

TIPS ON ORDERING

1. Start with short eats & bites as your pre-main snack

2. Make your hopper or roti selection
(This is the only section not made for sharing)

3. Add curries, vegetables & sambols
(Or just order the banquet & let us decide)

4. Eat - using your hands is encouraged

🔥🔥🔥🔥 Heat Factor

🌱 Vegetarian

🌿 Vegan

All gluten free unless otherwise indicated

SHORT EATS & BITES	Qty	Price
MURUKKU 🌿 🔥🔥 Crisp chickpea batter with fried pulses, spices & curry leaves		\$6
DEVILLED CASHEW NUTS 🌱 🔥🔥🔥 Roasted cashews cooked with ghee, mustard seeds & chilli powder		\$8
ACHARU 🌿 🔥🔥 A mixed pickle of pineapple, carrot, onion & cauliflower		\$12
CRAB VARAI 🔥 (🌿 version available) Turmeric & dried chilli pol sambol with roasted crab & lime on a betel leaf		\$10
FISH CUTLETS (NOT GF) 🔥🔥 Deep-fried mackerel balls with a hint of brown curry powder, green chilli & dill		\$16
POTATO PAN ROLL (NOT GF) 🌱 🔥🔥 Delicate crepe filled with spicy potato, turmeric, moru chillies & curry leaves, crumbed & deep-fried		\$10
BEEF PAN ROLL (NOT GF) 🔥🔥🔥 Delicate crepe filled with spicy beef, green chilli, celery & curry powder, crumbed & deep-fried		\$11
HOT BUTTER CUTTLEFISH 🔥🔥🔥🔥 Turmeric battered cuttlefish, stir-fried with shallots, red onion, banana peppers & a spiced butter		\$24

HOPPERS & ROTI	Qty	Price
PLAIN HOPPER 🌿 A bowl shaped, fermented rice flour & coconut milk pancake		\$4
EGG HOPPER 🌱 As above, with a soft-cooked egg in the base		\$6.5
STRING HOPPER 🌿 Lacy steamed rice flour noodle pancake		\$2
STRING HOPPER SET WITH KIRI HODI 🌿 Six of the above served traditionally with a gentle coconut milk gravy		\$22
POL ROTI (NOT GF) 🌱 Toasted coconut flatbread		\$5
GODAMBA ROTI (NOT GF) 🌱 Toasted flaky roti		\$9

CURRIES	Qty	Price
POTATO 🌱 🔥🔥 A Lankan mustard curry with turmeric, green chilli & roasted garlic		\$20
CASHEW NUT 🌿 A creamy white curry with cumin seeds		\$26
FISH 🔥🔥 White fish with a roasted curry powder		\$30
PRAWN 🔥🔥🔥 A fiery red curry soured with tamarind		\$28
PORK CURRY 🔥🔥 An aromatic sweet spiced red curry		\$32
'F & B' HAPPY MEAT 🔥🔥🔥🔥 A dry black curry with sweet spices		\$32

EXTRA THINGS	Qty	Price

VEGETABLES & SIDES	Qty	Price
HERB, CUCUMBER & ONION SALAD 🌿 Dressed in coconut vinegar & parsley oil		\$14
CABBAGE MALLUNG 🌱 With turmeric, mustard seeds & coconut		\$16
GREEN VEGETABLE 🔥🔥🔥 Greens with green chilli & Maldive fish		\$20
SNAKE BEAN VEGETABLE Cooked in a gentle coconut milk sauce with Maldive fish & cumin seeds		\$20
EGGPLANT PAHI 🌿 🔥🔥🔥🔥 Rich, soft, sour & hot with tomato, tamarind & coriander seeds		\$20
PARIPPU 🌿 Sunset Red Masoor dhal cooked with coconut milk, cinnamon & turmeric		\$14
SHORT GRAIN SEMI-WHITE RICE 🌱 Randall's organic Koshihikari from NSW		\$6

SAMBOLS & SUCH LIKE	Qty	Price
SAMBOL PLATE A selection, 🌱🌿 🌿 version available		\$20
RAITA 🌱 Cooling - yoghurt, cucumber & cumin		\$6
GREEN POL SAMBOL 🌿 🔥 Fresh & aromatic - coconut, coriander & lime		\$6
POL SAMBOL 🔥🔥🔥🔥 Fresh & hot - coconut, Maldive fish, chilli & lime		\$6
SEENI SAMBOL 🔥🔥🔥🔥 Sweet & sour - onion caramelised with jaggery, tamarind & sweet spices		\$6
KATTA SAMBOL 🌿 🔥🔥🔥🔥 Hot & sharp - onion, chilli & vinegar		\$6
LUNU DEHI 🌿 Tangy & sour - lime pickle & onion		\$6
PICKLED GREEN CHILLIES 🌿 🔥🔥🔥 Tangy & a little sharp		\$5
MORU CHILLIES 🌱 🔥🔥 Salty, sour, sometimes hot - fermented, sun-dried & deep-fried chillies		\$5

DESSERTS	Qty	Price
LFS SWEET PLATE Thala guli, milk toffee & kalu dodal (2 person minimum)		\$8 pp
THALA GULI Ve Sesame ball with grated coconut, kithul & jaggery - a little bit savoury		\$3
SALTED MILK TOFFEE Condensed milk toffee with roasted cashews & spices - a childhood treat		\$3
KALU DODOL Ve Slow cooked jaggery, coconut cream & rice flour, with cashew - dark & sticky		\$4
LFS BOUNTY Milk chocolate, puffed rice & coconut coated in dark chocolate with a hint of cardamom		\$7
WATALAPPAM Spiced jaggery & coconut milk custard topped with salted cashew & black sesame seed praline		\$15
NAN'S LOVE CAKE (NOT GLUTEN FREE) Made with cashews, semolina, sweet spices & rose		\$12
COCONUT SORBET Ve Subtle & refreshing		\$7
MANGO & YOGHURT GELATO Fresh & tropical		
GINGER & TURMERIC GELATO Creamy & gently flavoured		

MINIMUM SPEND OF \$60 PP ON FOOD
FOR ALL BOOKINGS

ALL CREDIT CARDS ARE SUBJECT TO A 1.5% SURCHARGE

PUBLIC HOLIDAYS WILL INCUR A 15% SURCHARGE

...Or, leave the decisions to us as we take you on a Lankan food adventure & feed you a selection of the best we have to offer. Short eats to start followed by an egg & unlimited plain hoppers, with sambols, vegetables & curries. All you need to do is choose two curries to share for the table, then add on some extras for even more excitement.

BANQUET	\$85 pp
TAPIOCA CHIPS ACHARU PAN ROLL WITH FERMENTED CHILLI SAUCE	
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: auto;"> ADD ON (pp) DEVILLED CASHEWS \$2.5 CRAB VARAI \$10 FISH CUTLETS \$4.5 HOT BUTTER CUTTLEFISH \$8 </div>	
SAMBOL PLATE EGG HOPPER CURRY VEGETABLE PARIPPU	
PLAIN HOPPER CURRY HERB, CUCMBER & ONION SALAD	
MIXED GELATO / SORBET & MILK TOFFEE	
<div style="border: 1px solid black; padding: 5px; width: fit-content; margin: auto;"> ADD ON (pp) LFS SWEET PLATE \$6 </div>	



FOOD