



Starters from the Tandoor

Non - Vegetarian

Salt n' Pepper Calamari - Sri Lankan style \$23.9
Wok stir-fried Calamari w garlic, green onions & chillies tossed w a blend of Ceylon spices

Spicy Fish Croquettes - SLK Fish Cutlets (3 pcs) \$10.9
Deep fried delicious little morsels of spicy fish w Chef's sauce

Chicken Tikka (3 pcs) \$11.9 GF
Boneless chicken marinated w yoghurt & exotic spices served w a mint chutney

Seekh Kebab (3 pcs) \$18.9 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) \$20.9 GF
Marinated w yoghurt and tandoori spices cooked in clay oven served w a mint raita

Vegetarian

Vegetable Samosa (2 pcs) \$10.9
Golden pyramid shaped pastry w lightly spiced peas and potatoes served w a tamarind sauce

Onion Bhajji (4 pcs) \$10.9 V GF
Lightly spiced onion rings fried in chick pea batter served w a sweet n' sour soft date chutney

Paneer Tikka (3 pcs) \$10.9
Tasty seasonal vegetables & paneer grilled in Tandoor

Tandoori Mushrooms \$10.9 GF
Marinated w yoghurt & blend of spices grilled in clay oven served on sizzling platter

Assorted Vegetable Platter \$24
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 \$3.9 **Butter Naan** \$4.2
Plain flour bread from the Tandoor

Garlic Naan \$4.2
Naan bread w garlic

Chilli Cheese Naan \$5.2

Kashmir Naan \$5.2
Naan filled w cashew, sultanas, coconut & pistachios

Keema Naan \$5.2
Naan filled w spicy lamb mince & coriander, baked in Tandoor

Paratha \$4.2
Flaky wholemeal bread, baked in Tandoor

Roti \$3.9
Kneaded flat bread

G contains gluten

V can be done vegan

BYO wines only corkage \$9/btl

BYO Cake \$10 / No split bills pls / No outside food

Sri Lankan Specialities

Fifteen - String Hoppers (Idi Appam) \$15.9 V
Sri Lankan steamed rice fine noodles (highly recommend a curry dish to go with it)

Kiri Hothi / Sothi (Soup like gravy) \$6.9 V
Sautéed onion, turmeric, fresh curry leaves & tomato simmered in light coconut milk

Mains From The Tandoor (All Tandoor items GF)

Tandoori Chicken Half \$21.9 Full \$27.9
Tastiest way to barbeque chicken served on a sizzling platter

Seekh Kebab (5 pcs) \$25.9
Soft, juicy kebab of Lamb mince w a unique blend of masala, skewered & roasted in Tandoor served w mint chutney

Tandoori Prawns (8 pcs) \$29.9
Marinated Tiger prawns cooked in Tandoori oven served w a cucumber raita

Lamb Shahi \$31.9 GF
Tandoori flavoured Lamb Cutlets (4) on sizzling platter w shahi sauce

Tandoori Lamb Cutlets (4 pcs) \$30.9
Marinated w yoghurt and tandoori spices cooked in clay oven served w a mint chutney

The Royal Tandoor \$43.9
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 \$11.9 GF
Traditional Sri Lankan Karawilla salad w Maldive fish... wonderful rice puller

Kachumber Salad \$8.9
Diced onion, capsicum, tomato & cucumber tossed w lemon dressing

Pol Sambol \$8.9 V GF
Coconut & Chilli relish w Maldive fish

Seeni Sambol \$8.9 GF
Sweet & Sour spicy onion relish w Maldive fish

Chicken Dishes (Can be done Mild / Spicy) \$26.9

Chicken Makhani (Butter Chicken) GF
Boneless Chicken cooked until tender in clay oven, simmered in rich tomato base sauce finished w butter & cream

Chicken Saagwala (Delicious & Mild) GF
Boneless chicken cooked w fresh spinach, herbs & spices

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

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

Kukul Mas (Chicken) Curry GF
Chicken in spicy sri lankan curry sauce

Sides \$3.5

Cucumber Raita
Pappadums (4)
Served w mint & tamarind chutney

Tamarind Chutney

Fresh Cut Chilli
Chilli Sambal

Mint Chutney

Lamb Dishes (Can be done Mild / Spicy) \$27.9

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

Madras style Lamb (Hot) GF
Tender Lamb cooked w madras masala, garlic & spices

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

Lamb Vindaloo GF
Cooked in hot spices w a touch of vinegar

Beef Dishes (Can be done Mild / Spicy) \$26.9

Sri Lankan Beef Curry GF
Seasoned beef cooked in rich traditional curry sauce

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

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

Goat Dishes \$28.9

Dry Goat Curry GF
Marinated goat w Jaffna curry powder

Goat Vindaloo GF
Cooked in hot spices w a touch of vinegar

Pork Dishes \$26.9

Dry dark Pork Curry GF
Diced pork cooked w dark roasted curry powder

Devilled Pork 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 \$33.9
Marinated Tiger Prawns, onion, capsicum, tomato tossed w Chef's spicy sauce served on banana leaf

Red Prawn (Rathu Isso) Curry \$33.9
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 \$33.9
Tiger Prawns w fresh coconut, tomato, onion & okra in a spicy curry sauce



Vegetarian (All Vegetarian items GF)

Cauliflower & Okra \$23.9
w red masala paste, onions, chilli, mustard & curry leaves w light creamy gravy

Dhal Curry (Parripu) \$21.9
Red Lentils sautéed in onion, curry leaves, turmeric & cooked in light coconut milk

Navaratna Khorma (mixed vegetables) \$23.9
Mixed vegetables seasoned w fresh herbs, cashew nuts & Indian masala

Baingan Bharta \$22.9 V
Grilled Eggplant mashed and seasoned w Indian masala and spices

Sri Lankan Style Potatoes (Ala Thel Dhala) \$12.9 V
Tempered potatoes w onion, chilli & fresh spices

Green Jack Fruit (Polos) Curry \$23.9 V
this recipe is exotically delicious & makes a tasty vegan main dish

Palak Paneer OR Paneer Masala (Red Gravy) \$23.9
Cottage cheese cooked w fresh spinach and light spices

Egg Plant w Potato (Vambattu Moju) \$17.9
In Sinhalese style, cooked w crushed mustard, onion, vinegar & tomato

Vegetarian Kothu-roti \$23.9 (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) \$26.9
Wrapped in banana leaf w spiced rice, pork, chicken, lamb, fish ball, fried/tempered ash-plantain, wambatu moju & blachang

Chicken Biryani \$22.9
Tender marinated pieces of chicken cooked w basmati rice, nuts & spices

Goat Biryani \$24.9
Spicy marinated diced Goat cooked w basmati rice & spices

Lamb Biryani \$22.9
Tender lamb cooked w basmati rice & spices

Vegetable Biryani \$21.9
Seasoned vegetables cooked w basmati rice & aromatic spices

Steamed Rice \$4.9
Basmati Rice

Authentic SLK Fried Rice \$28.9 V GF
w seafood, chicken & julienne omelette (can be done vegetarian)

Desserts

Gulab Jamun \$10.9
Dumplings in sugar syrup

Kulfi Pista \$10.9 GF
Indian ice cream w pistachio

Cream Caramel \$10.9 GF

Wattalapan - SLK Dessert Classic! \$11.9 GF
A delicious & creamy baked cardamom spiced coconut custard sweetened w jaggery & nuts



“The Secret is at the Table”