

## TO START

<b>DAHI PURI (V)</b>	4.5
Famous street food, spiced potato, tamarind, herb chutney, yoghurt	
<b>CURRIED EGG BONDA (V + GF option)</b>	7.5
Indian scotch egg, curried onions, fermented batter	
<b>CHICKEN TIKKA (GF)</b>	22
Marinated in yoghurt, ginger, garlic, cooked in an Indian clay oven (3PC)	
<b>VADA PAV (V)</b>	16
Famous Indian street food from Bombay. House made pav buns, spiced potato fritter, mint & coriander chutney. (2PC)	
<b>ROTI DUCK TACO</b>	16
Pulled confit duck, south Indian spices, Malabari Parantha. (2PC)	

## MEDIUM PLATES

<b>LAMB SEEKH KEBAB</b>	27
North Indian street food, spiced lamb mince kebabs & roti.	
<b>SMASHED PEA KULCHA (V)</b>	22
Punjab's famous stuffed naan, Stracciatella cheese, mint	
<b>CURED KINGFISH (GF)</b>	22
Burnt eggplant, lime, chicken fat, mint, nigella seeds.	
<b>KEEMA PAO</b>	25
Bombay street food, mince beef curry, house made pao bun	
<b>CAULIFLOWER, CURRIED HUMMUS (V/GF)</b>	21
Curried butter, spiced hummus	

*\*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 Melburnians — 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 \$31pp**

**3-Course Wine Experience \$44pp**

**4-Course Wine Experience \$53pp**

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

## CURRY/MAINS

<b>KERALA BEEF CURRY (GF)</b>	35
Home-style, Slow cooked fragrant, grass fed beef curry	
<b>ISH BUTTER CHICKEN (GF)</b>	34
Punjabi style thick creamy butter chicken *contains cashew nuts	
<b>EGGPLANT MOILEE CURRY (V/GF)</b>	28
Turmeric, coconut curry, mustard seeds	
<b>ISH BUTTER PANEER (V/GF)</b>	34
Punjabi style thick creamy butter paneer *contains cashew nuts	
<b>ISH PALAK PANEER (V/GF)</b>	34
Spinach curry, St David's house made paneer	
<b>DAL MAKHANI (V/GF)</b>	26
Slow cooked, black lentil curry	
<b>PRAWN &amp; EGGPLANT MOILEE CURRY (GF)</b>	37
Turmeric, coconut curry, mustard seeds	

## SIDES

<b>Roast garlic, raita yoghurt (V/GF)</b>	7
<b>Aged basmati &amp; turmeric rice (V/GF)</b>	7
<b>Black garlic naan (V)</b>	7
<b>Gluten-free naan (GF)</b>	8
<b>Plain Naan (V)</b>	7
<b>Fresh Green chilli</b>	3
<b>Onion pickle (Sirka Pyaz)</b>	6

**CHEF SET MENU**  
**\$65.9 PP**

**FIRST COURSE**

**CURRIED EGG BONDA (V + GF option)**

Indian scotch egg, curried onions, fermented batter

**DAHI PURI (V)**

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

**SECOND COURSE**

**SMASHED PEA KULCHA**

Punjab's famous stuffed naan, Stracciatella cheese, mint

**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 TURMERIC RICE**

**BLACK GARLIC NAAN**



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**CELEBRATION MENU**  
**\$75.9 PP**

**FIRST COURSE**

**VADA PAV**

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

**CHICKEN TIKKA (GF)**

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

**SECOND COURSE**

**LAMB SEEKH KEBAB**

North Indian street food, spiced lamb mince kebabs & roti

**ROTI DUCK TACO**

Pulled confit duck, south Indian spices, Malabari Parantha

**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 TURMERIC 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

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