

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 dry, 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) 6

Flavoured whole wheat crisps served with yogurt dip

MINI BHAKARWADI (VG) (NF) 8

Crunchy sweet and spicy bite size rolls filled with a special indian spice blend served with yogurt dip

DRY KACHORI (VG) 8

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

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.	
SAMOSAS CHAAT (V)	22
Little parcels of flaky - yet - tender pastry , stuffed with spiced potatoes cut into bite size pieces and topped with tomatoes, yogurt and chutneys	





CHICKEN / PANEER TIKKA (GF) (NF)	25
Your choice of Boneless chicken thighs or 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/ PANEER FONDUE	28
Delicious Makhani Sauce served with your choice Grilled Chicken or Grilled Paneer and Kerala Porotta (South Indian bread)	
LAMB CHAMPARAN (GF)(NF)(DF)	29
Slow cooked Lamb, marinated in a mix of mustard oil, garlic, onions, ginger and a special spice blend, served with a yogurt drizzle and sliced onions (Add Bread + 4)	
MALAI GNOCCHI (V)	26
A fusion dish that marries the soft, pillowy texture of Italian gnocchi with a delicious Indian malai sauce made with onions, cashews and cream.	
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	

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

60 pp

KHAKRA (VG)

CHICKPEA PEANUT MASALA (VG)

DAHI PURI (V)

PAPDI CHAAT (V)

AALOO CHAAT (VG)

CHICKEN TIKKA / PANEER TIKKA (V)

LAMB CHAMPARAN / BENGALI SWEET PUMPKIN (VG)

DISH OF THE DAY (VEG / NON-VEG)

(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

40 pp

Minimum 4 people

Mostly Vegetarian set menu, you can choose between veg and non veg dish of the day

KHAKRA (VG)

CHICKPEA 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

50 pp

Minimum 4 people

Mostly Non Vegetarian set menu , you can choose between veg and non veg dish of the day.

KHAKRA (VG)

CHICKEN TIKKA with Bread

LAMB CHAMPARAN 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
140 pp**

**CHEF'S SELECTION SET MENU
& 4 x COCKTAILS pp
120 pp**

**MEATLOVERS SET MENU
& 4 x COCKTAILS pp
130 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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