



elephant corridor

Indian & Sri-Lankan Cuisine

www.elephantcorridor.com.au | Fully licenced & BYO (wine only)

Starters from the Tandoor

Non - Vegetarian

Salt n' Pepper Calamari - Sri Lankan style \$20.9

Wok stir-fried Calamari w garlic, green onions & chillies tossed w a blend of Ceylon spices

Spicy Fish Croquettes - SLK Fish Cutlets (3 pcs) \$9.9

Deep fried delicious little morsels of spicy fish w Chef's sauce

Chicken Tikka (3 pcs) \$10.9 GF

Boneless chicken marinated w yoghurt & exotic spices served w a mint chutney

Seekh Kebab (3 pcs) \$16.9 GF

Soft, juicy kebab of Lamb mince w a unique blend of masala, skewered & roasted in Tandoor served w mint chutney

Tandoori Lamb Cutlets (2 pcs) \$16.9 GF

Marinated w yoghurt and tandoori spices cooked in clay oven served w a mint raita

Vegetarian

Vegetable Samosa (2 pcs) \$9.9

Golden pyramid shaped pastry w lightly spiced peas and potatoes served w a tamarind sauce

Onion Bhajji (4 pcs) \$9.9 V GF

Lightly spiced onion rings fried in chick pea batter served w a sweet n' sour soft date chutney

Paneer Tikka (3 pcs) \$9.9

Tasty seasonal vegetables & paneer grilled in Tandoor

Tandoori Mushrooms \$9.9 GF

Marinated w yoghurt & blend of spices grilled in clay oven served on sizzling platter

Assorted Vegetable Platter \$20.9

Vegetable Samosa (1 pc), Onion Bhaji (2pcs), paneer tikka (2 pcs) & Tandoori Mushrooms (2 pcs) served w tamarind chutney

Breads from the Tandoor

Accompaniment to any curry

Plain Naan \$3.5 Butter Naan \$3.7

Plain flour bread from the Tandoor

Garlic Naan \$3.7

Naan bread w garlic

Chilli Cheese Naan \$4.5

Kashmir Naan \$4

Naan filled w cashew, sultanas, coconut & pistachios

Keema Naan \$4.5

Naan filled w spicy lamb mince & coriander, baked in Tandoor

Paratha \$3.5

Flaky wholemeal bread, baked in Tandoor

Roti \$3

Kneaded flat bread

Sri Lankan Specialities

Fifteen - String Hoppers (Idi Appam) \$14.9 V

Sri Lankan steamed rice fine noodles (highly recommend a curry dish to go with it)

Kiri Hothi / Sothi (Soup like gravy) \$5.9 V

Sauteed onion, turmeric, fresh curry leaves & tomato simmered in light coconut milk

Mains From The Tandoor (All Tandoor items GF)

Tandoori Chicken Half \$18.9 Full \$24.9

Tastiest way to barbeque chicken served on a sizzling platter

Seekh Kebab (5 pcs) \$22.9

Soft, juicy kebab of Lamb mince w a unique blend of masala, skewered & roasted in Tandoor served w mint chutney

Tandoori Prawns (8 pcs) \$26.9

Marinated Tiger prawns cooked in Tandoori oven served w a cucumber raita

Tandoori Lamb Cutlets (4 pcs) \$26.9

Marinated w yoghurt and tandoori spices cooked in clay oven served w a mint chutney

The Royal Tandoor \$40.9

Chicken Tikka (4 pcs), Tandoori Prawns (4 pcs), Lamb Cutlets (2 pcs), Tandoori Mushrooms (4 pcs) served w cucumber raita

Salads and Sambols

Bitter Gourd & Onion Salad \$8.9 GF

Traditional Sri Lankan Karawilla salad w Maldive fish... wonderful rice puller

Pol Sambol \$7.9 V GF

Coconut & Chilli relish w Maldive fish

Seeni Sambol \$7.9 GF

Sweet & Sour spicy onion relish w Maldive fish

Chicken Dishes (Can be done Mild / Spicy)

Chicken Makhani (Butter Chicken) \$23.9 GF

Boneless Chicken cooked until tender in clay oven, simmered in rich tomato base sauce finished w butter & cream

Chicken Saagwala (Delicious & Mild) \$23.9 GF

Boneless chicken cooked w fresh spinach, herbs & spices

Sri Lankan Devilled Chicken \$23.9 GF

Chicken, onion, capsicum, tomato tossed w Chef's spicy sauce served on banana leaf

Chicken Kothu-roti \$23.9

Wok stir fried roti w chicken, onion, green chilli, capsicum, tomato, & julienne omelette served on Banana leaf

Kukul Mas (Chicken) Curry \$23.9 GF

Chicken in spicy sri lankan curry sauce

Sides

Cucumber Raita \$3

Pappadums (4) \$3.5

Served w mint & tamarind chutney

Tamarind Chutney \$3

Mint Chutney \$3

“The Secret is at the Table”



Lamb Dishes (Can be done Mild / Spicy)

Lamb Rogan Josh From the foothills of Kashmir \$23.9 **GF**
Lean Lamb cooked w a variety of spices & Yogurt

Lamb Shahi \$29.9 **GF**
Tandoori flavoured Lamb Cutlets (4) on sizzling platter w shahi sauce

Madrasi style Lamb (Hot) \$23.9 **GF**
Tender Lamb cooked w madrasi masala, garlic & spices

Lamb Kothu-roti \$23.9
Wok stir fried roti w lean Lamb, onion, green chilli, capsicum, tomato & julienne omelette served on banana leaf

Lamb Vindaloo \$23.9 **GF**
Cooked in hot spices w a touch of vinegar

Beef Dishes (Can be done Mild / Spicy)

Sri Lankan Beef Curry \$23.9 **GF**
Seasoned beef cooked in rich traditional curry sauce

Sri Lankan Devilled Beef \$23.9 **GF**
Tender marinated beef, onion, capsicum, tomato tossed w Chef's spicy sauce served on banana leaf

Beef Kothu-roti \$23.9
Tender marinated beef - wok stir fried w roti, onion, green chilli, capsicum, tomato & julienne omelette served on banana leaf

Goat Dishes

Dry Goat Curry \$24.9 **GF**
Marinated goat w Jaffna curry powder

Goat Vindaloo \$24.9 **GF**
Cooked in hot spices w a touch of vinegar

Pork Dishes

Dry dark Pork Curry \$23.9 **GF**
Diced pork cooked w dark roasted curry powder

Devilled Pork \$23.9 **GF**
Wok stir-fried tender pork, onion, capsicum, tomato & chefs spicy sauce on a banana leaf

From the Fisherman's Net

(Can be done Mild / Spicy) (All Seafood items GF)

Goan Fish Curry \$MP
Spanish Mackerel cutlets cooked w coconut milk, herbs, spices, mustard seed & lemon juice

Sri Lankan Devilled Prawns \$30.9
Marinated Tiger Prawns, onion, capsicum, tomato tossed w Chef's spicy sauce served on banana leaf

Red Prawn (Rathu Isso) Curry \$30.9
Tiger prawns slow cooked in spicy coconut gravy

Crab Curry (Kakuluwo Curry)
(Jaffna or Negombo style) \$MP
A favourite in Sri Lanka where crabs are plentiful and always sold live

Kolkata Prawns \$30.9
Tiger Prawns w fresh coconut, tomato, onion & okra in a spicy curry sauce



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Vegetarian (All Vegetarian items GF)

Fried Cauliflower & Okra \$20.9
w red masala paste, onions, chilli, mustard & curry leaves w gravy

Dhal Curry (Parripu) \$18.9
Red Lentils sautéed in onion, curry leaves, turmeric & cooked in light coconut milk

Navaratna Khorma (mixed vegetables) \$20.9
Mixed vegetables seasoned w fresh herbs, cashew nuts & Indian masala

Baingan Bharta \$19.9 **V**
Grilled Eggplant mashed and seasoned w Indian masala and spices

Sri Lankan Style Potatoes (Ala Thel Dhala) \$10.9 **V**
Tempered potatoes w onion, chilli & fresh spices

Green Jack Fruit (Polos) Curry \$20.9 **V**
this recipe is exotically delicious & makes a tasty vegan main dish

Palak Paneer OR Paneer Masala (Red Gravy) \$20.9
Cottage cheese cooked w fresh spinach and light spices

Egg Plant w Potato (Vambattu Moju) \$15.9
In Sinhalese style, cooked w crushed mustard, onion, vinegar & tomato

Vegetarian Kothu-roti \$20.9 (Not GF)
Wok stir-fried roti w onion, capsicum, tomato, green chilli & Julienne Omelette served on banana leaf

Rice Dishes (All Rice dishes GF)

Sri Lankan Lamprais (Dutch Burgher delicacy) \$24.5
Wrapped in banana leaf w spiced rice, pork, chicken, lamb, fish ball, fried/tempered ash-plantain, wambatu moju & blachang

Chicken Biryani \$20.9
Tender marinated pieces of chicken cooked w basmati rice, nuts & spices

Goat Biryani \$20.9
Spicy marinated diced Goat cooked w basmati rice & spices

Lamb Biryani \$20.9
Tender lamb cooked w basmati rice & spices

Vegetable Biryani \$19.9
Seasoned vegetables cooked w basmati rice & aromatic spices

Steamed Rice \$4.9
Basmati Rice

Authentic SLK Fried Rice \$25.9 **V GF**
w seafood, chicken & julienne omelette (can be done vegetarian)

Desserts

Gulab Jamun \$8.9
Dumplings in sugar syrup

Kulfi Pista \$9.9 **GF**
Indian ice cream w pistachio

Cream Caramel \$8.9 **GF**

Wattalapan - SLK Dessert Classic! \$10.9 **GF**
A delicious & creamy baked cardamom spiced coconut custard sweetened w jaggery & nuts

