

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

## 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 with eggplant pickle, pomegranate pearls, goat's curd & coconut sambol (G, V, HM) 15
- Smoked goat's leg dosa with zucchini ribbon raita, pomegranate & chilli bacon jam (G) 18
- Seared salmon dosa with kale, pomegranate & coconut sambal & cardamom aioli (G, D) 18
- Vegan dosa with garam masala eggplant, lentil vada, bitter melon, beetroot & coconut cream (G, D, V+, HM) 16

## FROM THE COAST

- Spiced spanner crab & salt cod served on a betel leaf (G, D) 6 each
- Cured sea trout with cardamom, fennel & coastal herbs, cucumber & green chilli chutney, trout roe, bee pollen & whey (G) 26
- Scallops in the shell with cauliflower puree, cumin, finger lime & green mango pickle (G) 24
- Grilled market fish in INDU's native bush masala (G, D) 22

## FROM THE VILLAGE

- Twice-cooked, NSW lamb ribs with an almond & jaggery spice crust (G) 6 each
- Watermelon salad with mint, cucumber, hung yoghurt & pomegranate molasses (G, V) 14
- Heirloom tomatoes with whipped paneer, crispy lotus roots, coriander & peanut oil (G, V) 16
- Oxtail vada with caramelised onion puree & onion ash 6 each

## INDU FEAST

Sit back, relax & 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

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

## CURRIES & GRILL

- Devilled pumpkin with ginger, coconut chutney, crispy eschallots & fresh coconut (G, D, V+) 22
- Beef shin bone marrow & Kashmiri lamb curry with black cardamom (G, D) 36
- Goan pork belly curry with crispy crackling, coconut milk, poppy seeds, cardamom & cinnamon bark (G, D) 32
- Spice crusted pink snapper fillet baked in banana leaf with fennel, string hoppers & coconut molee (G, D, HM) 32
- Heirloom beetroot curry, smoked beetroot puree, fresh paneer & crispy curry leaves (V, G) 24
- 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
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## INDU ESSENTIALS

- Turmeric & onion bread, masala butter & coconut sambol (V, HM) 9
- Pomegranate & roasted pistachio raita (V, G) 8
- Sautéed snake beans topped with coconut, turmeric & crispy daal (G, D, V+) 10
- Amma's daal. Red lentils, mustard seeds & fresh ground coconut (G, D, V+) 12
- Lemon rice with crispy lentils, smashed peanuts, green chilli & fresh coconut (G, D, V+) 9
- Basmati rice (G, D, V+) 6
- Paratha (V) 6
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## HAND MADE DESSERTS

- Chef's selection of desserts 13 per person (minimum 2 people)
- Coriander granita with coconut jelly, passionfruit & coconut mousse (G, D, V+) 14
- Chocolate love cake with spiced jaggery, tamarind puree & chai cream 14
- Mango marshmallow with mango & red chilli soup & whey mango sorbet (G) 12
- Bite-sized gin & tonic cheesecakes with coconut & pistachio crumb & dehydrated orange (G) 12



### 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 & their savings. Dishes from these villages feature in Palmera's cookbook HANDMADE & some also feature on our menu – just look for HM.