



BETEL KITCHEN
- LANKAN EATERY -

Bar Snacks

- Young Jack Fruit Croquets (V/D.F) - "POLLOS CUTELET".....\$11
Pickled Ceylon olive-veralu, jew plum chutney.
- Coconut Butter Mushroom. (V/D.F) - "HATHU BADUMA".....\$12
coconut butter and crispy chilli, cilantro-lime chickpea aioli.
- Braised Beef brisket Pan-Rolls (D.F)\$13
12-hour braised beefbrisket, shaved egg, Malay Achcharu.
- Egg Hoppers with Crab Meat "BITHTHARA APPA SAMAGA KAKULUWO" - (D.F).....\$15
thin,crispy bowl-shaped pancake. Whipped Crab sambal,poached egg,tomato lime & tamarind chutney, flying fish caviar.
- Ceylonese Hot Butter Calamari (G.F)\$13
Chickpea flour-coated calamari, hot garlic butter,pickled Rambutan.
- Chargrilled king Prawns "ISSO WADE" (G.F)\$14
Ceylonese spiced rubbed king prawn, crispy lentil cakes, tomato,lime & tamarind chutney, whipped saffron bisque.

Lankan Street Food

- Nasigoreng with a Lankan twist- Cripsy crab, Prawn, calamari with onion and cucumber\$24.90
- Kottu.....\$24.90
-String hopper/Godamba roti, vegetables, gravy, and scrambled egg chopped together.
- Crab kottu-
crumbed soft-shell crab, Ceylon spiced curried egg and crab bisque.
- Deville pork and bacon kott-
crumbed western plain pork cutlet, poached egg.
- Arrack barbecue sauce Braised beef brisket curry kottu.
- Cheese kottu with kalu pol spatchcock-
smoked bacon, Poached egg, 1/2 Spatch cock.
- String hopper Kottu with tender jack fruit curry.

(V) - Vegan, (D.F) - Dairy free, (G.F) Gluten Free . (For dietary Q and A's Please request guidance from the staff)

Lankan Feast\$26

- Braised Beef Brisket Curry "MAS ABUL THIYAL"
12-hour Braised beef brisket (Bonless MB2+Grass fed) are prepared using a blend of Goraka, black pepper,tamarind, and spices.
- Crumbed western Plain Pork Cutlet- "DEVILLED URUMAS"
24 hour-Ceylon spiced
brined pork cutlet with spicy, sweet, and sauce.
- Pan fried Barramundi "KIRI MALU HODDA"
Pan-frying Market fish of the day with a blend of spices and with a yellow coconut curry.
- Chargrilled Spatchcock- "KALUPOL KUKULMAS SAMAGA ARRAKKU" -
1/2 Spatchcock marinated with toasted coconut, aged rice and spices, glaze with mango marmalade and Ceylon arrack Barbecue sauce.
- Crispy banana blossom (V)-
Rice flakes crumbed banana blossom, red-coconut.

With

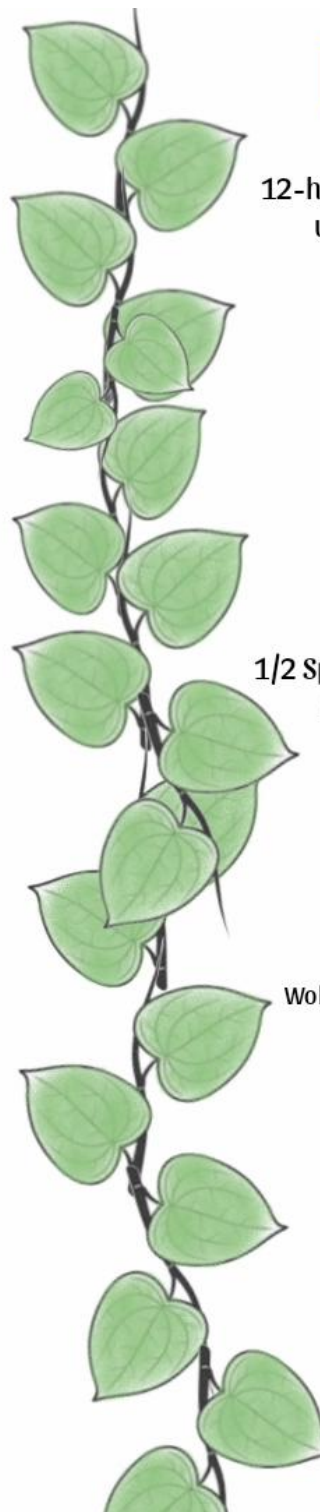
OR

Wok tossed Ceylon rice-Aged
basmati rice
cooked in Ceylon tea,
Saffron, and
lime leaves and Egg.

String hoppers biriyani-rice flour
pressed into noodles, laid into a flat
disc and steamed, tossed with egg
and biriyani spices

...and includes 06
Chef's special vegan condiments.

- Jackfruit curry - polos ambula
- Cashew-lentil curry- kadju curry
- Eggplant pahi - wambatu pahi
- Green coconut sambal -Minchi sambol
- Jew plum chutney-Abarella chutney
- papadam

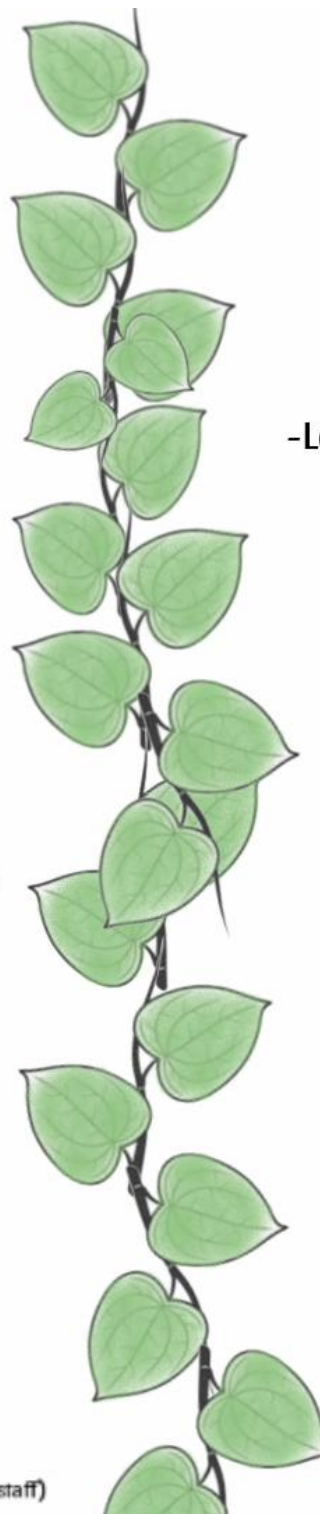




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Burger Feast

- **Mirissa Fisherman's Burger**
- crumbed barramundi fish with malay pickle Achcharu, shoes strings fries, saffron egg mayo.
- **Negombo Krabby Patty**
- ceylon spiced crumbed soft shell crab, chillie scrambled eggs, jew plum Tartar sauce, shoes strings fries.
- **Pork "Roast Paan" Sandwich**
- blackpepper curried pork, roast Paan, fried egg, bacon, tomatoes, lettuce, onion, bacon, Swiss cheese, shoes string fries.
- **Deville Chicken Sub**
- char grilled chicken wok tossed with sweet and tangy devilled sauce, Swiss cheese, shoes, strings fries, Green Garlic Aioli.
- **Currie Beef Brisket Sub**
- fried egg, onion, tomatoe, cucumber salad, green garlic aoli.



Desserts

- Love cake with rum and raisin ice cream.....\$11
"also known as Bolo di Amor, is a semolina-based baked dessert typically enjoyed during special lankan occasions"

The chocolate biscuit pudding.....\$11
with Hazelnuts ice-cream
"which is Sri Lankas favourite pudding."

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Neon bar-Bar and Eatery
196 Chapel St, Prahran VIC 3181

Call on us :
0433 553 525



www.betelkitchen.com.au