

TO START

- DAHI PURI (V + VG option)** 4.5
Famous Street food, spiced potato, tamarind, herb chutney, yoghurt (1PC)
- TANDOORI KING PRAWNS (GF)** 25
Flame grilled Australian king prawns served with lemon butter, hint of yogurt and charred lime.
- CHICKEN TIKKA (GF)** 23
Marinated in yoghurt, ginger, garlic, cooked in an Indian clay oven (3PC)
- VADA PAV (V / VG)** 16
Famous Indian Street food from Bombay. House made pav buns, spiced potato fritter, mint & coriander chutney. (2PC)
- ROTI DUCK TACO (GF option)** 16
Pulled confit duck, south Indian spices, Malabari Paratha. (2PC)

MEDIUM PLATES

- LAMB SEEKH KEBAB (GF option)** 27
North Indian Street food, spiced lamb mince kebabs & roti. (3PC)
- STUFFED MUSHROOMS (V/GF)** 24
Mushroom stuffed with creamy spiced curry and served with tempered coconut chutney.
- CURED KINGFISH (GF)** 24
Burnt eggplant, lime, chicken fat, mint, nigella seeds, served with prawn crackers.
- CAULIFLOWER CURRIED HUMMUS (V/GF)** 22
Curried butter, spiced hummus.
- SMASHED SAMOSA CHAAT (V + VG option)** 20
Crispy, tangy and sweet North Indian Street food served with chickpea curry, yogurt, tamarind and mint chutneys.

Please note

15% Public Holiday surcharge / 10% Surcharge on Sunday / Merchant fee of 1.5% applies on all cards



We at ISH believe in bringing a different culinary perspective for Melbournians — that of a dynamic, eclectic, evolving India. The menu at ISH uses global influences and modern techniques while retaining the rich heritage and cultural integrity of Indian cuisine.

WINE PAIRING

Our wine tasting experience has been carefully curated with premium wines, which complement our menu.

2-Course Wine Experience \$32pp

3-Course Wine Experience \$44pp

4-Course Wine Experience \$54pp

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

TURN OVER FOR SET MENUS

CURRY / MAINS

- KERALA BEEF CURRY (GF)** 38
Home-style, Slow cooked fragrant, grass-fed beef curry
- ISH BUTTER CHICKEN (GF)** 35
Punjabi style thick creamy butter chicken *contains cashew nuts
- EGGPLANT MOILEE CURRY (V/GF/VG)** 33
Turmeric, coconut curry, mustard seeds
- ISH MAKHANI PANEER (V/GF)** 35
Punjabi style thick creamy butter paneer *contains cashew nuts
- ISH PALAK PANEER (V/GF)** 35
Spinach curry, St David's house made paneer
- BENGALI LAMB CURRY (GF)** 39
Kolkata's popular curry flavoured with yogurt, cashew paste, poppy seeds, and ISH lamb spice mix *Contains cashew nuts
- KASHMIRI DUM ALOO (V/VG)** 30
Pan-fried potato dumplings, served with saag puree and dried cherry tomatoes.
- DAL MAKHANI (V/GF)** 29
Slow cooked, black lentil curry
- PRAWN & EGGPLANT MOILEE CURRY (GF)** 39
Turmeric, coconut curry, mustard seeds
- ISLAND F'ISH' CURRY (GF)** 41
Barramundi fillet, Ghassi curry, mustard seeds, fresh coconut
- ### SIDES
- Pappadums & Chutney (V/GF)** 7
- Roast garlic, raita yoghurt (V/GF)** 8
- Aged basmati & turmeric rice (V/GF)** 8
- Black garlic naan / Plain Naan (V)** 8
- Gluten-free naan (GF)** 9
- Fresh chilli / Side of Chutney** 3
- Onion pickle (Sirka Pyaz)** 7

ISH CHEF SET MENU
\$69.9 PP

FIRST COURSE

DAHI PURI (V)

Famous Street food, spiced potato, tamarind, herb chutney, yoghurt

CHICKEN TIKKA (GF)

Marinated in yoghurt, ginger, garlic, cooked in an Indian clay oven

SECOND COURSE

CAULIFLOWER, CURRIED HUMMUS (V/GF)

Curried butter, spiced hummus

CURED KINGFISH (GF)

Burnt eggplant, lime, chicken fat, mint, nigella seeds.

THIRD COURSE

ISH PALAK PANEER

Spinach curry, house made St David's paneer

ISH BUTTER CHICKEN

Our famous rich creamy Punjabi style butter chicken, free range chicken

AGED BASMATI TUMERIC RICE

BLACK GARLIC NAAN



For a wholesome 'ISH' experience, try our tailor-made three and four course meals which reflect the rich heritage and cultural integrity of Indian cuisine. These carefully curated menus can be tuned according to your dietary requirements and personal favourites.

WINE PAIRING

Our wine tasting experience has been carefully curated with premium wines, which complement our menu.

2-Course Wine Experience \$32pp

3-Course Wine Experience \$44pp

4-Course Wine Experience \$54pp

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

ISH CELEBRATION MENU
\$79.9 PP

FIRST COURSE

VADA PAV

Famous Indian Street food from Bombay. House made pav buns, spiced potato fritter, mint & coriander chutney.

ROTI DUCK TACO

Pulled confit duck, south Indian spices, Malabari Paratha

SECOND COURSE

LAMB SEEKH KEBAB

North Indian Street food, spiced lamb mince kebabs & roti

SAMOSA CHAAT (V)

Crispy, tangy and sweet North Indian Street food served with chickpea curry, yogurt, tamarind and mint chutneys.

THIRD COURSE

ISH PALAK PANEER

Spinach curry, house made St David's paneer

ISH BUTTER CHICKEN

Our famous rich creamy Punjabi style butter chicken, free range chicken

AGED BASMATI TUMERIC RICE

BLACK GARLIC NAAN

DESSERT

PISTACHIO KULFI

Indian House made Ice-cream, cashew, saffron, cardamom

YOGHURT PANNA COTTA

Roasted pineapple, jaggery syrup, curry leaf powder, milk crumble

Please note

15% Public Holiday surcharge / 10% Surcharge on Sunday / Merchant fee of 1.5% applies on all cards