

STARTERS

Sweet Potato Pol Roti \$17

Sweet potato coconut roti served with curry leaf butter and caramelised onion sambal.

Eggplant Roulade \$19

Rolled roasted eggplant filled with cheese, fresh tomato, garlic, herbs, and olive oil.

Isso Wade (Prawn Fritters) \$19

Crispy, savory fritters made from a blend of lentils and spices, featuring a succulent whole prawn fried on top.

Chicken Wings \$21

Chicken wings tossed in your choice of spicy hot sauce or sticky honey garlic soy glaze.

Ambul Thiyal Arancini \$22

Coconut rice arancini stuffed with mushroom accompanied with fish ambul thiyal, rich with tangy goraka and Ceylon spices.

Chilli Chicken \$27

Wok-tossed chicken in a bold Ceylon-style chilli sauce with a sweet-spicy glaze.

Hot Butter Cuttlefish \$27

Crispy-fried cuttlefish tossed in a spicy, buttery sauce with onions and spring onions.

Pepper Pork \$28

Pork sautéed in a cracked black pepper sauce with aromatics and a savoury glaze.

Sizzling Beef \$28

Sizzling grilled beef with Ceylon-spiced potato rösti, garlic kangkung, and a rich black curry jus.

MAINS

Spaghetti \$24

Spaghetti tossed with your choice of basil pesto or Ceylon curry sauce.
Chicken +6 | Seafood +8

Kottu \$27

Chopped roti tossed with vegetables and egg, finished with your choice of protein.
Cheese +3 | Chicken or Beef +6 | Mud Crab +12

Creamy Garlic Prawns \$29

Succulent prawns in a creamy garlic sauce, served with fragrant rice.

Colombar Special Fried Rice \$33

Crispy chicken maryland served with fire-kissed chorizo and seared prawns fried rice.

Pot Biryani \$34

Fragrant yellow rice cooked with aromatic spices and chicken. Served with a boiled egg, eggplant moju, sweet mango chutney, & raita.

Dutch Ceylon Lamprais \$36

Ghee rice, slow-braised curry (chicken or beef) and traditional accompaniments, wrapped in a banana leaf & oven-baked.

Barramundi with Kiri Hodhi \$37

Pan seared barramundi paired with a vibrant coconut sambal and a mild, creamy coconut milk-based curry with string hoppers.

Roasted Pork Belly \$37

Slow-roasted pork belly with crispy crackling, green pea purée, black pepper sauce, and kitul treacle reduction on vegetable couscous.

Seafood Curry & Pol Sambal \$37

Choice of crab or prawn curry with a coconut milk base, served with a fiery coconut sambal and traditional Ceylon roast bread.

Slow-Roasted Lamb Shank \$39

Slow braised lamb served on parsnip puree with sauteed broccolini.

Chilli Garlic Crab \$40

Rich chilli crab in a bold, savoury-sweet garlic sauce, served with rice.

King Prawn Risotto \$42

Creamy risotto with pumpkin, spinach, sundried tomatoes topped with seared king prawns.

KIDS CORNER

Fish & Chips \$13

Lightly battered fish served with golden chips and tomato sauce.

Tenders & Chips \$13

Chicken tenders with a side of chips and tomato sauce.

Beef Bolognese \$15

Spaghetti with tomato napoli sauce, minced beef, parmesan.

DESSERTS

Kithul Kissed Berry \$17

Crunchy pastry filled with curd, berries and a drizzle of kithul treacle

Chocolate Biscuit Pudding \$18

Classic chocolate biscuit pudding layered with rich cocoa cream and softened biscuits, chilled to a smooth, indulgent finish.

Sizzling Brownie \$18

Warm chocolate brownie served with vanilla ice cream.

Watalappan \$18

A Ceylon classic dessert made of jaggery and coconut, finished with treacle and roasted cashews.

Allergen Notice

All food is prepared in a kitchen where nuts, gluten, and other allergens may be present. Please inform our team of any allergies when ordering.