



MENU

2 COURSE \$75.00 | 3 COURSE \$89.00

TO START

SEAFOOD CUTLET \$3.50
COCONUT ROTI (VG) \$3.50

ENTREE

SEAFOOD SCALLOPS (GF)
Tangy coconut crust, cashew puree,
micro greens

TREACLE & FENNEL
GLAZED DUCK BREAST (GF)
Tempered beetroot, feta, curry leaves

MUSTARD PORK DRY CURRY
String hoppers, coconut sambol,
fried onion, curry leaves

SRI LANKAN BAKED
BLUE SWIMMER CRAB
Coconut, aged parmesan, fresh herbs

SIDES

COCONUT SAMBOL \$8.00
SAFFRON PILAU RICE \$8.00
GARLIC SNAKE BEANS \$8.00
ASSORTED TRIO \$16.00

MAIN

SOUS VIDE RACK OF LAMB
Pappadam and curry leaf crust, eggplant
moju, tamarind jus (MR)

SLOW COOKED
BEEF SHORT RIB
Lankan red curry emulsion, vegetable
achcharu, fig and raisin chutney

CHEF VINURA'S HOME MADE
SRI LANKAN CHICKEN CURRY
Medium spiced Sri Lankan chicken,
curry leaf saffron pilau rice

PRAWN CURRY (GF)
Turmeric and lemongrass infused
coconut curry, string hoppers

SWEET & SOUR
BARRAMUNDI
Crispy tossed barramundi, Ceylon spiced chilli
sauce, pineapple coriander salsa, saffron pilau rice

DESSERT

KITHUL PANNA COTTA
Wood apple gel, ginger nut, native finger lime

CHOCOLATE RASPBERRY PEBBLE (VG)
Raspberry sorbet, berry compote, macadamia

CHOCOLATE COFFEE STONE (GF)
Mascarpone mousse, hazelnut, salted caramel
macadamia ice cream

STICKY DATE PUDDING
Coconut sorbet, spiced butterscotch sauce



VEGETARIAN MENU

TO START

TEMPERED BEETROOT

Pappadum, curry leaves

COCONUT ROTI (VG)

Chilli onion sambol

ENTREE

SEARED MELON

Tangy coconut butter, saffron
cashew puree, micro puree

EGGPLANT DRY CURRY

String hopsers, coconut sambol,
fried onion curry leaves

MAIN

OAKS CHILLI CAULIFLOWER

Cooked in Sri Lankan spices, curry
leaves & garlic stir fry, saffron pilau

CHEF VINURA'S HOME MADE EGG WHITE CURRY

Coconut sambol, curry leaf oil, saffron pilau rice

DESSERT

KITHUL PANNA COTTA

Wood apple gel, ginger nut, native finger lime

CHOCOLATE RASPBERRY PEBBLE (VG)

Raspberry sorbet, berry compote, macadamia



WINE LIST

SPARKLING

Bimbadgen Sparkling Rose
Tamburlaine 'High & Dry' Cuvee

Glass	BTL
\$10	\$40
\$12	\$55

ROSE

First Creek

\$12	\$55
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SERMILLION

Silkman 'Reserve'
Andrew Thomas
Mount Pleasant 'Lovedale'
First Creek Winemakers Reserve

\$15	\$65
	\$105
	\$140
	\$85

CHARDONNAY

Hungerford Hill
Silkman
First Creek 'Balmoral'
Mount Pleasant 'Leotine'

\$12	\$55
\$12	\$55
\$15	\$65
	\$140

WHITE VARIETALS

Tamurlaine Riesling
Leogate Pinot Gris
Tamurlaine Sauvignon Blanc
First Creek 'Fiano'
Brokenwood 'Cricket Pitch'
Margan 'Abarino'
First Creek 'Vermentino'

\$10	\$40
\$10	\$40
\$11	\$50
\$12	\$55
\$12	\$55
	\$65
	\$65

SHIRAZ

Wombat Crossing
Silkman 'Reserve'
First Creek 'Marrowbone Vineyard'
First Creek 'Winemakers Reserve'
Tulloch 'Pokolbin Dry Red'
Leogate 'Brokenback'
Brokenwood 'Graveyard'

Glass	BTL
\$12	\$55
\$15	\$65
	\$75
	\$95
	\$95
	\$150
	\$350

CABERNET SAUVIGNON

First Creek 'Botanica'
Leogate 'The Gatecrasher'
Margan
Tulloch Cellar Door Release

\$10	\$40
\$12	\$55
\$15	\$65
	\$70

RED VARIETALS

First Creek 'Sangiovese'
Silkman 'Reserve' Shiraz Pinot
Margan 'Barbera'

\$12	\$55
\$15	\$65
	\$70

DESSERT WINES

Brokenwood 'Sticky Wicket'
Tamurlaine Reserve Muscat

\$12	\$60
	\$70