

**ISH BANQUET
\$63PP**

First Course
Poppadums & Kachumber

Pulled Confit Duck tacos

Vada Pav Rolls

Second Course
Duck Korma curry
Roast carrots & labneh
Dal makhani
Turmeric Basmati rice
Black Garlic naan
Brussel sprout 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 \$30pp
3-Course Wine Experience \$40pp
4-Course Wine Experience \$50pp



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

ISH CELEBRATION \$85PP

First Course
Poppadums & Kachumber

ISH Chicken Tikka

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
Cucumber and Mint Raita
Turmeric Basmati rice
Black Garlic naan
Brussel sprout Achar

Fourth Course
Gulab Jamun Tiramisu

PECKISH

Seared Atlantic Scallop, Turmeric coconut moilee curry / 8ea

ISH free range chicken tikka, caramelised onions, roasted garlic 'burrani' yoghurt / 7ea

Dahi Puri, sev, potato, tamarind chutney, mint & coriander chutney, pomegranate, chat masala / 4ea

Spiced Kingfish Ceviche, Turmeric buttermilk, cumin, chat masala, coriander / 19

MOREISH

Tempura eggplant, capsicum chhonka, tamarind peanut salan / 22

Keema Pattice, beef mince, potato mash, vermicelli croquette / 19

Vada Pav, the original Indian Burger, house made pav bun, potato fritter / 15

Pulled confit duck tacos, crispy skin, South Indian spices, paratha / 19



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DESSERT

ISH Gulab Jamun Tiramisu / 14

ISH deconstructed chocolate mess / 14

FAMISHED

Slow cooked home-style kerala beef curry, malabari paratha / 32

ISH butter chicken / 31

Duck Korma, confit Duck, aromatic cashew Korma curry / 32

South Indian Moilee curry, seared king mushrooms, wood-ear mushrooms / 28

ISH Paneer Makhani / 26

ISH Bharwa Eggplant, special recreation of a 4000-year old curry / 26

SIDES

Tandoori Broccoli / 13

Fresh Kachumber Salad / 10

Dal Makhani, lentil curry / 11

Roasted garlic 'burrani' raita / 7

Aged basmati & Turmeric rice / 9

Gluten-free naan / 8

Butter Naan / 6

Black Garlic Naan / 7

Malabari parantha / 6

Naan Basket (Black Garlic Naan, Butter Naan, Malabari Paratha) / 20