



Lankan Street Food

● Nasigoreng with a Lankan twist.....\$28.90
Crispy Crab, Prawn, calamari with onion and cucumber, sweet tamarind sauce , Cheese omelette.

● Mix seafood String Hopper Biriyanis.....\$30
with shallow fried soft shell crab, calamari prawn with ceylon spiced curried egg and crab meat bisque.

● Char-grill Kolu Pol Chicken String Hopper Biriyanis.....\$27.90
with accompaniments .

● Beef Brisket Biriyanis.....\$28
with accompaniments.

● Curried Black Pork Kottu.....\$27
Pork cutlet, Black Pork curry, Roti bread, mix veges, ceylon spiced egg.

● Cheese kottu with kalu pol spatchcock..... \$27
smoked bacon, 1/2 Spatch cock, Roti bread, mix veges, ceylon spiced egg.

Lankan Feast.....\$27

Pick your main :

● Braised Beef Brisket Curry "MAS ABUL THIYAL" (G.F/ D.F)
12-hour Braised beefbrisket (Bonless MB2+Grass fed) are prepared using a blend of Goraka, black pepper,tamarind, and spices.

● Crumbed western Plain Pork Cutlet- "DEVILLED URUMAS" (D.F)
24 hour-Ceylon spiced
brined pork cutlet with spicy- sweet and tangy sauce.

● Pan fried Barramundi "KIRI MALU HODDA"- (G.F/ D.F)
Pan-frying Market fish of the day with a blend of
spices and yellow coconut curry.

● Chargrilled Spatchcock-"KALUPOL KUKULMAS (G.F/ D.F)
SAMAGA ARRAKKU"-
1/2 Spatchcock marinated with toasted coconut, aged
rice and spices, glaze with mango marmalade and Ceylon
arrack Barbecue sauce.

Includes :

● Wok tossed Ceylon rice-Aged
basmati rice cooked in Ceylon tea,
saffron,lime leaves, and egg.

● And 06 Chef's special condiments....

- Jackfruit Curry..."Polos Ambula"
- Cashew Lentil Curry..."Kadju Curry'
- Eggplant Pahi..."Wambatu Moju"
- Green Coconut Sambol..."Minchi Sambol"
- Jew Plum Chutney..."Amberella Chutney'
- Papadam



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 puddin.....\$11
with Hazelnuts ice cream

"Which is Sri Lankas favourite pudding."

- Ceylon Pancake.....\$11

Caramelised coconut and treacle stuffed pancake with candy cashew nuts
"one of Sri Lankas' signature desserts"



Burger Feast

● Mirissa Fisherman's Burger.....\$23
-crumbed barramundi fish with malay
pickle Achcharu, shoes strings fries, saffron egg
mayo.

● Negombo Krabby Patty.....\$24
ceylon spiced crumbed soft shell crab, lettuce,
chillie scrambled eggs,
jew plum Tartar sauce, shoes strings fries.

● Pork "Roast Paan" Club Sandwich.....\$23
-blackpepper curried pork, roast Paan, fried
egg,bacon,tomatoes, lettuce, onion, Swiss cheese,
shoestring fries and spiced mango aoili

● Beef Brisket "Roast Paan" Club Sandwich.....\$23
fried egg,onion,tomatoe, cucumber salad, green
garlic aoili.

● Devil Chicken Burger sandwich.....\$23.90
Ceylon spiced coated crispy chicken, sweet and
tangy devil sauce, pickles, lettuce, confit garlic and
green aoili.



Bar Snacks

- Young Jack Fruit Croquets (V/D.F) - "POLLOS CUTEL.".....\$11
Pickled Ceylon olive-veralu, jew plum chutney.
- Braised Beef brisket Pan-Rolls (D..) ...\$13
12-hour braised beef brisket, shaved egg, Malay Achcharu.
- Negombo Blackpork Ragu with Manioc (G.F/ D.F.....\$13.90
Tomatoe Onion sambal and Crackling.
- Ceylonese Hot Butter Calamari.....\$13
Chickpea flour-coated calamari, hot garlic butter,pickled Rambutan.
- King Prawns " isso wade " (G.F) - Ceylonese Spiced rubbed king prawn.....\$15
crispylentil cakes, tomatoe, lime, tamarind sambal, curried cashew and saffron cream.
- Roast Chicken and Cheese Roti\$13
crispy chillie oil with red coconut cream.