

FUSION SRI LANKAN FRIENDLY FINE-ISH DINING

ENTREES

DEVILLED CASHEW	(D, G, V, VG)	Spice roasted cashew with coconut & curry leaves	10
JACK FRUIT CUTLET	(D, V, VG)	Served on a base of pea puree with tomato pearls	13
PORK BELLY	(G)	Served on burnt capsicum & charred cauliflower paste	15
HONEY CHILLI PRAWN	(D, G)	Infused with chilli & garlic, served with onion mousse & lentil crisp	15
CHICKEN PAN ROLL	(D)	Minced chicken & potato crepe, spinach & onion puree & chilli mayo	16
CRISPY ROTI & DIP	(V)	2 pieces of roti with beetroot relish, eggplant pickled, lentil and seeni sambol	18
HOT BUTTER SQUID	(G)	Batter-fried squid served with garlic aioli	18

MAINS

SEENI SAMBOL GNOCCHI (V)	30
Homemade gnocchi tossed with mushrooms, asparagus & Sri Lankan Seeni sambol (Fiery, sweet, sour & spicy onion relish) finished with a touch of cream & crumbled goat cheese. <i>Add on: Chicken // 3 Prawns // 5</i>	
KALU POL PORK WITH TRUFFLE MASH (G)	36
Southern Sri Lankan slow-cooked toasted coconut (Kalu Pol) pork Prepared with spices & pepper, served on a bed of truffle potato mashed & mustard pickle.	
SPICE MARINATED BARRAMUNDI (G, D)	36
Barramundi fillet dusted with Sri Lankan spices Served with pearl cous cous, carrot puree & seasonal vegetables	
LAMPRAIS	36
Fragrant savoury rice with a combination of dry curried chicken, fish cutlet, pickled eggplant & tempered potatoes, wrapped in banana leaves & baked to enhance the rich flavours of this traditional meal	
CURRY GLAZED DUCK (G, D)	36
Marinated with Sri Lankan spices, served with tempered chickpeas, pomegranate & ricotta cheese.	
LAMB BACK STRAP (G, D)	42
Slow cooked Australian Lamb infused with Sri Lankan spices Served with pumpkin mash, hibiscus cream & seasonal vegetables	
SEAFOOD CURRIES (G, D)	46
Spicy seafood curry with a combination of fish, scallops, prawn & calamari A wholesome treat ideal to be shared with friends & family	

Our exclusive GAMME KAEMA SET comes from the heart of Sri Lanka

Made using the traditional recipes you can find in the villages of the island nation.

This set is sure to awaken your palate and highlight the traditions and flavours what Sri Lanka has to offer.

SET includes a choice between String hoppers or Rice & a choice between chicken, beef or fish curry.

Accompanied with vegetable, lentil, egg curry, devilled potato, coconut sambal, tempered cashews & anchovies, pickled eggplant, crispy roti, pappadam, and butter chilli.

ADD ON

PLAIN RICE	6
SAVOURY RICE	7
CRISPY ROTI (2 PIECES)	8
SIDE STRING HOPPERS (5 PIECES)	15
SIDE LENTIL CURRY	15
SIDE CHICKEN, FISH OR MIXED VEGETABLE CURRY	18

DESSERT

CURD & TREACLE	(G)	Simple treat enjoyed by all Sri Lankans. Buffalo curd & 'Kithul' - treacle which is produced from pure palm sugar topped with cashew nougat	16
COCONUT CUSTARD TREACLE (WATTALAPPAN)	(G, D)	Favourite of all sweet tooths Sri Lankan Jaggery custard	17
VEGAN CHOCOLATE MUDCAKE	(D, VG)	Homemade chocolate cake topped with creamy chocolate rosette & dried raspberries	17
WARM DATE PUDDING		Served with honeycomb ice cream & butter scotch	18
SIGNATURE CHOCOLATE BAR		Chef's speciality – Layered chocolate cake with chocolate mousse sponge & berries compote	18
MANGO COCONUT PARFAIT		Chef's favourite – Mango & coconut ice cream with crispy meringue	20

PLEASE NOTIFY STAFF OF ALL ALLERGIES.

(G) GLUTEN FREE, (D) DAIRY FREE, (V) VEGETARIAN (VG) VEGAN 'ON REQUEST'

CORKAGE \$20 PER BOTTLE

CAKEAGE \$4 PER PERSON

10% SURCHARGE ON SUNDAYS

15% SURCHARGE ON PUBLIC HOLIDAYS

ISTHUTHI – THANK YOU