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INDU IS A CELEBRATION OF  
VILLAGE CULTURE & HOSPITALITY.  
A COMPLETE SENSORY EXPERIENCE,  
BORROWING THE FLAVOURS,  
SMELLS & COLOURS FROM THE VILLAGES  
OF INDIA & SRI LANKA,  
ADDING OUR OWN UNIQUE TWIST.

**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 2 people.

**INDU Feast 65pp**  
**INDU Signature Feast 80pp**

## VILLAGE TO VILLAGE PROGRAM

We proudly partner with non-profit organisation, Palmera, to support women entrepreneurs living in the rural villages of the sub-continent to stand on their own two feet by helping to increase their income and their savings.

Dishes from these villages feature in Palmera's cookbook **HANDMADE** and some also feature on our menu – just look for **HM**.



## DOSA & HOPPER BAR

Traditionally a Sri Lankan staple, our hoppers are naturally gluten & dairy free, with a soft centre & a delicate crispy edge. Our handmade, open dosas are an INDU take on the south Indian classic.

### **Egg hopper 15**

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

### **Smoked goat's leg dosa 18**

with zucchini ribbon raita, pomegranate & chilli bacon jam (G)

### **Braised octopus dosa 18**

with chaat masala potatoes, pickled red cabbage (G, D)

### **Vegan dosa 16**

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

## FROM THE COAST

### **Spiced spanner crab & salt cod 6 each**

served on a betel leaf (G, D) 6 each

### **Chopped tuna 18**

fermented cucumber, green chilli & cardamom chutney, cured egg yolk & flax seed crisp (G, D)

### **Scallops in the shell 24**

with cauliflower puree, cumin, finger lime & green mango pickle (G)

### **Grilled market fish 22**

in INDU's native bush masala (G, D)

## FROM THE VILLAGE

### **Twice-cooked, NSW lamb ribs 6 each**

with an almond & jaggery spice crust (G)

### **Watermelon salad 14**

with mint, cucumber, hung yoghurt & pomegranate molasses (G, V)

### **Heritage carrots 16**

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

### **Chopped raw ranger's valley beef 22**

curry leaves, pickled kohlrabi, masala plantain crisps (G, D)

## CURRIES & GRILL

### **Devilled pumpkin 22**

with ginger, coconut chutney, crispy eschallots & fresh coconut (G, D, V+)

### **Beef shin bone marrow & Kashmiri lamb curry 36**

with black cardamom (G, D)

### **Goan pork belly curry 32**

with crispy crackling, coconut milk, poppy seeds, cardamom & cinnamon bark (G, D)

### **Spice crusted pink snapper fillet 32**

baked in banana leaf with fennel, string hoppers & coconut molee (G, D, HM)

### **Heirloom beetroot curry 24**

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

### **The Great Lamb Raan 45 / 80**

Marinated & tenderly slow roasted over 48 hours, served with fresh mint chutney & lunumiris. Half serve/whole serve (G, D)

## INDU ESSENTIALS

### **Turmeric & onion bread 9**

masala butter & coconut sambol (V, HM)

### **Crispy fried brussel sprouts 12**

toasted coconut, chilli & mint (G, D, V+)

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

Red lentils, mustard seeds & fresh ground coconut (G, D, V+)

### **Nashi pear 8**

with roasted pistachio raita (V, G)

### **Lemon rice 9**

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

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

pol sambol, luna miris, fresh mint chutney, mustard pickles,  
HOT pickled green chillies (G, D, V+)

Basmati rice (G, D, V+) 6

Paratha (V) 6

## HAND MADE DESSERTS

**Chef's selection of desserts 13 per person (minimum 2 people)**

**Beetroot & ginger granita, goat's curd, berries (G, V+) 12**

**Chocolate & cardamom mousse, coco crumb, curry ice cream (G, V+) 14**

**Black tea kulfi, rhubarb chutney & wafer (G, V) 14**

**Bite-sized gin & tonic cheesecakes with coconut & pistachio crumb & dehydrated orange (G) 12**