

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

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**

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.

HANDMADE takes you on a journey of amazing food shared through the stories of 34 women – their struggle, hope and strength as they rebuild their lives after conflict. Dishes from these villages feature in **HANDMADE** (\$55) and some also feature on our menu - just look for **HM**.

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.

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DOSA & HOPPER BAR

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

String hoppers kiri hodi 12

steamed rice flour noodles, fenugreek, chilli & coconut gravy, coconut sambol (V+, HM)

Egg hopper 15

with eggplant pickle, pomegranate pearls, goat's curd & coconut sambol (V, HM)

Chickpea hopper 15

spiced chickpea curry, mung bean sprouts, devilled cashews & fried kale (V+, HM)

Eggplant dosa 16

with garam masala eggplant, lentil vada, bitter melon, beetroot & coconut cream (V+, HM)

Smoked goat's leg dosa 18

with zucchini ribbon raita, pomegranate & chilli bacon jam

Braised octopus dosa 18

with chaat masala potatoes & pickled red cabbage

FROM THE COAST

Tuna fish cutlets 15

deep fried fish cutlets, fresh chilli & black garlic mayo

Hot butter squid 18

chilli, fennel, ginger, cabbage & lime

Spiced torched kingfish 24

cucumber, pomelo & corn salad

Grilled market fish 22

burnt fenugreek, coconut & sesame chutney, acharu

Devilled prawns 24

Xacuti blistered tomatoes, curry leaves & tamarind

(V) Vegetarian (V+) Vegan
(HM) Handmade



10% surcharge will be applied on public holidays.
1.5% credit card fee applies at all other times.

FROM THE VILLAGE

Kale mallung salad 10

kale, red onion & radish salad, lime, coconut, cumin vinaigrette (V+)

Eggplant moju 16

pickled eggplant, onion, green chilli & pistachio (V+)

Heritage carrots 16

with labna, puffed wild rice, coriander & peanut dressing (V)

Ranger's Valley beef tartar 22

with curry leaves, pickled kohlrabi & masala plantain crisps

CURRIES & GRILL

Deville pumpkin 22

coconut roasted with chilli, ginger, crispy eschallots & fresh coconut (V+)

Heirloom beetroot curry 24

smoked beetroot puree, fresh paneer & crispy curry leaves (V)

Kiri hodi fish curry 32

Market fish, okra, plantain & broadbeans

Roasted black curry chicken 28

lemongrass, black curry sauce & barbequed cinnamon peaches

Goan pork belly curry 32

with crispy crackling, coconut milk, poppy seeds, cardamom & cinnamon bark

The Great Lamb Raan 45

slow cooked Lachlan Valley lamb, fresh mint chutney & lunumiris

INDU ESSENTIALS

Beetroot & lime raita 6

with pomegranate & rose petals (V)

Turmeric & onion bread 9

masala butter & coconut sambol (V, HM)

Kashmiri spiced charred greens 12

broccoli, cauliflower & crispy coconut (V+)

Amma's daal 12

red lentils, mustard seeds & fresh ground coconut (V+)

Lemon rice 9

with crispy lentils, smashed peanuts, green chilli & fresh coconut (V+)

INDU's pickle plate 9

a selection of housemade pickles (V+)

Basmati rice 6 (V+)

House made Paratha 6 (V, HM)

HANDMADE DESSERTS

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

'Watalappam' coconut caramel custard, roasted cashew and pistachio biscuit 12 (V)

Toasted coconut ice cream, toffee pineapple, chilli 12 (V)

Sweet pomegranate granita, coconut jelly & mango custard 12 (V)

Dark chocolate & cardamom mousse, cocoa crumb & spiced peach sorbet 12 (V+)

Spiced carrot cake, coriander icing, toffee carrot & walnut cream 12 (V)