Basmati rice
Garlic naan



VEGETARIAN/VEGAN

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 \$27pp

3-Course Wine Experience \$37pp

4-Course Wine Experience \$48pp

GET SOCIAL

Post & mention @ish_restaurant & tag #ishrestaurant

**4 COURSES VEG
\$75PP**

First Course

Poppadums & Kachumber

Vada Pav Roll

Spiced potato & paneer samosa

Corn and pumpkin pakoras

Second Course

ISH bharwa Eggplant curry

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

Third Course

Moilee curry, seared king mushrooms, wood-ear mushrooms, dulse seaweed

Chickpea Biryani

Tandoori broccoli

Dal makhani

Cauliflower Achar

Cucumber & mint raita

Garlic naan

Fourth Course

Christmas bush Honey, macadamia & Wattle seed Kheer

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

**3 COURSES VEG
\$59PP**

First Course

Poppadums & Kachumber

Vada Pav Rolls

Spiced potato & pea samosas

Second Course

Moilee curry, seared king mushrooms, wood-ear mushrooms, dulse seaweed

Roast carrots & labhneh

Cauliflower Achar

Dal makhani

Basmati rice

Garlic naan

Third Course

Gulab Jamun Tiramisu