






































































The star of our menu is the hopper. Torn, folded or dipped, they are made to be eaten with an array of curries & sambols.





















ORDERING:

1. Start with short eats as your pre-meal snack
2. Make your hopper selection (we suggest starting with a set and adding more as you desire)
3. Add curries, vegetables and sambols
4. Eat – using your hands is encouraged

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BANQUET (DRINKS NOT INCLUDED)	
<p>A selection of short eats, curries & sides with an egg hopper per person & unlimited plain hoppers, dessert to finish.</p> <p>Please let our staff know if there are dietary requirements.</p>	\$60 PP
<p>ACHARU TAPIOCA CHIPS PAN ROLLS WITH FERMENTED CHILLI SAUCE</p> <p>HOT BUTTER CUTTLEFISH MIXED SAMBOL PLATE</p> <p>EGG HOPPER PRAWN CURRY VEGETABLE MALLUNG</p> <p>PLAIN HOPPER CURRY HERB & ONION SALAD</p> <p>ICECREAM & SORBET</p>	
Choose an extra curry:	
POTATO	
FISH	
CHICKEN	
MEAT	

SHORT EATS		Price
MURUKKU   	Crispy chickpea batter with crunchy pulses, spices & curry leaves	\$6
DEVILLED CASHEW NUTS    	Cashews cooked with ghee, mustard seeds & chilli powder	\$6
ACHARU    	Slightly pickled & slightly sweet pineapple, carrot, onion & cauliflower	\$8
CRAB CUTLETS    (4 P/SERVE) (NOT GLUTEN FREE)	Deep fried crab balls with a hint of curry powder, green chilli & dill	\$16
POTATO     	With mustard seeds, turmeric & white chillies	\$7 P/PIECE
BEEF    	With green chilli, celery & curry powder	
HOT BUTTER CUTTLFISH      	Turmeric battered cuttlefish stir-fried with shallots, red onion & chilli	\$18
HOPPERS		Price
PLAIN HOPPER 		\$4
EGG HOPPER 		\$6
STRING HOPPER & KIRI SET 	Lacy steamed rice flour noodle pancakes (6 per serve) served with kiri hodi	\$16
+ a boiled egg		\$2
+ single strings		\$1
CURRIES		Price
KIRI HODI  	A gentle coconut milk gravy	\$10
+ a boiled egg		\$2
POTATO    	A white curry with turmeric, green chilli & Lankan mustard	\$14
FISH   	White fish with a slightly roasted curry powder	\$18
PRAWN     	A fiery red curry soured with tamarind	\$20
CHICKEN     	A hot red curry with tomato	\$22
MEAT    	A black & dry curry with sweet spices	\$18
VEGETABLES & SIDES		Price
HERB & ONION SALAD 	A fresh & healthful salad	\$8
CABBAGE MALLUNG 	Cabbage cooked with turmeric, mustard seeds & coconut	\$10
GREEN VEGETABLE MALLUNG   	Barely cooked water spinach with green chilli & Maldive fish	\$12
EGGPLANT     	Rich, soft & spicy with tomato & tamarind	\$12
DHAL 		\$8
STEAMED LANKAN RICE 		\$6

SAMBOLS & PICKLES		Price
MIXED SAMBOL PLATE A selection of sambols  version available		\$18
RAITA  Cooling — Yoghurt, cucumber & cumin		\$6
GREEN POL SAMBOL   Fresh & aromatic — Coconut, ginger & coriander		\$6
POL SAMBOL    Fresh & hot — Coconut, Maldive fish, chilli & lime		\$6
SEENI SAMBOL   Sweet & sour — Onions caramelised with jaggery, tamarind & sweet spices		\$6
KATTA SAMBOL     Hot & sharp — Onion, chilli & lime		\$4
LUNU DEHI  Tangy & sour — Lime pickle & red onion		\$4
PICKLED GREEN CHILLIES    Tangy & a little sharp		\$4
WHITE CHILLIES     Deep-fried whey-soaked chillies		\$4
DESSERTS		Price
LOVE CAKE (NOT GLUTEN FREE) Made with cashews, semolina, sweet spices & rose		\$8
CURD & KITHUL Buffalo curd with palm treacle		\$10
STRAWBERRIES & CREAM  Strawberries with rose syrup, long black pepper & whipped coconut cream		\$10
WATALAPPAM Baked jaggery custard with cashews & sesame seeds		\$12
KING COCONUT SORBET  Subtle & refreshing		\$6 P/SCOOP
GINGER & TURMERIC GELATO Creamy & gently flavoured		\$6 P/SCOOP
SPICED JAGGERY GELATO Spiced & caramely		\$6 P/SCOOP