

## 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**

## 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, coconut sambol 12**

Steamed rice flour noodles, fenugreek chilli coconut gravy, freshly grated coconut sambol

### **Egg Hopper 15**

Eggplant pickle, pomegranate pearls, goat's curd, freshly grated coconut sambol

### **Chickpea Hopper 15**

Spiced chickpea curry, mung bean sprouts, devilled cashews, crispy kale

### **Salmon Dosa 16**

Flame-seared, turmeric cured salmon dosa, 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

### **Kingfish Ceviche 24**

Pomelo, grapes, crispy buckwheat

### **Grilled Market Fish 24**

Burnt fenugreek, radish leaf chutney, crispy fried greens

### **Devilled Prawns 24**

Xacuti blistered tomatoes, curry leaves, tamarind

## FROM THE VILLAGE

### **Kale Mallung Salad 10**

Kale, red onion, radish salad, lime, coconut, cumin vinaigrette

### **Eggplant Moju 16**

Pickled eggplant, onion, green chilli, pistachio

### **Heritage Carrots 16**

Labna, puffed wild rice, coriander, peanut dressing



# INDU

## WELCOME TO THE VILLAGE

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

## CURRIES & GRILL

### **Devilled Pumpkin 22**

Coconut roasted with chilli, ginger, crispy eschallots

### **Cashew Nut Curry 24**

Mushroom, green beans, purple cabbage, coconut

### **INDU Kiri Hodi Fish Curry 32**

Mustard seeds, coconut milk, lemongrass, okra, radish, crispy taro chips

### **Dry roasted Grain Fed Chicken 28**

Braised savoy cabbage, caramelized peach, curry sauce

### **Goan Pork Belly Curry 32**

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

### **House made Paratha 6**

### **Beetroot & lime Raita 8**

with pomegranate and rose petals

### **Caramelised onion & Turmeric Bread 9**

Fennel butter, freshly grated coconut sambol

### **Kashmiri spiced charred greens 12**

Broccoli, cauliflower, crispy coconut

### **Amma's daal 12**

Red lentils, mustard seeds, fresh ground coconut

### **Lemon Rice 9**

Crispy lentils, smashed peanuts, green chilli, fresh coconut

### **INDU's pickle plate 9**

Selection of housemade pickles, changing daily

### **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**

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Some of our menu items may contain or come into contact with **wheat, eggs, peanuts, tree nuts, and milk**.  
If you have any known allergies please alert our team before ordering. 10% surcharge will be applied on public holidays.  
1.5% credit card fee applies at all other times.