


OAK & VINE

CYPRESS LAKES

SRI LANKAN INSPIRED DINING EXPERIENCE OPEN THURS – SAT | 6PM ONWARDS

Embark on a culinary journey to Ceylon - we suggest selecting a few dishes to share and savour. Discover a fusion of traditional flavours and refined modern twists, designed by our Executive Chef Vinura de Silva, perfect for grazing the evening away.

TO START

LAMB ROLL (2PCS)	\$10
COCONUT ROTI (2PCS) 	\$8
Chilli onion sambol, coconut sambo	
DAL VADA & LENTIL FRITTERS (2PCS)	\$8
Mint and coconut chutney	

ENTREE

HALF SHELL SCALLOPS (4PCS) 	\$28
Tangy coconut crust, finger lime	
TREACLE & FENNEL GLAZED DUCK BREAST 	\$24
Tempered beetroot, feta, curry leaves	
BLACK PEPPER PORK DRY CURRY 	\$22
String hoppers, coconut sambol, fried onion, curry leaves	
SRI LANKAN BAKED BLUE SWIMMER CRAB	\$22
Coconut, aged parmesan, fresh herbs	
SEARED MELON 	\$20
Tangy coconut herb crust, finger lime	
EGGPLANT DRY CURRY 	\$18
String hoppers, coconut sambol, fried onion, curry leaves	

SIDES

COCONUT SAMBOL	\$8
SAFFRON PILAU RICE	\$8
GARLIC SNAKE BEANS	\$8
VEGETABLE ACHCHARU (PICKLED)	\$8
MANGO CHUTNEY	\$8
EGG & CHEESE KOTHTHU	\$11

MAIN

SOUS VIDE RACK OF LAMB (3POINT)	\$52
Pappadam and curry leaf crust, eggplant moju, tamarind jus (MR)	
SOUS VIDE GRAINGE EYE FILLET (200G)	\$52
Sweet mustard pumpkin puree, spiced mac and cheese croquette, fennel, jus (MR)	
CHEF VINURA'S HOME MADE SRI LANKAN CHICKEN CURRY 	\$38
Medium spiced Sri Lankan chicken, curry leaf saffron pilau rice	
PRAWN CURRY 	\$40
Turmeric and lemongrass infused coconut curry, string hoppers	
SWEET & SOUR BARRAMUNDI	\$46
Crispy tossed barramundi, Ceylon spiced chilli sauce, pineapple coriander salsa, saffron pilau rice	
CRISPY CAULIFLOWER 	\$36
Crispy cauliflower, Ceylon spiced chilli sauce, pineapple coriander salsa, saffron pilau rice	
CHEF VINURA'S TEMPERED DHAL & SPINACH CURRY 	\$34
Coconut sambol, curry leaf oil, string hoppers	

DESSERT

KITHUL PANNA COTTA	\$18
Wood apple gel, ginger nut, native finger lime	
CHOCOLATE COCONUT RASPBERRY PEBBLE 	\$18
Coconut sorbet, berry compote	
CHOCOLATE COFFEE STONE 	\$18
Marscarpone mousse, hazelnut, vanilla ice cream, salted treacle	
BIBIKKAN	\$18
Semolina sticky date pudding, cinnamon, butterscotch, vanilla ice cream	



GLUTEN FREE



DAIRY FREE



VEGAN



GLUTEN FREE OPTION AVAILABLE



VEGETARIAN