



MODERN-ISH

I N D I A N

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S P R I N G M E N U

199 GERTRUDE STREET, FITZROY

SNACKS

- DAHI PURI** (V + VG option).....**12**
Crisp Puri, Spiced Potato, Yoghurt, Tamarind-Date Chutney, Mint & Coriander Chutney, Sev (2pc)
- ROTI DUCK TACO** (GF option).....**24**
Confit Duck, South Indian Spices, Malabari Paratha, Crisp Chicken Skin, Caramelised Onion (2pc)
- VADA PAV** (VG).....**18**
Spiced Potato Vada, Soft Pav, Tamarind-Date, Mint & Coriander Chutney, Desiccated Coconut (2pc)
- PANEER & SPRING PEA CROQUETTES** (V)....**24**
St David's Dairy Paneer, Spring Peas Puree, Hung Yoghurt, Pommes Paille (2pc)

SMALL PLATES

- CHICKEN TIKKA** (GF).....**32**
Tandoor-Charred Chicken, Mint Yoghurt Marinade, Pomegranate, Chaat Masala
- JAGGERY CAULIFLOWER** (VG + GF).....**27**
Crisp Cauliflower, Jaggery-Chilli Glaze, Spiced Hummus
- KINGFISH CEVICHE** (A + GF).....**29**
Cured Kingfish, Smoked Eggplant Bharta, Lime, Rendered Chicken-Fat Dressing, Mint Chiffonade, Papadums
- TANDOORI SPRING LAMB CUTLETS** (GF).....**39**
Tandoor-Charred Lamb, Green Apple & Radish Kachumber, Kashmiri Almond Chutney
- SMASHED SAMOSA CHAAT** (V + VG option)....**25**
Smashed Samosa, Chickpea Masala, Yoghurt, Tamarind & Mint Chutneys, Namkeen

MAINS

- KERALA BEEF FRY** (GF).....**45**
Slow Cooked Beef, Kerala Black Pepper Masala, Curry Leaf, Fennel
- ISH BUTTER CHICKEN** (GF).....**41**
Tandoori Chicken, Punjabi Tomato-Cashew Gravy, Cultured Butter, Fenugreek Dust
- GASSI PUMPKIN KOFTA** (VG).....**42**
Pumpkin Kofta, Mangalorean Coconut-Tomato Gassi, Tempered Mustard & Curry Leaf
- ISH PALAK PANEER** (V + GF).....**39**
St David's House-Made Paneer, Blanched Spinach & Roma Tomato Gravy, Confit Ginger
- ISH MAKHANI PANEER** (V + GF).....**39**
St David's House-Made Paneer, Punjabi Spiced Butter, Roma Tomato & Cashew Gravy, Fenugreek Dust
- MALABAR PRAWN** (A + GF).....**49**
Tiger Prawns, Malabar Coconut-Tomato Curry, Tempered Mustard & Curry Leaf
- LAMB SHANK ROGAN JOSH** (GF).....**58**
Slow Braised Lamb Shank, Kashmiri Rogan Josh, Chilli Oil

SIDES

- PAPADUMS & CHUTNEY** (VG/GF).....**9**
- ROASTED GARLIC RAITA** (V/GF).....**9**
- AGED BASMATI & TURMERIC RICE** (VG/GF).....**10**
- BLACK GARLIC NAAN / PLAIN NAAN** (V/VGO).....**11/10**
- FRESH GREEN CHILLIES**.....**5**
- CHUTNEY** (Mint & Coriander, Tamarind, Mango Achar).....**5**
- SPRING KACHUMBER SALAD**.....**9**



We at ISH are committed to offering Melburnians a distinctive culinary experience — one that encapsulates the vibrant, ever-evolving essence of India, drawing on global influences and modern technique while honouring the heritage of Indian cuisine.

SET MENUS

CHEF SELECTION MENU

\$79.90 per person

Dahi Puri · Vada Pav
Roti Duck Taco · Jaggery Cauliflower
ISH Butter Chicken · Chana Masala
Basmati Turmeric Rice · Black Garlic Naan

CELEBRATION MENU

\$99.90 per person

Dahi Puri · Roti Duck Taco
Tandoori Spring Lamb Cutlet · Smashed Samosa Chaat
Kerala Beef Fry · ISH Makhani Paneer
Basmati Turmeric Rice · Black Garlic Naan
Pistachio Kulfi

WINE PAIRING

A curated selection of wines chosen to complement your meal.

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