



# elephant corridor

Indian & Sri-Lankan Cuisine

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## 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

#### Fresh Cut Chilli \$3

#### Pappadums (4) \$3.5

#### Chilli Sambal \$3

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

