

TO START

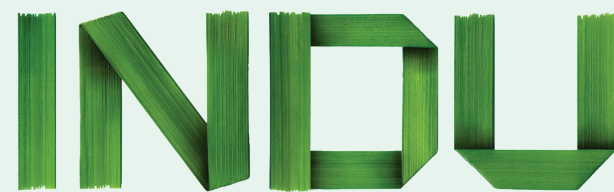
- Devilled Chickpea & Cashew Kashmiri chilli, makrut lime leaf 12
- Pol Coconut Sambol made table-side grated cocout, lime, chilli, our bread 18
- Crispy Besan Fritters tamarind chutney & cardamom mayo 14
- Albacore tuna croquettes green chilli, black garlic aioli 14
- Sabudana Vada tapioca pearl, corn, green coconut chutney 16
- Ulundu Appalam crispy papadums house made chutney, sambol 12

DOSA & HOPPER

- Roasted Masala Mushroom Dosa shimeji, oyster, golden enoki 22
- Smoked Goat Dosa spicy wiyali bacon jam, pomegrante, zucchini raita 22
- Aloo Masala Potato Dosa chana dhal, tempered black mustard seeds, crisps 20
- Chickpea Kadala Curry Hopper coconut, tomato, coriander 18
- Egg Hopper lunu miris, pol sambol, wambotu moju, goat curd 18
- Palak Paneer Hopper fenugreek, spinach, green chutney, naan flakes 22

SMALL PLATES

- Hiramasa Kingfish cumin & white pepper ranch, crispy eschallot, arwi chip 26
- Chaat Burrata fermented pineapple, crispy bits 24
- Idiyappam String Hoppers kiri hodi, coconut sambol 14
- Eggplant Moju hot pickled capsicum, spiced mustard vinaigrette 18
- Colombo King Prawns ghee, Ceylon olive, mango pickle, fresh mixed herbs 32



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.

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.

Classic Feast 79pp ● Signature Feast 89pp

Let us know if you have any specific dietary requirements.
Minimum two people.

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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 Sundays and public holidays. 1% credit card fee applies at all other times.

LARGER

- Roasted Savoy Cabbage tomato sodi, habanero hot sauce 26
- Sticky Devilled Chicken Kooni shrimp & chilli, green onion 34
- Goan pork curry xacuti spice, coconut cream, crispy crackling 36
- Jaffna Barramundi banana leaf, eschalot, red chilli & lime 38
- Cuttlefish Kottu Roti coconut gravy, curry leaf, lunu miris 32
- Thilaka's Potato Curry twice cooked potato, sweet and sour, grated coconut 26
- The "Great" Lamb Raan mint & garlic chutney, caramelised onion raita 49

SIDE DISHES

- Paratha 6 | Basmati Rice 6
- Amma's Parippu Daal red lentil, chilli, black mustard seeds 12
- Kale Salad Mallung red onion, coconut, cumin vinaigrette 12
- Pickle Acharu coconut vinegar, pineapple, dates 6 Puliyodarai Rice tamarind, chickpea crumb 12

DESSERT

- Sticky Date Pudding spiced jaggery butterscotch, ginger & brandy cream 18
- Green Apple Granita yoghurt cream, watermelon & mint 16
- Malt Pannacotta coconut & berry curd, white chocolate dulce, raspberry 20
- Erry's Soft Serve 12
- Peni Appa sweet hopper, grated coconut, palm sugar 16