




























SHORT EATS & BITES	Qty	Price
MURUKKU  		8
Fried spiced chickpea snack with crisp pulses, spices & curry leaves		
DEVILLED NUTS   		12
Roasted cashews, almonds & macadamias with house fermented chilli powder		
ACHARU  		12
A seasonal pickle plate		
CRAB VARAI  		10 PP
Turmeric & dried chilli pol sambol with roasted crab meat & lime on a betel leaf		
JACKFRUIT CUTLETS (NOT GF)  		22
Deep-fried jackfruit and potato balls served with leaves, herbs & sweet chilli sauce		
HOT BUTTER CUTTLEFISH   		25
Turmeric battered cuttlefish, stir-fried with shallots, red onion, banana peppers & a fiery spiced butter		

HOPPERS, BREADS & RICE	Qty	Price
STRING HOPPERS 		2 PP
Lacy steamed rice flour noodle pancakes		
TOASTED KADE PAAN (NOT GF) 		7
House-baked bread toasted with curry leaf butter		
GODAMBA ROTI (NOT GF) 		10
Toasted flaky roti		
ORGANIC STEAMED RICE 		6
Grain of the moment		

GENEROUSLY-SIZED DISHES	Qty	Price
CASHEW CURRY 		28
A gentle & rich white curry with an onion, cumin & mustard seed temper		
FISH (CONTAINS NUTS)  		48
Banana leaf wrapped & baked in the oven with a coriander curry paste, kiri hodi & finger lime		
KANGAROO TAIL CURRY   		48
A sweet, sour & spicy black curry with pepper, tamarind & jaggery		














ON THE SIDE	Qty	Price
PARIPPU 		16
Sunset Red Masoor lentils cooked with coconut milk, cinnamon & turmeric		
MALLUNG 		14
Seasonal vegetable with fresh coconut, mustard seeds & turmeric		
SALAD 		14
Iceberg with a cooling yoghurt dressing, fresh herbs & parsley oil		



Wait, before you decide,  
have a look at our specials...(sample below)

**Banquet 85pp**

Leave the decisions to us  
and let us feed you a selection of our delights

All dishes are gluten free unless otherwise indicated

SAMBOLS	Qty	Price
MIXED PLATE - a selection		20
RAITA 		6
Cooling - yoghurt with a changing flavour		
GREEN POL SAMBOL  		6
Aromatic - coconut, coriander & lime		
POL SAMBOL   		6
Fresh & hot - coconut, Maldive fish & lime		
KATTA SAMBOL    		6
Hot & sharp - onion, chilli & vinegar		
SEENI SAMBOL  		6
Sweet & sour - caramelised onions with tamarind, jaggery & sweet spices		
MORU CHILLIES 		6
Salty, sour, sometimes very hot - fermented, sun-dried & deep-fried chillies		

DESSERTS	Qty	Price
LFS SWEET PLATE (NOT GF)		12 PP
A small selection of Lankan sweets Love cake, milk toffee & our chocolate bounty		
COCONUT SORBET 		8
TAPIOCA & CITRUS 		16
Tapioca, sago & pandan with mandarin puree, blood orange syrup, fresh Cara Cara oranges & coconut cream		
CHOCOLATE FUDGE SUNDAE		16
Chocolate & cardamom sauce, kithul, vanilla ice cream, roasted peanuts & cocor whipped & toasted		

## Sample Dinner Specials

	Price
WA ABROHLOS SCALLOPS ON THE HALF SHELL (NOT GF) Roasted with vadouvan butter & a kade paan & caper crumb	12 PP
PATTY (NOT GF) Flaky pastry parcel with buffalo curd, mozzarella & katta sambol	9
PAN ROLL (NOT GF) A spicy potato, turmeric, moru chilli & curry leaf filling wrapped in a delicate crêpe, crumbed & deep-fried served with house-fermented chilli sauce	11
PRAWN TOAST (NOT GF) Lightly curried prawn mix deep-fried on our house-baked kade paan served with a sweet chilli sauce	22
MULLOWAY FISH WING & COLLAR Chickpea flour dusted, deep-fried & served with a fiery spiced butter	30
PORK BELLY CURRY An aromatic sweet spiced red curry	36
PIPIS Wok cooked pipis with a Maldiva fish XO, arrack & crispy string hoppers	36
TENANBUNG NSW LAMB SHOULDER Wrapped in a banana leaf with red curry powder & citrus, slow-cooked served with a coconut sauce & a pickled green chilli sambol	64
MALLUNG Chicory with fresh coconut, mustard seeds & turmeric	12

## Sample banquet 85pp

MURUKKU  
ACHARU  
PRAWN TOAST  
JACKFRUIT CUTLETS

CHOOSE FROM THE  
GENEROUSLY SIZED DISHES

DHAL  
SALAD  
TOASTED KADE PAAN  
ORGANIC STEAMED RICE

LFS SWEET PLATE