

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	
PANEER ANGARA SKEWERS (V)	29
Charred Cottage Cheese Cubes, Lasun Yogurt Marinade, Charred Onion & Red Peppers, Cooked in a Clay Pot Oven (2PC)	
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, Burrata, Tamarind & Mint Chutney, Pickled Jalapenos, Fresh Mango Pulp, Pomegranate	



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



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

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	
MOILEE (VGO/GF) (EGGPLANT/PRAWN)	42/49
Roasted Eggplant, Coconut Gravy, Turmeric Relish, Tempered Mustard	
GASSI PUMPKIN KOFTA (V/VG)	43
Spiced Pumpkin Fritters, Roasted Coconut, Tangy Tomato Gravy, Tempered Mustard & Curry Leaf	
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 (V/GF)	9
Aged Basmati & Turmeric rice (VG/GF)	9
Black Garlic Naan / Plain Naan (V/VGO)	11/10
Dal Makhani (V/GF)	15
Thai Green Chillies / Side of Chutney	5
Kachumber Salad (Sirka Pyaaz)	8

V – Vegetarian VG - Vegan
GF – Gluten Free O - Optional

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

CHEF SELECTION MENU

\$79.9 PP

FIRST COURSE

DAHI PURI (V/VGO)

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

VADA PAV (V/VG)

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

SECOND COURSE

ROTI DUCK TACO (GFO)

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

PANEER ANGARA SKEWERS (V)

Charred Cottage Cheese Cubes, Lasun Yogurt Marinade, Charred Onion & Red Peppers, Cooked in a Clay Pot Oven

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 \$32 pp

3-Course Wine Experience \$48 pp

4-Course Wine Experience \$60 pp

Please note

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

CELEBRATION MENU

\$99.9 PP

FIRST COURSE

DAHI PURI (V/VGO)

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

GAMBAS AU VINO TANDOORI (GF)

Charred King Prawns, Reduced Gamay-Tandoori Marinade, Lemon Butter, Burnt Lime & Cherry Tomatoes, Gunpowder Podi

SECOND COURSE

KINGFISH CEVICHE (GF)

Cured Kingfish, Burnt Eggplant, Lime, Rendered Chicken Fat, Mint Chiffonade, Papadums

BURRATA PAPDI CHAAT (V)

Fried Papdi, Burrata, Tamarind & Mint Chutney, Pickled Jalapenos, Fresh Mango Pulp, Pomegranate

THIRD COURSE

KERALA BEEF FRY (GF)

Slow Cooked Beef, House-made Spice Mix, Curry Leaves, Fennel

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

V – Vegetarian
GF – Gluten Free

VG - Vegan
O - Optional

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