



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) 6

Flavoured whole wheat crisps served with yogurt dip

DRY SAMOSA (VG) 8

Miniature samosa shaped snack with flaky crust filled with spices and lentils served with yogurt dip.
(4 per serve)

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)

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.	
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 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 drizzle and 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)	28
Delicious Makhani Sauce served with Grilled Paneer & Capsicum and Kerala Porotta (South Indian bread)	
LAMB CHAMPARAN (GF)(NF)(DF)	28
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)	
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)

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)

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)

ilulu

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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WHATS ON

Comedy Nights

1st Wednesday of the Month

6:30pm for 7pm start

2 x 20 min sets

check website for upcoming show

LIVE JAZZ

Every Thursday

6:30PM - 9:30PM

with Eric Dunan and friends

FRIDAY LIVE MUSIC

Every Friday

8:30PM - 10:30PM

check website for upcoming show

SOUL FUNK DJ

DJ Huggie live every Saturday

9PM till late

BOTTOMLESS BRUNCH

Every Sunday 12pm - 2pm , 2pm - 4pm

Unlimited Cocktails of the Day and Dish of the Day*

* Bookings close on Saturday 10pm

* Normal Food Menu not available.