

INDU is a celebration of village culture and hospitality. We provide a complete sensory experience, borrowing the flavours, smells and colours from the villages of India and Sri Lanka, adding our own unique twist.

DOSA & HOPPER BAR

(Gluten free)

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.

Beetroot hopper with asparagus, pea, mint & coconut salad with Australian Spanner crab, tomato & ginger chutney (G, D) 15

Egg hopper with eggplant pickle, pomegranate pearls, goat's curd & coconut sambol (G, V, HM) 12

Smoked goat's leg dosa, zucchini ribbon raita, pomegranate, chilli & bacon jam (G) 18

Flame-seared, turmeric-cured salmon dosa, cardamom aioli & pickled fennel (G, D) 18

Crispy dosa with garam masala eggplant, kale, lentil vada, bitter melon & burnt garlic raita (G, V, HM) 16

FROM THE COAST

Coconut crusted fresh crab kofta with squid ink & cardamom aioli (D) 14

Pan seared scallops, tempered curd & smoked coconut (G) 19

Cured salmon & prawns, chilli, coriander, tamarind & mint chutney served on a papdi base (D) 16

FROM THE VILLAGE

Twice-cooked, NSW lamb ribs with an almond & jaggery spice crust (G) 6 per piece

Handmade herbed paneer, served on crispy fenugreek roti, smoked bell pepper, pickled cucumber ribbons & radish (V) 12

Watermelon salad, mint, cucumber, hung yoghurt, cardamom & pomegranate molasses (G, V) 16

Sesame rolled beetroot croquettes of hung yoghurt, green chilli, ginger & minted chutney (V) 16

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.

INDU Feast 65pp
Including Signature Lamb Raan 80pp

CURRIES & GRILL

Hot-smoked rainbow trout, lime & cardamom infused coconut milk, tamarind compressed roe & crispy trout skin (G, D) 26

Deville pumpkin with ginger, jalapeño & coconut chutney, crispy shallots & fresh coconut (G, D, V+) 19

Pan flashed clams & mussels, Kerala coconut broth & crispy string hoppers (G, D) 28

Beef shin bone marrow & Kashmiri lamb curry with black cardamom (G, D) 36

Goan pork belly curry, coconut milk, poppy seeds, cardamom & cinnamon bark (G, D) 32

5-spice crusted local barramundi, string hoppers, turmeric & coconut molee (G, D, HM) 34

The Great Lamb Raan. Marinated & tenderly slow roasted over 48 hours, served with fresh mint chutney & lunumiris. Half serve/whole serve (G, D) 45/80

INDU ESSENTIALS

Coconut sambol, red chilli, red onion & devilled cashew nuts made tableside (G, D, V+, HM) 9

Pomegranate & roasted pistachio raita (V, G) 8

Sautéed snake beans topped with coconut, turmeric & crispy daal (G, D, V+) 10

Village mallung salad of kale, fresh grated coconut, green chilli & red onion (G, D, V+) 9

Amma's daal. Red lentils, mustard seeds & fresh ground coconut (G, D, V+) 12

Lemon rice, crispy lentils, smashed peanuts, green chilli & fresh coconut (G, D, V+) 9

Basmati rice (G, D, V+) 6

Paratha (G) 6

HAND MADE DESSERTS

Masala chai panna cotta with pistachio & rose petal shard 12

Peanut semi-freddo with jaggery, popcorn, chocolate mousse, salted caramel & cocoa crumbs (V) 14

Bite-sized gin & tonic cheesecakes on a crispy coconut & pistachio roti with dehydrated orange (V) 13

Fresh watermelon dressed with ginger syrup and served with crème fraîche ice cream, watermelon granita & honeycomb shards (V) 11



VILLAGE TO VILLAGE PROGRAM

We proudly partner with non-profit organisation Palmera to support women rural entrepreneurs living in the rural villages in 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 the HM.