

Menu

Entrees

Choice of two with 50/50 service

Garlic Prawns

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

Or

Octopus A Lanka

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

Or

Chicken Savoury Pan Rolls

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

Or

Vegetarian delight

Potato and pea in a patty pastry triangle with Sri lankan spices and served with special savoury yogurt

Mains

Choice of two with 50/50 service

Chicken Biryani with condiments

Oven baked basmati & chicken cooked together in a ginger and turmeric stock with typical Sri Lankan spices and herbs. Served with exotic condiments

Or

Vegetarian Risotto

'Home-style' risotto with grana pandano cheese & white wine reduction

Or

Arnhem Land Barramundi

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

Or

Roast Sirloin of Beef

Roast Pork or Thinly sliced roasted Sirloin marinated with honey and chili and infused with pineapple and ginger gravy. served with the potatoes of the day and salad garnish

Or

Lamb Cutlets

Crumbed lamb cutlets with pancetta, sage & nutmeg. Served with the potatoes of the day and salad garnish

Dessert

Choice of two with 50/50 service

Selections from our sweet cabinet

Chocolate Mud, Sticky date or Motal Sin cakes served with a scoop of ice cream

Or

Mango Melba

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

Or

Wattalappam

A favorite of all 'sweet tooth's' inherited from the Arab traders and perfected by Sri Lankan house wives this is a 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