

CANAPÉS

DAHI PURI (V + VG option)	12
Yogurt Poppers, Spiced Potato, Tamarind & Mint Chutney, Crispy Fried Chickpea Noodles (2PC)	
ROTI DUCK TACO (GF option)	22
Pulled Confit Duck, South Indian Spices, Malabari Paratha, Crispy Chicken Skin, Caramelised Onion (2PC)	
VADA PAV (VG)	16
Bombay Famous Pav Buns, Spiced Potato Fritter, Tamarind, Mint, Coriander, Dry Coconut Chutney (2PC)	
PANEER ANGARA SKEWERS (V + GF)	21
Charred Cottage Cheese Cubes, Lasun Yogurt Marinade, Charred Onion & Red Peppers, Cooked in a Clay Pot Oven (2PC)	

MEDIUMS

CHICKEN TIKKA (GF)	31
Charred Chicken, Mint Yogurt Marinade, Pomegranate, Cooked in a Clay Pot Oven (3PC)	
CAULIFLOWER HUMMUS (VG + GF)	24
Fried Cauliflower, Jaggery Glazed, Spiced Hummus	
KINGFISH CEVICHE (GF)	29
Cured Kingfish, Burnt Eggplant, Lime, Rendered Chicken Fat, Mint Chiffonade, Papadums	
GAMBAS AU VINO TANDOORI (GF)	34
Charred King Prawns, Reduced Gamay-Tandoori Marinade, Lemon Butter, Burnt Lime & Cherry Tomatoes, Gunpowder Podi	
SMASHED SAMOSA CHAAT (V + VG option)	25
Deconstructed Spiced Potato Pastry, Chickpea Curry, Yogurt, Tamarind And Mint Chutneys.	



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	\$46 pp
4-Course Wine Experience	\$58 pp

Please note

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

MAINS

KERALA BEEF FRY (GF)	44
Slow Cooked Beef, House-made Spice Mix, Curry Leaves, Fennel	
ISH BUTTER CHICKEN (GF)	37
Tandoori Chicken, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust	
GASSI PUMPKIN KOFTA (VG)	36
Spiced Pumpkin Fritters, Roasted Coconut, Tangy Tomato Gravy, Tempered Mustard & Curry Leaf	
ISH PALAK PANEER (V + GF)	37
St David's House-made Cottage Cheese, Blanched Spinach & Roma Tomato Gravy, Confit Ginger	
ISH MAKHANI PANEER (V + GF)	37
St David's House-made Cottage Cheese, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust	
CHICKPEA MASALA (VG + GF)	32
Home-Style, Rich In Fibre Chickpeas With Robust Flavours	
MALABAR PRAWN (GF)	49
Marinated King Prawns, Roasted Coconut, Tangy Tomato Gravy, Tempered Mustard & Curry Leaf	
LAMB SHANK ROGAN JOSH (GF)	56
Slow Braised Lamb Shank, House-made Kashmiri Spices, Chilli Oil	

SIDES

Pappadums & Chutney (VG/GF)	8
Roasted Garlic Raita Yoghurt (V/GF)	9
Aged Basmati & Turmeric rice (VG/GF)	10
Black Garlic Naan / Plain Naan (V/VGO)	11/10
Thai Green Chillies / Side of Chutney	5
Kachumber Salad (Sirka Pyaaz)	7

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

V – Vegetarian
GF – Gluten Free

VG - Vegan
O - Optional

CHEF SELECTION MENU

\$74.9 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

CAULIFLOWER HUMMUS (VG/GF)

Fried Cauliflower, Jaggery Glazed, Spiced Hummus

THIRD COURSE

ISH BUTTER CHICKEN (GF)

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

AUTHENTIC CHANA MASALA (VG/GF)

Home-style, rich in fibre chickpeas with robust flavours

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 \$46 pp

4-Course Wine Experience \$58 pp

Please note

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

CELEBRATION MENU

\$89.9 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

CHICKEN TIKKA (GF)

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

SMASHED SAMOSA CHAAT (V/VGO)

Deconstructed Spiced Potato Pastry, Chickpea Curry, Yogurt, Tamarind And Mint Chutneys.

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

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O - Optional

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