

PETTAH ROAD

Restaurant & Café

STARTERS

CHICKPEA 7

Sautéed chickpea with caramelized onion
Sri Lankan spices and freshly grated coconut
V, DF, GF

FISH CUTLETS 7.50

Crunchy Sri Lankan style snack croquette balls
stuffed w potatoes and mixed vegetables sw spicy
mayo

LAMB COCONUT ROTI 11

Handmade coconut roti topped with slow cooked
lamb, lunu miris and yoghurt cucumber sauce
(veg option available)

BRUCHETTA 13

Grilled sourdough, herbed ricotta, green chilli,
cherry tomatoes & fresh herbs VEG

HOT BUTTERED CALAMARI 12

Calamari sautéed with sweet pepper, onions,
tomatoes and spicy hot garlic butter sauce
GF

FISH AMBUL THIYAL 14

Fish fillet cooked in Southern style Sri Lankan spice
sour mix, milk rice, chilli salsa and cashew nut curry
GF, DF (veg option available)

BEEF BRISKET 14

Slow cooked beef brisket marinated in Sri Lankan
spices, roasted capsicum puree, cashews & curry
leaves



FEED ME

Chef's Selection of 6 dishes sharing menu

Minimum of 2 people \$55pp

CLASSICS

ALL OUR CURRIES ARE DESIGNED ENOUGH FOR TWO PEOPLE

GRANDMA'S CHICKEN CURRY 18

Authentic Sri Lankan chicken curry made with grandma's recipe GF, DF

LAMB CURRY 20

Slow cooked lamb in Sri Lankan cooked roasted curry spice mix GF, DF

BEEF CURRY 18

Mouthwatering village style Sri Lankan beef curry GF, DF

MATARA FISH CURRY 20

Skinless white fish fillet cooked in southern style spices and coconut gravy GF, DF

LENTIL CURRY 14

Creamy coconut lentil curry V, GF, DF

MIXED VEGETABLE CURRY 14

Potatoes, sweet potatoes, chickpeas and green beans cooked in
coconut gravy V, GF, DF

KOTTU 16

Homemade thinly sliced roti or string hopper mixed with mix vegetables, egg,
curry leaves and coconut gravy V + ADD ROAST CHICKEN 6

HOPPER PACK 11

Crispy coconut and rice flour pancake made into a round shape
3 plain & 1 egg hopper GF, DF

YELLOW RICE 4.50

Fragrant bastmati rice cooked in light coconut milk, curry leaves & pandan
leaves

EGG ROTI 6.50 / PLAIN ROTI 4.50

CONDIMENTS 2 each

Chili paste, Coconut Sambal, Seeni Sambal, Cashew Curry, Egg Plant Moju, Mango chutney

FUSION

JAFFNA CURRY PRAWNS 26

Butterflied prawns cooked in Jaffna coconut curry
spice mix served with egg roti or rice

LAMB SHANK 28

Ceylon spiced braised lamb shank with coconut gravy,
potato mash and buttered greens GF

TUEMERIC GNOCCHI 24

Handmade Gnocchi with mushroom, goat cheese with
turmeric creamy garlic sauce and dill sauce V

FISH OF THE DAY 26

BIT ON THE SIDE

GREEN BEANS 7

Sautéed green beans with almond flakes VEG, GF

POTATO FRIES 6

JUST IN CASE

WATALAPPAN 6

Creamy coconut custard sweetened with traditional
"Kithul Jaggery" (*type of palm sugar*)

FALOODA 7

Dessert drink with rose syrup, milk, basil seeds,
jelly & vanilla ice cream

FUNCTIONS & PRIVATE DINING

Have a special event coming up?

Ask our friendly staff about private dining
and event packages – 0413 655 802

PETTAH STREET STYLE

PLATTERS & BITE SPECIALS

PETTAH FRIED RICE 12.90

basmati rice, carrots, spring onions and egg

DEVILLED CHICKEN 18.90

*bite size chicken pieces with onion , banana pepper, tomatoes and
homemade chili paste*

DEVILLED PRAWNS 20.90

*butterfly prawns with onion , banana pepper, tomatoes and
homemade chili paste*

HOT BUTTERED CALAMARI 18.90

calamari sautéed with homemade spicy mix and vegetables

EGG ROTI PLATTER with CHICKEN curry & LAMB curry 24

LAMPRAIS 19.90

*yellow rice, selection of condiments, fried boiled egg and chef selection of veg curries
with CHICKEN and LAMB*

SEA FOOD NASHI GORENG 21.90

VEGETABLE CHOPSY 8

mixed vegetables cooked in broth of soy sauce, water, sugar and salt

PANROLLS 3.50 each (chicken, beef or fish)

croquettes stuffed with potato, mix vegetables and meat

KID'S MEALS 8

Chicken Nuggets & chips or Fish Nuggets & Chips

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