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) Indian Spiced peanuts with a crunchy coating.	5
KHAKRA (VG) (NF) Flavoured whole wheat crisps served with yogurt dip	6
DRY SAMOSA (VG) Miniature samosa shaped snack with flaky crust filled with spices and lentils served with yogurt dip. (4 per serve)	8
DRY KACHORI (VG) Crumbly savoury balls stuffed with a sweet and savour filling of spices and nuts served with yogurt dip (4 per serve)	8 У

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) Flaky Kerala Porotta (South Indian bread) served with house made delicious chilli garlic butter.

BREAD WITH DIPS (V)

16

20

14

Kerala Porotta (South Indian bread) served with sweet pickle, spicy pickle and yogurt.

DAHI PURI (V) (NF)

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.

SAMOSA CHAAT (V)

21

Little parcels of flaky - yet - tender pastry , stuffed with spiced potatoes cut into bite size pieces and topped with tomatoes, yogurt and chutneys

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





CHICKEN TIKKA (GF) (NF)

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)

Paneer cubes marinated in yogurt and spices, grilled with onions and capsicums served with a yogurt drizzle and mint chutney. (Add Bread + 4)

BUTTER CHICKEN FONDUE

Delicious Makhani Sauce served with Grilled Chicken and Kerala Porotta (South Indian bread)

BUTTER PANEER FONDUE (V)

Delicious Makhani Sauce served with Grilled Paneer & Capsicum and Kerala Porotta (South Indian bread)

GOAN LAMB MEATBALLS (GF)(NF)(DF) 26

Lamb meatballs flavoured with coconut and spices in a coconut, curry leaf and tomato sauce. (Add Bread + 4)

BENGALI SWEET PUMPKIN (VG) (GF) (DF) 22

Butternut Pumpkin cooked with traditional Bengali five seed spice mix and garlic.

VEG/NON VEG DISH OF THE DAY 26

As per specials board check with staff

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

25

28

28

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* 55 pp

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)

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.





CHEF'S SELECTION *Minimum 4 people*

35 pp

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*

45 pp

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)



TASTING MENU & 4 x COCKTAILS pp 135 pp

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

MEATLOVERS SET MENU & 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

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