## Food

In additions to delicious cocktails, we offer a range of Indian food. Food that you would not typically find in an Indian restaurant. The food is served tapas style and is designed to be shared. It is a mix of street food and home-style cooking.

We offer Set Menus that we have curated to give the full ilu ilu food experience and they work really well for sharing and also works well when you can't decide what to get!

Food service closes at 9pm however the nibbles are available till late. All plates are subject to availability.

Note : We are unable to guarantee the absense of allergens, please notify staff of any allergies as soon as you arrive and at the time of booking.

## Nibbles

Nibbles are small serve of tasty Indian snacks to accompany your drinks. (available till late)

SALTED PEANUTS (VG) 5
SPICY PEANUTS (VG)
5
Indian Spiced peanuts with a crunchy coating.
KHAKRA (VG) (NF)
Flavoured whole wheat crisps served with yogurt dip
DRY SAMOSA (VG)
Miniature samosa shaped snack with flaky crust filled with spices and lentils served with yogurt dip. ( 4 per serve)

DRY KACHORI (VG)
Crumbly savoury balls stuffed with a sweet and savoury filling of spices and nuts served with yogurt dip ( 4 per serve)

> V Vegetarian VG Vegan GF Gluten Free NF Nut Free DF Dairy Free

## Tapas Plates

Plates are designed to be shared and mixed and matched.
Food service closes at 9pm however the nibbles are available till late. All plates are subject to availability.

## CHICKPEA AND PEANUT MASALA (VG) (GF) 15

Roasted peanuts and chickpeas tossed with tomatoes, onions, fresh coriander, lemon juice and chilli.

ALOO CHAAT -DELHI STYLE (VG) (GF)(NF) 16
Baked potato pieces tossed in spicy and sweet chutneys with fresh coriander.

CHILLI GARLIC BREAD (V) (NF) 14
Flaky Kerala Porotta (South Indian bread) served with house made delicious chilli garlic butter .

BREAD WITH DIPS (V) 16
Kerala Porotta (South Indian bread) served with sweet pickle, spicy pickle and yogurt.

DAHI PURI (V) (NF) 20
Crispy mini shells ( puri ) filled with potatoes, chickpeas, yogurt and house made chutneys.

PAPDI CHAAT (V) (NF) 20
Crispy flour crackers ( papdi) topped with potatoes, tomatoes, chickpeas, house made chutneys \& yogurt.

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\text { SAMOSA CHAAT (V) } 21
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Little parcels of flaky - yet - tender pastry, stuffed with spiced potatoes cut into bite size pieces and topped with tomatoes, yogurt and chutneys
CHICKEN TIKKA (GF) (NF) ..... 25
Boneless chicken thighs marinated in yogurt and spices, grilled with onions and capsicums served with a yogurt drizzle and mint chutney.
( Add Bread + 4 )
PANEER TIKKA (GF) (NF) ..... 25
Paneer cubes marinated in yogurt and spices, grilled with onions and capsicums served with a yogurt drizzleand mint chutney.( Add Bread + 4 )
BUTTER CHICKEN FONDUE ..... 28
Delicious Makhani Sauce served with Grilled Chicken and Kerala Porotta ( South Indian bread)
BUTTER PANEER FONDUE (V) ..... 28Delicious Makhani Sauce served with Grilled Paneer \&Capsicum and Kerala Porotta ( South Indian bread)
GOAN LAMB MEATBALLS (GF)(NF)(DF) ..... 26Lamb meatballs flavoured with coconut and spices in acoconut, curry leaf and tomato sauce.
( Add Bread + 4 )
BENGALI SWEET PUMPKIN (VG) (GF) (DF) ..... 22Butternut Pumpkin cooked with traditional Bengali fiveseed spice mix and garlic.
VEG/NON VEG DISH OF THE DAY ..... 26As per specials board check with staff

## SET SHARE MENUS

We have curated a couple of set menus that give the full ilu ilu food experience and work really well for sharing. Also works well when you can't decide what to get!

TASTING MENU
minimum 2 people

KHAKRA (VG)
PEANUT MASALA (VG)
DAHI PURI (V)
PAPDI CHAAT (V)
AALOO CHAAT (VG)
CHICKEN TIKKA / PANEER TIKKA (V)
LAMB MEATBALLS/ BENGALI SWEET PUMPKIN (VG)
VEG DISH OF THE DAY
NON-VEG DISH OF THE DAY
(Sample Selection subject to Availability)

# CHEF'S SELECTION <br> Minimum 4 people 

KHAKRA (VG)
PEANUT MASALA (VG)
DAHI PURI (V)
PAPDI CHAAT (V)
BENGALI SWEET PUMPKIN (VG) DISH OF THE DAY (Veg/Non Veg options)
(Sample Selection subject to Availability)

MEATLOVERS

Minimum 4 people
KHAKRA (VG)
CHICKEN TIKKA with Bread
LAMB MEATBALLS with Bread
BENGALI SWEET PUMPKIN (VG) BUTTER CHICKEN FONDUE with Bread DISH OF THE DAY (Veg/Non Veg options)
(Sample Selection subject to Availability)

## THE ILU ILU EXPERIENCE

Minimum 2 people

TASTING MENU \& 4 x COCKTAILS pp 135 pp

## CHEF'S SELECTION SET MENU \& 4 x COCKTAILS pp 115 pp

MEATLOVERS SET MENU<br>\& 4 x COCKTAILS pp 125 pp

Please note: Chef's Selection and Meatlovers sample selections are based on group of 4, items will vary for less than 4 people for Someone Special


