

Banana Leaf Restaurant

Function Menu

Entrees

Choice of two with 50/50 service

Garlic or Chilli Prawns

Fresh king prawns lightly pan fried with garlic infused olive oil, white wine and cream. Served with steamed rice and salad garnish

Or

Octopus A Lanka

Sri Lankan spice infused and pan-grilled, served with chilli mayonnaise on a bed of salad

Or

Chicken Savoury Pan Rolls

Mildly curried diced chicken and potato rolled in a crepe, finely crumbed and lightly fried. Served with salad garnish and condiments

Or

Vegetarian Combo Delight

Potato and pea in a triangular pastry, and within a vegetable roll, with Sri Lankan spices. Served with a special savoury yogurt

Mains

Choice of two with 50/50 service

Chicken Biryani with condiments

Oven baked basmati savoury rice and Sri Lankan spices and herbs marinated chicken curry. Served with exotic condiments

Or

Vegetarian Risotto or Sri Lanka rice and vegetable curries

'Home-style' risotto with carrot, red and green capsicum, mushroom, grana pandano cheese and white wine or steamed rice with an assortment of vegetable curries

Or

Arnhem Land Barramundi

Grilled with lemon myrtle & Dorrigo pepper. Served on a bed of macadamia sweet potatoes & salad garnish

Or

Lamb Cutlets

Oven grilled lamb cutlets with mint demi glaze. Served with the potatoes of the day and vegetables

Desserts

Choice of two with 50/50 service

Selections from our sweet cabinet

Assortment of cakes served with a scoop of ice cream

Or

Mango Melba

A special Sri Lankan combination of vanilla ice cream and pureed mango

Or

Watalapam

A favourite of all 'sweet teeth' inherited from the Arab traders and perfected by Sri Lankan house wives. This is a special brown custard to die for

Bread and Butter Pudding

Made to a secret grannies recipe with brandy and raisins, served warm with a scoop of ice cream

2 course Main & Dessert \$36.50 per person

2 course Entree & Main \$ 44.50 per person

3 course Entree, Main, Dessert \$ 49.50 per person