



MENU

SRI LANKAN INSPIRED DINING EXPERIENCE

2 COURSE \$79.00 | 3 COURSE \$95.00

TO START

CRAB AND PRAWN CUTLET \$5

COCONUT ROTI (VG) \$4

Chilli onion sambol, coconut sambol

ENTREE

HALF SHELL SCALLOPS (GF)

Tangy coconut crust, finger lime

TREACLE & FENNEL

GLAZED DUCK BREAST (GF)

Tempered beetroot, feta, curry leaves

BLACK PEPPER PORK DRY CURRY (GF)

String hoppers, coconut sambol, fried onion, curry leaves

**SRI LANKAN BAKED
BLUE SWIMMER CRAB**

Coconut, aged parmesan, fresh herbs

SIDES

COCONUT SAMBOL \$8

SAFFRON PILAU RICE \$8

GARLIC SNAKE BEANS \$8

VEGETABLE ACHCHARU (PICKLED) \$8

ASSORTED TRIO \$16

MAIN

SOUS VIDE RACK OF LAMB

Pappadam and curry leaf crust, eggplant moju, tamarind jus (MR)

SOUS VIDE GRAINGE EYE FILLET

Sweet mustard pumpkin puree, spiced mac and cheese croquette, fennel, jus (MR)

**CHEF VINURA'S HOME MADE
SRI LANKAN CHICKEN CURRY (GF)**

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 COCONUT
RASPBERRY PEBBLE (VG)**

Coconut sorbet, berry compote

CHOCOLATE COFFEE STONE (GF)

Marscarpone mousse, hazelnut, vanilla ice cream, salted treacle



VEGETARIAN MENU

SRI LANKAN INSPIRED DINING EXPERIENCE

TO START

TEMPERED BEETROOT

Pappadum, curry leaves

COCONUT ROTI (VG)

Chilli onion sambol, coconut sambol

ENTREE

SEARED MELON

Tangy coconut herb crust, finger lime

EGGPLANT DRY CURRY

String hoppers, coconut sambol, fried onion, curry leaves

MAIN

CRISPY CAULIFLOWER

Crispy cauliflower, Ceylon spiced chilli sauce, pineapple coriander salsa, saffron pilau rice

CHEF VINURA'S TEMPERED DHAL & SPINACH CURRY

Coconut sambol, curry leaf oil, string hoppers

DESSERT

CHOCOLATE COCONUT RASPBERRY PEBBLE (VG)

Coconut sorbet, berry compote

CHOCOLATE COFFEE STONE (GF)

Marscarpone mousse, hazelnut, vanilla ice cream, salted treacle



WINE LIST

CHAMPAGNE & SPARKLING

	Glass	BTL
NV Taittinger Brut Reserve - Reims, FRA		\$150
NV Veuve Clicquot Brut - Reims, FRA		\$170
NV Moet & Chandon - FRA		\$150
NV Bimbadgen Sparkling Rose - NSW	\$12	\$60
NV Tamburlaine 'High & Dry'		
Premium Cuvee - NSW	\$14	\$70

ROSE

2022 First Creek - NSW	\$14	\$70
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SEMILLON

2018 Silkman Winemakers Reserve - NSW	\$16	\$80
2023 Andrew Thomas 'Braemore' - NSW		\$105
2014 Mount Pleasant 'Lovedale' - NSW		\$140
2022 First Creek Winemakers Reserve		\$100

CHARDONNAY

2021 Silkman Winemakers Reserve - NSW	\$16	\$80
2019 First Creek 'Balmoral' - NSW	\$16	\$80

WHITE VARIETALS

2022 Tamburlaine Riesling - NSW	\$12	\$60
2023 Leogate 'Brokenback'		
Pinot Gris - NSW	\$12	\$60
2022 Tamburlaine Sauvignon Blanc - NSW	\$12	\$60
2022 First Creek Fiano - NSW	\$12	\$60
2022 Brokenwood 'Cricket Pitch' SBS - NSW	\$12	\$60
2022 Margan Albarino - NSW		\$70
2021 First Creek Vermentino - NSW		\$70

SHIRAZ

	Glass	BTL
2021 Wombat Crossing - NSW	\$12	\$60
2019 Silkman Reserve - NSW	\$16	\$80
2022 First Creek Winemakers Reserve - NSW		\$100
2014 Leogate 'Brokenback' - NSW		\$120
2017 Leogate 'The Basin'		\$150
2019 Brokenwood "Graveyard"		\$370

CABERNET SAUVIGNON

2021 First Creek 'Botanica' - NSW	\$12	\$60
2018 Leogate 'The Gatecrasher' - NSW	\$12	\$60
2022 Margan - NSW	\$16	\$80

RED VARIETALS

2022 First Creek Sangiovese - NSW	\$12	\$60
2022 Silkman Reserve Shiraz		
Pinot Noir - NSW	\$16	\$80
2022 First Creek Malbec - NSW	\$16	\$80
2021 Margan Barbera - NSW		\$90

DESSERT WINES

2017 Brokenwood 'Sticky Wicket' Semillon - NSW	\$12	\$60
First Creek '6 Barrels' Verdelho - NSW	\$12	\$70
Tamburlaine Reserve Aged Muscat - NSW	\$12	\$60

SELECTION OF

Beer
Spirits
House Cocktails