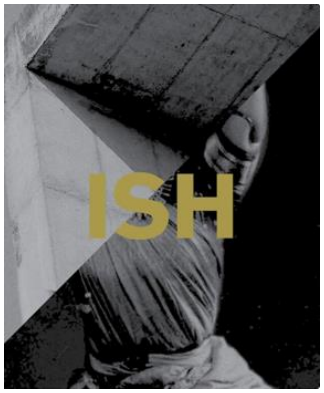


MODERN-ISH

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SUMMER MENU

ENTREES

DAHI PURI (V + VG option) **12**
Crisp Puri, Spiced Potato, Yoghurt, Tamarind Chutney, Mint & Coriander Chutney, Sev (2pc)

ROTI DUCK TACO (GF option) **26**
Confit Duck, South Indian Spices, Malabari Paratha, Crisp Chicken Skin, Caramelised Onion (2pc)

VADA PAV (VG) **18**
Spiced Potato Vada, Soft Pav, Tamarind , Mint & Coriander Chutney, Desiccated Coconut (2pc)

JAGGERY CAULIFLOWER (VG + GF) **21**
Crisp Cauliflower, Jaggery-Chilli Glaze, Spiced Hummus

COLD PLATES

WATERMELON CHAAT (VG option + GF option) **19**
Fresh Watermelon, Lotus Root Crisps, Mint, Coriander, Tamarind Glaze, Yogurt, Roasted Cumin

KINGFISH CEVICHE (A + GF) **34**
Cured Kingfish, Smoked Eggplant Bharta, Lime, Rendered Chicken-Fat Dressing, Mint Chiffonade, Papadums

BURRATA PAPDI CHAAT (V) **29**
Fresh Burrata, Crisp Flat Bread, Pomegranate, Ripe Mango, Tamarind, Mint & Coriander, Jalapeño

FROM THE TANDOOR

CHICKEN TIKKA (GF) **34**
Tandoor-Charred Chicken, Mint Yoghurt Marinade, Chaat Masala, Lime

TANDOORI LAMB CUTLETS (GF) **39**
Tandoor-Charred Lamb, Apple & Radish Kachumber, Kashmiri Almond Chutney

TANDOORI PINEAPPLE (V + GF + VG option) **27**
Tandoor-Charred Pineapple, Smoked Yoghurt, Pickled Onion, Mint & Coriander Chutney, Chilli Lime Dressing

MAINS

KERALA BEEF FRY (GF) **47**
Slow-Cooked Beef, Kerala Black Pepper Masala, Curry Leaf And Fennel

ISH BUTTER CHICKEN (GF) **44**
Tandoori Chicken, Punjabi Tomato-Cashew Gravy, Cultured Butter, Fenugreek Dust

MUSHROOM MOILEE (VG + GF) **43**
King Oyster Mushrooms, Snow Peas, Light Coconut Curry, Tempered Mustard, Curry Leaf

ISH MAKHANI PANEER (V + GF) **42**
St David's House-Made Paneer, Roma Tomato-Cashew Gravy, Cultured Butter, Fenugreek Dust

PRAWN MOILEE (A + GF) **52**
Tiger Prawnss, Light Coconut Curry, Tempered Mustard, Curry Leaf

MANGO BARRAMUNDI (A + GF) **59**
Barramundi Fillet, Young Mango, Turmeric, Ginger, Garlic, Curry Leaf

SIDES

PAPADUMS AND CHUTNEY (VG + GF) **9**

ROASTED GARLIC RAITA (V + GF) **9**

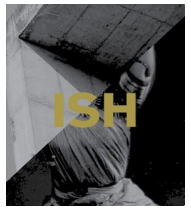
AGED BASMATI AND TURMERIC RICE (VG + GF) **10**

BLACK GARLIC NAAN / PLAIN NAAN (V + VGO) **12 / 11**

FRESH GREEN CHILLIES (VG + GF) **5**

CHUTNEY SELECTION (VG + GF) **6**
Mint And Coriander, Tamarind, Mango Achar

SUMMER KACHUMBER SALAD (VG + GF) **11**



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 Tacos · Watermelon Chaat
ISH Butter Chicken · Daal Makhani · Basmati Turmeric Rice · Black Garlic Naan

CELEBRATION MENU
$104.90 per person

Dahi Puri · Chicken Tikka
Kingfish Ceviche · Burrata Papdi 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**

V — Vegetarian VG — Vegan GF — Gluten Free
A — Australian O — Optional

Please advise of any food intolerances or allergies before placing your order.

15% surcharge applies on public holidays and 10% surcharge applies on Sundays.