

INDU IS A CELEBRATION OF VILLAGE CULTURE, FOOD & HOSPITALITY.
A COMPLETE SENSORY EXPERIENCE, BORROWING THE FLAVOURS,
SMELLS & COLOURS OF INDIA & SRI LANKA.



INDU

WELCOME TO THE VILLAGE

VILLAGE TO VILLAGE PROGRAM

WE PROUDLY SUPPORT NON-PROFIT ORGANISATION, PALMERA. PALMERA EXISTS TO HELP CREATE A WORLD THAT SUPPORTS BUSINESS SOLUTIONS FOR RURAL ENTREPRENEURS IN SRI LANKA. THIS WORK GIVES PEOPLE THE TOOLS TO INCREASE INCOME AND STRENGTHENS COMMUNITIES.

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INDU FEAST

Sit back, relax and let our chef take you on a journey around the sub-continent as you enjoy something from each section of our menu.

Let us know if you have any specific dietary requirements.
Minimum two people.

INDU Feast 65pp ● INDU Signature Feast 80pp ● INDU Vegetarian Feast 60pp
Pre-theatre Feast \$42 ● Available only for bookings at 5/5.30pm and vacated by 7pm.

DOSA & HOPPER BAR

A selection of Sri Lankan staples. Designed to share and best eaten with your hands.
All Dosas and Hoppers are gluten free.

String Hoppers, Kiri Hodi 12

Coconut gravy, coconut sambol

Egg Hopper 16

Eggplant pickle, pomegranate pearls, goat's curd, coconut sambol
(\$2 from every Egg Hopper sold will be donated to Palmera to support their work in Sri Lanka)

Beetroot Hopper 15

Cabbage Mallung, lotus root

Salmon Dosa 18

Flame-seared, turmeric cured salmon, cardamom aioli, pickled fennel

Smoked Goat's Leg Dosa 18

Zucchini ribbon raita, pomegranate, chilli, bacon jam



FROM THE COAST

Albacore Tuna Croquettes 15

Deep fried fish cutlets, black garlic mayo, popped mustard seeds

Abrolhos Scallops & Kingfish Ceviche 24

Finger lime, young coconut

Devilleed Prawns 24

Xacuti blistered tomatoes, curry leaves, tamarind

FROM THE VILLAGE

Kale Mallung Salad 10

Red onion, radish, lime, coconut, cumin vinaigrette

Spiced Charred Broccoli 15

Salt baked beets, quince jam, dukkah

Crispy Fenugreek Roti 16

Soft paneer, spiced bell pepper, pickled cucumber

Eggplant Moju 16

Pickled eggplant, green chilli, pistachio

Caramelised Onion & Turmeric Bread 9

Fennel butter, coconut sambol



CURRIES & GRILL

Devilled Pumpkin 22

Ginger, coconut chutney, crispy eshallots

Thilaka's Potato Curry 24

Mustard seeds, curry leaves, sweet and sour

Fried Chicken 24

Buttermilk, pine salt, lime pickle

INDU Kiri Hodi Fish Curry 32

Mustard seeds, coconut milk, lemongrass, okra

Goan Pork Belly Curry 32

Crispy crackling, coconut milk, cardamom, cinnamon bark

Coconut Beef Cheek Curry 34

Spiced bone marrow, lemongrass, pandan

The Great Lamb Raan 45

Slow cooked Lachlan Valley lamb, fresh mint chutney, lunumiris



INDU ESSENTIALS

House made Paratha 6

Beetroot & Lime Raita 8

Pomegranate, rose petals

Cabbage Mallung 10

Mustard seeds, coconut, chilli

Crispy Brussel Sprouts 12

Temper coconut, curry leaves

Glazed Green Beans 18

Bamboo shoots, tamarind, puffed wild rice

Amma's Daal 12

INDU's Pickle Plate 9

Selection of housemade pickles, changing daily

Kiribath Rice 8

Sri Lankan rice cooked with coconut milk

Basmati Rice 6

HANDMADE DESSERTS

Chef's selection of desserts 14pp (minimum 2 people)

Cinnamon custard tart, white chocolate 12

Spiced carrot cake, coriander icing, toffee carrot & walnut cream 12

Dark chocolate mousse, cocoa crumb, orange sorbet 12

INDU MUSIC

Enjoy our carefully curated soundtrack, inspired by The Beatles White album following their trip to India, paying tribute to the sounds of the 60's and 70's and the icons that shaped music forever.

