

## TO START

- DAHI PURI (V + VG option)** 10  
Yogurt Poppers, Spiced Potato, Tamarind & Mint Chutney, Crispy Fried Chickpea Noodles (2PC)
- ROTI DUCK TACO (GF option)** 18  
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)** 17  
Charred Cottage Cheese Cubes, Lasun Yogurt Marinade, Charred Onion & Red Peppers, Cooked in a Clay Pot Oven (2PC)

## ENTRÉE

- CHICKEN TIKKA (GF)** 25  
Charred Chicken, Mint Yogurt Marinade, Pomegranate, Cooked in a Clay Pot Oven (3PC)
- CAULIFLOWER HUMMUS (VG + GF)** 21  
Fried Cauliflower, Jaggery Glazed, Spiced Hummus
- KINGFISH CEVICHE (GF)** 24  
Cured Kingfish, Burnt Eggplant, Lime, Rendered Chicken Fat, Mint Chiffonade, Papadums
- GAMBAS AU VINO TANDOORI (GF)** 31  
Charred King Prawns, Reduced Gamay-Tandoori Marinade, Lemon Butter, Burnt Lime & Cherry Tomatoes, Gunpowder Podi
- SMASHED SAMOSA CHAAT (V + VG option)** 22  
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 ADVISE OF ANY FOOD INTOLERANCES OR ALLERGIES BEFORE PLACING YOUR ORDER**

*\*Please note\**

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

## MAINS

- KERALA BEEF FRY (GF)** 37  
Slow Cooked Beef, House-made Spice Mix, Curry Leaves, Fennel
- ISH BUTTER CHICKEN (GF)** 35  
Tandoori Chicken, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust
- GASSI PUMPKIN KOFTA (VG)** 32  
Spiced Pumpkin Fritters, Roasted Coconut, Tangy Tomato Gravy, Tempered Mustard & Curry Leaf
- ISH PALAK PANEER (V + GF)** 34  
St David's House-made Cottage Cheese, Blanched Spinach & Roma Tomato Gravy, Confit Ginger
- ISH MAKHANI PANEER (V + GF)** 34  
St David's House-made Cottage Cheese, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust
- CHICKPEA MASALA (VG + GF)** 28  
Home-Style, Rich In Fibre Chickpeas With Robust Flavours
- MALABAR PRAWN (GF)** 39  
Marinated King Prawns, Roasted Coconut, Tangy Tomato Gravy, Tempered Mustard & Curry Leaf
- LAMB SHANK ROGAN JOSH (GF)** 44  
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)** 6
- Black Garlic Naan / Plain Naan (V/VGO)** 11/10
- Thai Green Chillies / Side of Chutney** 5
- Kachumber Salad (Sirka Pyaaz)** 7

V – Vegetarian  
GF – Gluten Free

VG - Vegan  
O - Optional

**CHEF SELECTION MENU**

**\$69.9 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**

**\$84.9 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

V – Vegetarian  
GF – Gluten Free

VG - Vegan  
O - Optional

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