

TO START

DAHI PURI (V/VGO)	12
Yogurt Poppers, Spiced Potato, Tamarind & Mint Chutney, Crispy Fried Chickpea Noodles (2PC)	
ROTI DUCK TACO (GFO)	26
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)	
CORN & PUMPKIN PAKORAS (V)	21
Crispy Fritters, Corn, Butternut Squash, Aromatic Spices, Coriander & Mint Raita (4PC)	

ENTRÉE

CHICKEN TIKKA (GF)	34
Charred Chicken, Mint Yogurt Marinade, Pomegranate, Cooked in a Clay Pot Oven (3PC)	
KINGFISH CEVICHE (GF)	31
Cured Kingfish, Burnt Eggplant, Lime, Rendered Chicken Fat, Mint Chiffonade, Papadums	
ZUCCHINI FLOWER BHAJI (V)	33
Zucchini Blossoms, Spiced Peanut Masala, Potato & Mozzarella Filling, Tempered Tomato Chutney, *Contains Peanuts	
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
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.

2-Course Wine Experience \$32 pp
3-Course Wine Experience \$48 pp
4-Course Wine Experience \$60 pp



MAINS

KERALA BEEF FRY (GF)	45
Slow Cooked Beef, House-made Spice Mix, Curry Leaves, Fennel	
ISH BUTTER CHICKEN (GF)	44
Tandoori Chicken, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust	
ISH PALAK PANEER (V/GF)	44
St David's House-made Cottage Cheese, Blanched Spinach & Roma Tomato Gravy, Confit Ginger	
ISH MAKHANI PANEER (V/GF)	44
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)	58
Slow Braised Lamb Shank, House-made Kashmiri Spices, Chilli Oil	
MANGO BARRAMUNDI CURRY (GF)	58
Barramundi Fillet, Young Mango cubes, Tempered Mustard & Curry Leaf	

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, Papadums

ZUCCHINI FLOWER BHAJI (V)

Zucchini Blossoms, Spiced Peanut Masala, Potato & Mozzarella Filling, Tempered Tomato Chutney,
*Contains Peanuts

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

V - Vegetarian
GF - Gluten Free

VG - Vegan
O - Optional

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applies on all cards



**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 \$32 pp
- 3-Course Wine Experience \$48 pp
- 4-Course Wine Experience \$60 pp



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OR ALLERGIES BEFORE PLACING YOUR ORDER**

CELEBRATION MENU

\$94.9 PP

FIRST COURSE

VADA PAV (V/VG)

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

ROTI DUCK TACO (GFO)

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

SECOND COURSE

CHICKEN TIKKA (GF)

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

ZUCCHINI FLOWER BHAJI (V)

Zucchini Blossoms, Spiced Peanut Masala, Potato & Mozzarella Filling, Tempered Tomato Chutney,
*Contains Peanuts

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 (GF)

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