

The CEYLON *Curry House*



Menu

Entrée

Roast paan (bread) with Hodi dip

Oven roasted bread served with Chicken gravy dip, Potato gravy dip & Fish curry gravy dip with 3 types of bread (Plain, Garlic & Cheese).

\$11

Charcoal black pepper pork Bao

Lean pork slow cooked in Charcoal roasted spice mix, served on a Green Lettuce bed.

\$13

Crunchy Calamari

Chickpea battered fried calamari rings pan tossed with pandan. Onion, Garlic and curry leaves to give that extra kick

\$14

Sides

Ceylon Rocket Salad

Fresh rocket with balsamic, parmesan and olive oil dressing served with chillie lemon butter

\$9

Cassava bites

Fluffy casava deep fried to crispy perfection coated in homemade spicy sauce.

\$9

Mains

Deconstructed Eggplant Moju

Delicious sauce made with whole spring onions, heirloom tomato, and miso sauce poured over perfectly Grilled whole Eggplant

\$21

Whole Fish Ambulthiyal

Sour sauce made from a mum's passed down recipe with grilled whole fish of the day

\$34

The Ceylon special roast chicken

Sri Lankan style roast chicken cooked on a bed of potatoes and onion, served with gravy & Coconut Rotti.

\$22

Kompittu rice & curry

Cardamom & lemongrass infused yellow rice served with four curries of the day and crunchy papadum.

\$23

Sri Lankan Fried rice

Chicken & egg fried rice served with cashew & sweet chillie sambal.

\$18

Seafood Kottu

Shredded paratha rotti mixed with prawns, squid and crumb fried butter mushrooms.

\$22

Desserts

Wattalappan with vanilla Gelato

Kithul jaggery and coconut milk pudding served with Nutmeg grated Vanilla gelato

\$17

Tropical biscuit pudding

Flavor packed layers of chocolate butter, biscuits, and tropical fruit slice.

\$12

Cinnamon Banana fritters with jaggery sauce

Batter fried Banana with Cinnamon infused jaggery sauce

\$13