

Tapas style

HALF SHELL SCALLOPS

tangy coconut herb crust | finger lime
micro greens

\$16 FOR TWO PEOPLE / +\$8 PER EXTRA PORTION



AMBULTHIYAL CURED SALMON (A)

curried leaves | creme fraiche
pickled fennel | pappadum

\$18 FOR TWO PEOPLE / \$9 PER EXTRA PORTION



HOT BUTTER U10 PRAWNS (I)

mixed peppers | tomato | shallots

\$20 FOR TWO PEOPLE / \$10 PER EXTRA PORTION



EGG HOPPER

caramelised onion

\$8 FOR TWO PEOPLE / \$16 PER EXTRA PORTION



LANKAN GOAT TACOS

flat bread | coriander & mint yogurt
tempered coconut

\$16 FOR TWO PEOPLE / \$8 PER EXTRA PORTION



COCONUT ROTI

chilli onion sambal | coconut sambol

\$14 FOR TWO PEOPLE / \$7 PER EXTRA PORTION

TAKE ME TO SRI LANKAN

*Chef Vinny's closely
guarded family recipe,
don't ask, just enjoy*

CHICKEN CURRY

the perfect comfort food

\$42



MUSTARD PORK STEW

slow-cooked with carrots & peas

\$40



POACHED EGG CURRY

kerala style

\$38

chakraya

CAN'T DECIDE? LEAVE IT TO US! WE OFFER TWO BANQUETS (MIN 2 PAX)

PRIMO SELECTION - \$99PP | CHEF'S SELECTION - \$79PP

Please advise staff of any dietary requirements or allergies. While we endeavour to accommodate all customers, we cannot guarantee meals are free from traces of allergens due to potential cross contamination as our kitchen handles allergens of all types and prepares all meals, including vegan and vegetarian options in the same environment, therefore the decision to consume a meal is the responsibility of the customer. 20% surcharge applicable on public holidays.

SEAFOOD ORIGIN: (I) IMPORTED | (A) AUSTRALIA | (M) MIXED

Large plates

SLOW COOKED BEEF SHORT RIB

sweet mustard pumpkin purée
vegetable achcharu | mango chutney

\$52

VEGETARIAN LUMPRAIS

Dutch-inspired
Aromatic rice | dry seeni sambol
eggplant moju | egg | vegetable cutlet

\$42

SWEET & SOUR CAULIFLOWER

crispy, tossed cauliflower | Asian spiced chilli sauce
pineapple salsa

\$50

SOUS VIDE 4 POINT RACK OF LAMB

(SERVED MEDIUM RARE)

papadum & curry leaf crust
eggplant Moju | tamarind jus

\$56

BANANA WRAPPED & BAKED MARKET FILLET OF FISH (A)

Indonesian-inspired
aromatic lemongrass | spice blend
mango chutney

\$56

ZESTY SEAFOOD LAKSA (M)

mussels | catch of the day | prawns | poached egg | noodles

\$46

sides

PILAU RICE

saffron infused

\$10

EGG KOTHTHU

street food favourite

\$14

STRING HOPPERS

\$10

TEMPERED DHAL

perfect for all curries

\$18

TEMPERED POTATO

caramelised onions & spices

\$18

KALLE MALLUM

kale with coconut

\$18

condiments

PAPADUM

crunchy fried
cracker

\$4

POL SAMBOL

coconut relish

\$5

CARROT & COCONUT SAMBOL

sweet & sour

\$5

MANGO CHUTNEY

tangy & sweet

\$6

ACHCHARU

Sri Lankan
pickle

\$6