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Ayubowan!

(May you live long!)

&

Welcome to Ceylon Dine In Style

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Our Cuisine

Sri Lanka is the beautiful spice island once known as Ceylon. Sri Lankan cuisine offers a vivid array of flavour combinations and the use of spices is very imperative to the cuisine.

Sri Lankan cuisine is known for its freshness. The households regularly shop more than once a day for produce and meals are cooked from scratch three times a day. Sri Lankan food is labour intensive and most dishes are intricate and time-consuming.

Our goal is to provide authentic and delicious Sri Lankan food, and ambience to the people of Brisbane. With a relaxing cultural setting, our customers can experience home-style authentic Sri Lankan cooking that is second to none.

What makes Sri Lankan food different from other cuisines?

Our food is healthy

While some cuisines rely heavily on sauces laden with cream, butter or oil, our food's unique flavour comes from using quality ingredients including fresh coconut milk, Sri Lankan herbs & spices along with locally sourced fresh produce.

The most distinctive feature of Sri Lankan cuisine is that its unique flavour comes from using quality ingredients. While some cuisines are laden with sauce, cream, butter or oil, Sri Lankan cuisine rely on the use of locally sourced fresh produce including fresh coconut milk, Sri Lankan herbs, and spices.

Together with our closely held recipes and age-old cooking techniques, each dish is unique, full of the flavour, and aroma of Sri Lanka. We do not use artificial colours, preservatives or flavours in our curries.

Our food is fresh

We can create a personalized meal catered to your likes and preferences. The team prides themselves on offering the highest standard of Sri Lankan dishes cooked from scratch. Each dish is prepared with love and with the intention of making your culinarily experience a memorable one.

Our curries are extensively tailored to your unique preferences and are always cooked from scratch. Each dish is lovingly prepared and is given due diligence to make each meal memorable.

Our food is for everyone

Our menu covers a plethora of dishes which includes Non-vegetarian, vegetarian and vegan choices that reflects the diversity of Sri Lanka. Our food is generally spicy, but can be altered as per the preference of each individual making it mild, medium, hot to very hot.

Our story

The young and passionate restaurant owners Elizabeth and Nishane wanted to bring the unique taste of Sri Lanka to Brisbane. Elizabeth's background in culinary arts enables her to bring the mouthwatering recipes of Sri Lanka to life.

Nishane has a background in interior design and architecture and takes pride in paying great attention to detail. He is well versed in event planning and can help make your dining experience in small or large groups a memorable occasion.



- VEGAN
- VEGETARIAN
- GLUTEN FREE
- ONION/ GARLIC FREE
- KIDS FRIENDLY
- MILD OPTIONS



Entrées

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Uludu Wade (Spicy doughnut) \$11.90
Soaked ground uludu mixed with Sri Lankan herbs and spices deep fried & served with green chutney & veggie sambar (Lentil based vegetable stew cooked with pumpkin broth).
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Parippu Wade (Lentil fritters) \$9.50
Ground yellow lentil, onion & Sri Lankan herb patty served with green chutney.
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Pumpkin soup \$10.90
Creamy pumpkin soup with Sri Lankan herbs & spices.
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Fried mushroom \$10.90
White button mushrooms dusted with Sri Lankan dry herbs and sweet spices in rice flour batter, deep fried in & served with herbed yoghurt dipping sauce.
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Stuffed Banana peppers \$11.90
Stuffed banana pepper with creamy mash potato, shallot, herbs & spices in golden rice flour batter. Served with herbed yoghurt dipping sauce.
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Vegetable Sri Lankan Rolls \$10.90
Slow cooked curried vegetable croquettes freshly crumbed and served with tomato relish & garden salad.
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Fried Sardines \$10.50
Fresh sardines marinated in fresh Sri Lankan spices, deep fried & served with lime & fresh garden salad.
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Sri Lankan Fish Cutlet (Croquettes) \$9.50
Mashed potato and fish with Sri Lankan spices, rolled & crumbed, served with tomato relish & garden salad.



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Specialty Bread - Plain Roti

Can be eaten with curries

9		<ul style="list-style-type: none"> ● ● ● 	Pol roti (Coconut roti) \$5.50 Flat bread made with grated coconut, rice flour & coconut oil cooked on a griddle, served with butter.
10		<ul style="list-style-type: none"> ● ● ● ● 	Kurakkan roti (finger millet) \$6.00 Flat bread made with grated coconut, finger millet flour & coconut oil cooked on a griddle, served with butter.
11		<ul style="list-style-type: none"> ● ● ● 	Plain Godamba roti \$4.00 Thin Flat bread made with flour & oil cooked on a grill.

Roti with fillings

12		<ul style="list-style-type: none"> ● ● 	Vegetable Roti \$11.90 Thin roti filled with potato, carrot, spring onions herbs & spices.
13		<ul style="list-style-type: none"> ● ● ● 	Egg Roti \$11.90 Thin flat bread made with flour and oil cooked on a grill filled with an egg.
14		<ul style="list-style-type: none"> ● ● ● 	Cheese Roti \$11.90 Thin flat bread made with flour & oil cooked on a grill filled with cheese.
15		<ul style="list-style-type: none"> ● 	Chicken Roti \$13.90 Thin roti filled with chicken, potato, green peas & herbs.

Rice

16		<ul style="list-style-type: none"> ● ● ● ● 	Red Rice M \$4.00 L \$6.00 Naturally colored rice with red/maroon husk, considered to be the healthy rice with higher nutritional value that is unique to Sri Lanka.
17			White Rice M \$4.00 L \$6.00
18			Fried Rice M \$4.50 L \$7.00



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Side Orders

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|----|-----------------------------|--|
| 19 | | <ul style="list-style-type: none"> ● ● Seeni Sambal (Spicy onion) \$4.90
Mixture of chilli powder, curry leaves, cinnamon, cloves, cardamoms, curry leaves, pendant leaves & finely sliced red onions fried till caramelized. Served hot. |
| 20 | | <ul style="list-style-type: none"> ● ● ● Achcharu (Vegetable pickle) \$4.90
Mild spicy relish with full of zing made with carrot, green pawpaw, mustard, seeds, turmeric powder, vinegar, ginger onion & green chillies. Ideal for rice & curry. Served chilled. |
| 21 | | <ul style="list-style-type: none"> ● ● ● Gotukola Sambol \$4.90
Green leaf salad made with chopped gotukola (centella leaf), shallots, green chillies, grated coconut and Lime juice. Ideal for rice & curry. |
| 22 | | <ul style="list-style-type: none"> ● ● Pol Sambola (Coconut Sambol) \$4.90
Uncooked condiment consisting of shredded coconut, onion, chillies & lime juice. Ideal for rice & curry, Hoppers and String Hoppers. Served chilled. |
| 23 | | <ul style="list-style-type: none"> ● ● ● Green Chutney \$4.90
Uncooked condiment made with curry leaves, grated coconut, green chillies, ginger, garlic & lime juice. Ideal for Uludu wade, Parippu-wade, Dosa & Idly. Served chilled. |
| 24 | | <ul style="list-style-type: none"> ● ● ● Wambatu Moju (Eggplant Moju) \$8.90
One of the most celebrated classic Sri Lankan dish made with deep fried eggplant, red onions, green chillies, cinnamon, cloves, turmeric & coconut milk. Ideal for rice & curry. Served hot. |
| 25 | | <ul style="list-style-type: none"> ● ● Katta Sambol (Lunumiris) \$4.90
Spicy sambol paste consists of chillies & red onions, Maldivian fish & Lime juice ground with ground with grind stone. Ideal for rice & curry, Hoppers & Egg Hoppers. Served chilled. |
| 26 | | <ul style="list-style-type: none"> ● ● ● Pineapple Chutney \$4.90
Mild spicy condiment made with cooked pineapple, curry leaves, chilli flakes, and turmeric, ginger, garlic & cardamom pods. |
| 27 | Four Papadams \$4.50 | |
| 28 | Yogurt \$4.00 | |



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Mains – Vegetable Curries

*With choice of Red rice / White rice
(Mild/ Medium/ Hot)*

29



Cashew Nut Curry

\$18.90

Green peas and cashew nuts in coconut cream with onion and herbs & spices.

30



Dahl Curry (Red Lentil curry)

\$16.90

Lentil dahl cooked in coconut milk with, onions, garlic Sri Lankan spices & curry leaves.

31



Polos Pehee (Young Jack Fruit)

\$18.90

Young jack fruit slow cooked in coconut milk with roasted spices, onions, green chillies, ginger & garlic. (Dry curry)

32



Potato Curry

\$15.90

Potato cooked in coconut milk, turmeric, onions, green chilli & herbs.

33



Ala Teldala (Tempered Potatoes)

\$15.90

Potatoes, flavoured with Onion, & crushed Chilli pieces. (Dry curry)

34



Green Bean Curry

\$17.90

Green beans cooked in coconut milk, turmeric, onions, green chilli & herbs.

35



Mixed Vegetable Curry

\$18.90

Green beans, carrot, pumpkin, cauliflower cooked in coconut Milk, curry, turmeric, fenugreek seeds & Onions.

36



Vegetable Tasting Plate

\$27.90

A selection of dishes to sample Sri Lankan cuisine – includes Polos Pahee, Potato & Green bean curries. Served with vegetable pickle, traditional Gotukola (Centella leaves) salad & rice.

Note –

Images sample hot variation only.

Colour of the dish is related to its spiciness.



Mains - Meat Curries

with choice of Red rice / White rice
(Mild/ Medium/ Hot/Very hot)

37



- **Sri Lankan Style Chicken Curry** \$23.90
- Chicken thigh cooked in freshly ground authentic herbs, spices & fresh coconut milk.

38



- **Chicken Deval** \$23.90
- Marinated fried diced chicken cooked with Sri Lankan style spicy sauce. (Dry curry)

39



- **Sri Lankan Style Beef Curry** \$23.90
- Tender beef cooked in freshly ground authentic herbs & spices and fresh coconut milk.

40



- **Beef Pepper Bistake** \$25.00
- Beef cooked with freshly crushed pepper, capsicum, onion, garlic with fresh herbs & spices. (Dry curry)

41



- **Sri Lankan Style Pork curry** \$25.90
- Pork cooked in freshly grounded authentic herbs & spices.

42



- **Pork Pepper Bistake** \$25.90
- Slow cooked pork in roasted spices mixed with crushed pepper. (Dry curry)

43



- **Meat Tasting Plate** \$29.90
- A selection of dishes to sample Sri Lankan cuisine – includes a chicken, beef & pork curry. Served with vegetable pickle, traditional Gotukola (Centella leaves) salad & rice.

**Note – Images sample hot variation only.
Colour of the dish is related to its spiciness.**



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Mains - Seafood Curries

With choice of Red rice / White rice
(Mild/ Medium/ Hot Very hot)

44



Fish Curry

\$25.00

Fresh fish fillet cooked with Sri Lankan herbs & spices with coconut milk.

45



Fish Ambulthiyal

\$25.00

Fresh Tuna marinated with Sri Lankan herbs & slow cooked in a clay pot. This traditional dry spiced curry is served with Dahl curry. (Dry curry)

46



Prawn Curry

\$29.90

Garlic marinated King Prawns cooked with fresh herbs, spices & coconut milk.

47



Prawn Deval (Dry curry)

\$29.90

Marinated fried prawns cooked with Sri Lankan style spicy sauce.

48



Seafood Tasting Plate

\$34.90

A selection of dishes to sample Sri Lankan cuisine – includes Fish curry, Fish Ambulthiyal and Prawn Deval. Served with vegetable pickle, traditional Gotukola (Centella leaves) salad & rice.

**Note – Images sample hot variation only.
Colour of the dish is related to its spiciness.**



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Specialty Food - Hoppers

Traditional

- | | | | |
|----|---|--|---|
| 49 |  | <ul style="list-style-type: none"> ● ● ● ● | <p>Plain Hoppers \$ 8.00</p> <p><i>Traditional rice flour & coconut milk batter pan-fried on a wok served with caramelized spicy onion sambol paste.</i></p> |
| 50 |  | <ul style="list-style-type: none"> ● ● ● ● | <p>Egg Hoppers \$11.00</p> <p><i>Traditional rice flour & coconut milk batter pan-fried on a wok with an egg served with caramelized spicy onion sambol paste.</i></p> |
| 51 |  | <ul style="list-style-type: none"> ● ● ● ● | <p>Jaggary Hoppers \$13.00</p> <p><i>Traditional rice flour, jaggary & coconut milk batter pan-fried on a wok served with vanilla ice cream, crunchy caramelized peanuts & cinnamon. (Sweet)</i></p> |

Contemporary

- | | | | |
|----|---|--|---|
| 52 |  | <ul style="list-style-type: none"> ● ● ● ● | <p>Red Forest \$16.00</p> <p><i>Rice flour, beetroot puree & coconut milk batter pan-fried on a wok served with beetroot, mushrooms, chiak peas, capsicum, spinach, red leaf lettuce & yogurt sauce.</i></p> |
| 53 |  | <ul style="list-style-type: none"> ● ● ● ● | <p>Lush Green \$16.00</p> <p><i>Rice flour, spinach puree & coconut milk batter pan-fried on a wok served with spinach & lentil curry, red leaf lettuce, cashews & ricotta cheese.</i></p> |
| 54 |  | <ul style="list-style-type: none"> ● | <p>Black Sea \$17.50</p> <p><i>Rice flour, Squid ink & coconut milk batter pan-fried on a wok served with devilled prawns.</i></p> |
| 55 |  | <ul style="list-style-type: none"> ● | <p>Ceylon Star \$16.50</p> <p><i>Rice flour & coconut milk batter pan-fried on a wok served with devilled chicken, dahl curry and coconut sambal.</i></p> |
| 56 |  | <ul style="list-style-type: none"> ● ● ● | <p>Bacon & Egg Popper \$15.00</p> <p><i>Rice flour & coconut milk batter pan-fried on a wok served with bacon & egg, cheddar cheese & sundried tomatoes.</i></p> |
| 57 |  | <ul style="list-style-type: none"> ● ● ● ● | <p>Nutella Delight \$13.50</p> <p><i>Rice flour & coconut milk batter pan-fried on a wok served with Nutella, bananas, whipped cream & chocolate topping.</i></p> |



Other Specialty Food

58



Kottu with Curry (Mild/ Medium/ Hot)

Chopped roti mixed with egg, onion, garlic, carrot, chilli, & leeks.

Vegetable \$19.90

Chicken \$23.90

Beef \$24.90

59



String Hoppers \$16.90

Steamed rice flour dough pressed into circlets onto small wicker mats, & then steamed. Served with potato curry and coconut sambal.

60



Dosa \$14.90

Traditional batter of rice flour, urad dhal & veggie sambar (Lentil based vegetable stew cooked with pumpkin broth).

61



Herbal porridge \$8.00

Gottu Kola (Centella leaves) juice boiled with coconut milk and red rice.

Dishes Worth Waiting For

62



Sri Lankan Pancake \$12.00

Cinnamon flavoured pancake filled with caramelized coconut and honey with ice cream. (Sweet dish)

63.



Pittu \$12.00

Fresh ground flour and fresh grated coconut crumble steamed in bamboo cylinder serve with fresh coconut milk & chilli tomato chutney. (Savory)

64



Milk rice \$10.00

Coconut milk mixed rice cake filled with Coconut honey caramelized at the core. (Sweet dish)

65



Lawariya \$12.00

String Hopper wrap filled with caramelized grated Coconut. (Sweet dish)



VEGAN

VEGETARIAN

GLUTEN FREE



Dessert

66



Wattalappam

\$8.00

Coconut pudding made of coconut milk, jaggery, cashew nuts, flavored with cardamom, cloves, nutmeg & vanilla. Served chilled.

67



Sago Pudding

\$8.00

Sweet sago pudding flavoured with coconut milk and spices. Served hot.

68



Kattabibbkan

\$8.00

A rich, dark moist cake made of shredded coconut, jaggery, semolina & tropical dried fruits and cashew nuts. Served hot with vanilla ice cream.

69.



Coconut Pudding

\$8.00

Sri Lankan panna cotta made with sweetened coconut cream with passionfruit topping. Served chilled.

70.



Chocolate Biscuit pudding

\$8.00

Alternating layers of coffee-soaked biscuits and soft, creamy chocolate buttercream. Served chilled.

71.



Tropical Sri Lankan Fruit Salad

\$8

Pineapple, mango papaya & melon served with vanilla ice cream.

72.



Sri Lankan Dessert tasting plate

\$15.90

Delicious selection of Wattalappam, Sago pudding, Kattabibbkan and Coconut milk pudding served with passionfruit topping.



SRI LANKA

Old and new cities

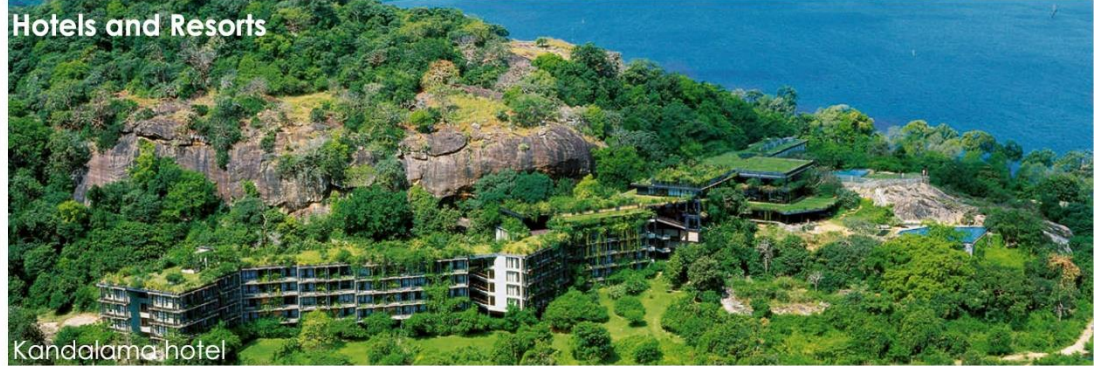


Colombo city



Ancient kingdom -Sigiriya

Hotels and Resorts



Kandalama hotel

Nature



National lotus flowers



Devon Falls

Wild life



Yala national forest

Activities and fun



Kandy perahera



Surfing