

**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

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 \$27pp

3-Course Wine Experience \$38pp

4-Course Wine Experience \$49pp

GET SOCIAL

Post & mention @ish_restaurant & tag #ishrestaurant

**ISH CELEBRATION
\$75PP**

First Course

Poppadums & Kachumber

Vada Pav Rolls

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

Dahi Puri, 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 CHECK IN WITH THIS QR CODE BEFORE DINING.

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

WINE LIST & COCKTAIL LIST

SPARKLING

		GL	BTL
NV Papparazzi Prosecco	<i>(King Valley, AUS)</i>	12	55
NV Patrice Colin Sparkling Rose	<i>(Loire Valley, FR)</i>	15	68
NV Colin Brut	<i>(Ay, FR)</i>		95

WHITE

2018 Simao & Co Sauvignon Blanc	<i>(King Valley, AUS)</i>	14	65
2018 Hear Wines Pinot Gris +3	<i>(King Valley, AUS)</i>	17	75
2019 Onannon Chardonnay	<i>(Mornington VIC, AUS)</i>	18	80
2018 Frederic Mabileau Roullieres Chenin Blanc	<i>(Loire Valley, FRA)</i>	21	85
2016 Charosa Vineyards Sauvignon Blanc	<i>(Nasik, IND)</i>		65

ROSE

2018 Pittnauer "Pitti" Rose	<i>(Burgenland, AUST)</i>	13	65
2018 Comte Abbattucci Faustine Rose	<i>(Corsica, FRA)</i>		95

RED

2018 Liv Zak Pinot Noir	<i>(Yarra Valley, AUS)</i>	13	60
2016 Domaine d'Ourea Tire Bouchon	<i>(South Rhone Valley, FRA)</i>	14	63
2017 Masso Antino Primitivo	<i>(Puglia, IT)</i>	16	72
2018 S. Delafont Grenache	<i>(Languedoc, FRA)</i>	17	75
2018 Hughes & Hughes Pinot Noir	<i>(Tasmania, AUS)</i>		75



**IF YOU WANT SOMETHING
SPECIAL, PLEASE ASK FOR
OUR RESERVE WINE LIST!**

**PLEASE CHECK IN WITH
THIS QR CODE BEFORE
DINING.**

SIGNATURE COCKTAILS

Kaffir Leaf Sour <i>(Generous Gin, kaffir leaf, egg white fresh lemon lime)</i>	20
Indian Elixir <i>(A bit of sweet, a touch of spice, this elixir will rejuvenate your life)</i>	20
Rocky Passionfruit <i>(Absolute Vodka, rockmelon liquor, pineapple, passionfruit pulp)</i>	20
Spicy Mello <i>(Marsala infused Herradura tequila, pineapple, lime, homemade spicy syrup)</i>	18
Classic Negroni <i>(Campari, Generous Gin, Antica Formula)</i>	20
Classic Old-Fashioned <i>(Choice of our whiskey, Bourbon, Single Malt or Rum)</i>	20/30

MOCKTAILS

Spicy Virgin Mojito <i>(Classic mojito, spiced or strawberry)</i>	12
Virgin Kaffir Leaf Sour <i>(Generous Gin, kaffir leaf, egg white fresh lemon lime)</i>	12
Refreshing Crush <i>(Lime, mint, black salt, soda, strawberry)</i>	12

BEER & CIDER

Asahi Super Dry Black	<i>(Japan)</i>	11
Kingfisher Lager	<i>(India)</i>	10
Urquell Pilsner	<i>(Czech Republic)</i>	12
Bira 91 Blonde	<i>(India)</i>	12
Arquiteka Apple Cider	<i>(Yarra Valley, VIC)</i>	10

GIN

Four Pillars Dry	<i>(Australia)</i>	14
Jinzu	<i>(United Kingdom)</i>	10
Bombay Sapphire	<i>(United Kingdom)</i>	12
Tanqueray 10	<i>(United Kingdom)</i>	13

