

TO START

TASMANIAN OYSTERS (GF)	6
Pacific Oyster, Finger Lime, Shallots, Masala Brine	
DAHI PURI (V/VGO)	12
Yogurt Poppers, Spiced Potato, Tamarind & Mint Chutney, Crispy Fried Chickpea Noodles (2PC)	
ROTI DUCK TACO (GFO)	23
Pulled Confit Duck, South Indian Spices, Malabari Paratha, Crispy Chicken Skin, Caramelised Onion (2PC)	
VADA PAV (VG)	18
Bombay Famous Pav Buns, Spiced Potato Fritter, Tamarind, Mint, Coriander, Dry Coconut Chutney (2PC)	

ENTRÉE

CHICKEN TIKKA (GF)	33
Charred Chicken, Mint Yogurt Marinade, Pomegranate, Cooked in a Clay Pot Oven (3PC)	
KINGFISH CEVICHE (GF)	26
Cured Kingfish, Burnt Eggplant, Lime, Rendered Chicken Fat, Mint Chiffonade, Prawn Crackers	
CAULIFLOWER CURRIED HUMMUS (V/VGO/GF)	29
Seared Cauliflower, Curried Butter, Spiced Hummus, Dill Garnish	
GAMBAS AU VINO TANDOORI (GF)	36
Charred King Prawns, Reduced Gamay-Tandoori Marinade, Lemon Butter, Burnt Lime & Cherry Tomatoes, Gunpowder Podi	
BURRATA PAPDI CHAAT (V)	32
Fried Papdi, Young Mango Chutney, Pickled Jalapenos, Diced Mango, Fresh Burrata	

V – Vegetarian VG - Vegan
GF – Gluten Free 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.

2-Course Wine Experience \$32pp
3-Course Wine Experience \$42pp
4-Course Wine Experience \$52pp

MAINS

KERALA BEEF FRY (GF)	44
Slow Cooked Beef, House-made Spice Mix, Curry Leaves, Fennel	
ISH BUTTER CHICKEN (GF)	43
Tandoori Chicken, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust	
ISH PALAK PANEER (V/GF)	43
St David's House-made Cottage Cheese, Blanched Spinach & Roma Tomato Gravy, Confit Ginger	
ISH MAKHANI PANEER (V/GF)	43
St David's House-made Cottage Cheese, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust	
EGGPLANT MOILEE (VG/GF)	42
Roasted Eggplant, Coconut Gravy, Turmeric Relish, Tempered Mustard	
LAMB SHANK ROGAN JOSH (GF)	55
Slow Braised Lamb Shank, House-made Kashmiri Spices, Chilli Oil	
MALABAR PRAWN CURRY (GF)	49
King Prawns, Coconut & Chilli Gravy, Tamarind, Curry Leaves, Fenugreek	

SIDES

Pappadums & Chutney (VG/GF)	8
Roasted Garlic Raita Yoghurt (VG/GF)	9
Aged Basmati & Turmeric rice (VG/GF)	9
Black Garlic Naan / Plain Naan (V/VGO)	9
Gluten-free Naan (V/VGO/GF)	10
Chilli infused Oil / Side of Chutney	6
Kachumber Garden Salad (Sirka Pyaaz)	10

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

CHEF SELECTION MENU

\$84.9 PP

FIRST COURSE

DAHI PURI (V/VGO)

Yogurt Poppers, Spiced Potato, Tamarind & Mint Chutney, Crispy Fried Chickpea Noodles

ROTI DUCK TACO (GFO)

Pulled Confit Duck, South Indian Spices, Malabari Paratha, Crispy Chicken Skin, Caramelised Onion

SECOND COURSE

KINGFISH CEVICHE (GF)

Cured Kingfish, Burnt Eggplant, Lime, Rendered Chicken Fat, Mint Chiffonade, Prawn Crackers

CAULIFLOWER CURRIED HUMMUS (V/VGO/GF)

Seared Cauliflower, Curried Butter, Spiced Hummus, Dill Garnish

THIRD COURSE

ISH BUTTER CHICKEN (GF)

Tandoori Chicken, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust

EGGPLANT MOILEE (VG/GF)

Roasted Eggplant, Coconut Gravy, Turmeric Relish, Tempered Mustard

AGED BASMATI TUMERIC RICE

BLACK GARLIC NAAN



For an enriching 'ISH' experience, indulge in our custom-crafted five and seven-course meals, thoughtfully designed to showcase the profound heritage and cultural integrity of Indian cuisine.

These meticulously curated menus can be tailored to accommodate your dietary preferences.

WINE PAIRING

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

2-Course Wine Experience \$32pp

3-Course Wine Experience \$42pp

4-Course Wine Experience \$52pp



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CELEBRATION MENU

\$94.9 PP

FIRST COURSE

VADA PAV (V/VG)

Bombay Famous Pav Buns, Spiced Potato Fritter, Tamarind, Mint, Coriander, Dry Coconut Chutney

TASMANIAN OYSTERS (GF)

Pacific Oyster, Finger Lime, Shallots, Masala Brine

SECOND COURSE

CHICKEN TIKKA (GF)

Charred Chicken, Mint Yogurt Marinade, Pomegranate, Cooked in a Clay Pot Oven

BURRATA PAPDI CHAAT (V)

Fried Papdi, Young Mango Chutney, Pickled Jalapenos, Diced Mango, Fresh Burrata

THIRD COURSE

ISH BUTTER CHICKEN (GF)

Tandoori Chicken, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust

ISH PALAK PANEER (V/GF)

St David's House-made Cottage Cheese, Blanched Spinach & Roma Tomato Gravy, Confit Ginger

AGED BASMATI TUMERIC RICE

BLACK GARLIC NAAN

DESSERT

PISTACHIO KULFI

Indian House-made Ice Cream, Cashew, Saffron, Cardamom

YOGHURT PANNA COTTA

Roasted Pineapple, Jaggery Syrup, Curry Leaf Powder, Milk Crumble

V – Vegetarian
GF – Gluten Free

VG - Vegan
O - Optional

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