

## TO START

<b>PANI PURI (V/VG)</b> Puffed Puri, Spiced Potato, Tamarind & Mint Pani, Crispy Fried Chickpea Boondi (4PC)	<b>18</b>
<b>ROTI DUCK TACO (GFO)</b> Pulled Confit Duck, South Indian Spices, Malabari Paratha, Crispy Chicken Skin, Caramelised Onion (2PC)	<b>23</b>
<b>VADA PAV (V/VG)</b> Bombay Famous Pav Buns, Spiced Potato Fritter, Tamarind, Mint, Coriander, Dry Coconut Chutney (2PC)	<b>18</b>
<b>KINGFISH CEVICHE (GF)</b> Cured Kingfish, Burnt Eggplant, Lime, Rendered Chicken Fat, Mint Chiffonade, Prawn Crackers	<b>26</b>
<b>SCOTCH EGG KOFTA (GF)</b> Spiced Chicken Mince, Soft Boiled Egg, Fried Shallots	<b>18</b>

## ENTRÉE

<b>CHICKEN TIKKA (GF)</b> Charred Chicken, Mint Yogurt Marinade, Pomegranate, Cooked in a Clay Pot Oven (3PC)	<b>33</b>
<b>CAULIFLOWER CURRIED HUMMUS (V/VGO/GF)</b> Seared Cauliflower, Curried Butter, Spiced Hummus, Dill Garnish	<b>29</b>
<b>GAMBAS AU VINO TANDOORI (GF)</b> Charred King Prawns, Reduced Gamay-Tandoori Marinade, Lemon Butter, Burnt Lime & Cherry Tomatoes, Gunpowder Podi	<b>36</b>
<b>LAMB SEEKH KEBAB (GF)</b> Mediterranean seasoned Lamb Skewers, Kachumber Salad, Mint & Yogurt Chutney (3PC)	<b>36</b>
<b>BURRATA PAPDI CHAAT (V)</b> Fried Papdi, Young Mango Chutney, Pickled Jalapenos, Diced Mango, Fresh Burrata	<b>32</b>

V – Vegetarian  
GF – Gluten Free

VG - Vegan  
O - Optional

*\*Please note\**

15% Public Holiday surcharge / Merchant fee of 2%  
applies on all cards



**We at ISH are committed to offering Melbournians a distinctive culinary experience — one that encapsulates the vibrant, ever-evolving essence of India. Our menu draws inspiration from global influences and employs modern culinary techniques, all while honouring the profound heritage and cultural integrity of Indian cuisine.**

## WINE PAIRING

Enjoy your meal alongside our meticulously curated wine tasting experience, featuring a selection of popular wines expertly chosen to complement our menu.

3-Course Wine Experience \$42pp

4-Course Wine Experience \$52pp

5-Course Wine Experience \$62pp

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

## MAINS

<b>KERALA BEEF FRY (GF)</b> Slow Cooked Beef, House-made Spice Mix, Curry Leaves, Fennel	<b>44</b>
<b>ISH BUTTER CHICKEN (GF)</b> Tandoori Chicken, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust	<b>42</b>
<b>ISH PALAK PANEER (V/GF)</b> St David's House-made Cottage Cheese, Blanched Spinach & Roma Tomato Gravy, Confit Ginger	<b>42</b>
<b>ISH MAKHANI PANEER (V/GF)</b> St David's House-made Cottage Cheese, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust	<b>42</b>
<b>EGGPLANT MOILEE (GF/V/VG)</b> Malabari Coconut Gravy, Roasted Eggplant, Turmeric Relish, Tempered Mustard	<b>42</b>
<b>BARRAMUNDI GASSI (GF)</b> Seared Barramundi Fillet, Tempered Mustard, Lemon Dressing, Desiccated Coconut, Onion & Tomato Gravy	<b>49</b>
<b>DUM ALOO GNOCCHI (V/VG)</b> Potato Dumplings, House-made Kashmiri Spices, Confit Onion Gravy, Dehydrated Cherry Tomato, Saag Puree	<b>41</b>
<b>PRAWN &amp; EGGPLANT MOILEE (GF)</b> Malabari Coconut Gravy, Banana Prawns, Roasted Eggplant, Turmeric Relish, Tempered Mustard	<b>46</b>
<b>LAMB SHANK ROGAN JOSH (GF)</b> Slow Braised Lamb Shank, House-made Kashmiri Spices, Chilli Oil	<b>51</b>

## SIDES

<b>Pappadums &amp; Chutney (V/GF)</b>	<b>8</b>
<b>Roasted Garlic Raita Yoghurt (V/GF)</b>	<b>9</b>
<b>Aged Basmati &amp; Turmeric rice (V/GF)</b>	<b>9</b>
<b>Black Garlic Naan / Plain Naan (V)</b>	<b>9</b>
<b>Gluten-free Naan (GF)</b>	<b>10</b>
<b>Pea Stuffed Naan (V)</b>	<b>14</b>
<b>Chilli infused Oil / Side of Chutney</b>	<b>6</b>
<b>Kachumber Garden Salad (Sirka Pyaaz)</b>	<b>10</b>