



Starters from the Tandoor

Non - Vegetarian

Salt n' Pepper Calamari - Sri Lankan style \$24.9

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

Spicy Fish Croquettes - SLK Fish Cutlets (3 pcs) \$11.9

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

Chicken Tikka (3 pcs) \$12.9 GF

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

Seekh Kebab (3 pcs) \$19.9 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) \$21.9 GF

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

Vegetarian

Vegetable Samosa (2 pcs) \$11.9

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

Onion Bhajji (4 pcs) \$11.9 V GF

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

Paneer Tikka (3 pcs) \$11.9

Tasty seasonal vegetables & paneer grilled in Tandoor

Tandoori Mushrooms \$11.9 GF

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

Assorted Vegetable Platter \$24.9

Vegetable Samosa (1 pc), Onion Bhajji (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 Chilli Cheese Naan \$5.2

Naan bread w garlic

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

GF contains gluten

V can be done vegan

BYO wines only corkage \$9/btl

BYO Cake \$12 / No split bills pls / No outside food

* 15% surcharge applies on all public holidays

** All credit & debit cards incur a 1.5% processing fee

Sri Lankan Specialities

Fifteen - String Hoppers (Idi Appam) \$16.9 V

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

Kiri Hothi / Sothi (Soup like gravy) \$7.9 V

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

Mains From The Tandoor (All Tandoor items GF)

Tandoori Chicken Half \$22.9 Full \$28.9

Tastiest way to barbeque chicken served on a sizzling platter

Seekh Kebab (5 pcs) \$26.9

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

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 \$44.9

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) \$28.9

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

Served w mint & tamarind chutney

Tamarind Chutney

Fresh Cut Chilli

Chilli Sambal

Mint Chutney

"The Secret is at the Table"

Lamb Dishes (Can be done Mild / Spicy) \$28.9

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) \$28.9

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 \$29.9

Dry Goat Curry GF

Marinated goat w Jaffna curry powder

Goat Vindaloo GF

Cooked in hot spices w a touch of vinegar

Pork Dishes \$28.9

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 \$24.9

w red masala paste, onions, chilli, mustard & curry leaves w light creamy gravy

Dhal Curry (Parringu) \$22.9

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

Sri Lankan Style Potatoes (Ala Thel Dhala) \$13.9 V

Tempered potatoes w onion, chilli & fresh spices

Green Jack Fruit (Polos) Curry \$24.9 V

this recipe is exotically delicious & makes a tasty vegan main dish

Palak Paneer OR Paneer Masala (Red Gravy) \$24.9

Cottage cheese cooked w fresh spinach and light spices

Egg Plant w Potato (Vambattu Moju) \$18.9

In Sinhalese style, cooked w crushed mustard, onion, vinegar & tomato

Vegetarian Kothu-roti \$24.9 (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) \$28.9

Wrapped in banana leaf w spiced rice, pork, chicken, lamb, fish ball, fried/tempered ash-plantain, wambatu moju & blachang

Chicken Biryani \$23.9

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 \$23.9

Tender lamb cooked w basmati rice & spices

Vegetable Biryani \$22.9

Seasoned vegetables cooked w basmati rice & aromatic spices

Steamed Rice \$4.9

Basmati Rice

Authentic SLK Fried Rice \$29.9 V GF

w seafood, chicken & julienne omelette (can be done vegetarian)

Desserts

Gulab Jamun \$10.9

Dumplings in sugar syrup

Kulfi Pista \$11.9 GF

Indian ice cream w pistachio

Cream Caramel \$11.9 GF

Wattalapan - SLK Dessert Classic! \$12.9 GF

A delicious & creamy baked cardamom spiced coconut custard sweetened w jaggery & nuts

Chocolate Biscuit Pudding \$12.9

Layers of biscuit in a smooth creamy chocolate cream & sprinkled w roasted chopped cashews. A hot favourite amongst dessert lovers in Sri Lanka

