

Menu



STARTERS

VEGETABLE SAMOSA (2per serve) \$8.8 (V)
Crispy deep-fried pasty filled with spiced potato and vegetables served with tamarind sauce

LAMB PAN ROLLS (2per serve) \$9.9
Handmade crispy pancake filled with curried lamb and vegetables served with tomato sauce

FISH CROQUETTES (2 per serve) \$8.5
Crumbed and deep-fried peppery mackerel and vegetables served with bechamel sauce

SALT & PEPPER CALAMARI \$14.5
Deep fried calamari lightly seasoned with Sri Lankan spices

STREET FOOD

HOPPERS \$3 each
Crispy pancake bowl made with fermented coconut rice served with caramelised onion
Plain (v)
Milk (+\$0.5) (V)
Egg (+\$2)
Egg & Prawn (+5)

ROTI \$5.5 each (V)
Sri Lankan style flatbread, cooked fresh on the grill
Plain
Egg (+\$2) served with gravy
Pol roti (made from shredded coconut and plain flour) served with onion salsa

KOTTU ROTI \$23
Chopped roti grilled together with your choice of curried meat and vegetables.
Vegetarian
Egg (+\$2)
Lamb (+\$3)
Chicken (+\$2.5)
+ Add cheese (+\$2)

KSP (KOTTU SNACK PACK) \$28.5 (NF)
Egg Kottu served with fried chicken and potato chips crowned with a selection of sauces and melted cheese

SIGNATURE MAINS

LAMPRAIS (INSPIRED BY DUTCH BURGHER CUISINE) \$23.5
Fragrant stock – cooked rice, your choice of meat, caramelised onion sambal, Dutch style meatball & vegetables served on Banana Leaf.
Vegetarian
Lamb
Chicken
Fish

LAMB SHANK BIRIYANI \$28
Slow braised lamb shank in rich spicy sauce served with Basmati rice and accompaniments

TANDOORI CHICKEN BIRIYANI \$25
Fragrant basmati rice layered with tender marinated chicken served with raita, gravy and boiled – fried egg

ZIRCON SPECIAL NASI GORENG \$19.5
Basmati rice stir-fried with a mix of vegetables served with chilli paste
Vegetarian (Egg)
Chicken
Mixed (+\$5)

MEAT & SEAFOOD

BEEF SHORT RIB CURRY \$25 (GF, DF, NF)
Slow cooked short ribs in coconut gravy

BUTTER CHICKEN \$20 (GF)
Tender chicken pieces of tandoori chicken finished in rich creamy sauce

CHICKEN CURRY \$18 (GF, DF, NF)
Slow cooked chicken in a variety of Sri Lankan spices

BLACK PORK CURRY \$25 (GF, DF, NF)
Belly pork is cooked in rich black pepper curry sauce

LAMB ROGAN JOSH \$27 (GF, NF)
Tender lamb slowly cooked in tomato-based curry to a deep red colour

TAMARIND FISH CURRY \$28 (GF, DF, NF)
Fish cooked in ground mustard and coconut cream sauce

BANQUET MENU 1 (minimum 2 people) \$49pp

Chef’s selection of 4 courses:
1 Starter, 1 Main, 1 Side & 1 Dessert

BANQUET MENU 2 (minimum 4 people) \$60pp

Chef’s selection of 5 courses:
2 Starters, 2 Mains, 2 Hoppers, 2 Sides & 1 Dessert

VEGETARIAN

DHAL CURRY \$15 (V, VG)
Red lentils cooked in turmeric infused coconut milk gravy

EGGPLANT MOJU \$18 (V, VG)
Deep fried eggplant dressed with a coconut milk-based vinaigrette

POTATO CURRY (PAAL CURRY) \$15 (V, VG)
Twice cooked potatoes in turmeric & coconut milk gravy

KALE VARAI (MELLUM) \$16 (V, VG)
Shredded kale & coconut with onion and dried chili

VEGETABLE OF THE DAY \$18 (V VG)
Chef’s special creation from the local farmers

SIDES

PLAIN RICE \$6 (V, GF, NF, VG)
Accompanied by crispy papadum

SAFFRON RICE \$7(V, GF, NF, VG)
Accompanied by crispy papadum

COCONUT SAMBOL (POL SAMBAL) \$8 (V, GF, DF, NF, VG)
Freshly grated coconut mixed with Sri Lankan spices

SEENI SAMBOL \$10 (V, GF, DF, NF, VG)
Caramelized sweet and sour onion

CHILLI PASTE \$2

RAITA \$2 (V)

DESSERTS

WATALAPPAM (COCONUT CUSTARD) \$9 (V)
Sri Lankan coconut custard pudding

PAYASAM \$9 (V)
Sri Lankan pudding made with sago, coconut milk and palm sugar

CURD WITH KITHUL TREACLE \$6 (V)
Yoghurt drizzled with kittul treacle

SRI LANKAN DATE CAKE SERVED WITH CARAMEL SAUCE \$9 (V)
Chopped dates & cashews cake with a blend of spices

Vegan(VG), Vegetarian(V), Gluten Free(GF), Dairy Free(DF), Nut Free(NF) options are available.

(Please advise us if you have any allergy reactions to any ingredients)

DRINKS MENU



Cocktails

Smoked Cardamom Old Fashioned - \$20

A Ceylon twist to the Old Fashioned bringing hints of spice and smokiness

Orient/Baileys Espresso Martini - \$24

An update to the Melbourne classic, coffee infused in Sri Lankan Arrack, vanilla bean vodka with a touch of cardamom

Ceylon Gimlet - \$22

Ceylon gin paired to create this classic

Sri Lankan Sunrise - \$18

Smooth, tropical essence of Arrack with the citrusy brightness of lemon juice

Lychee Martini - \$20

Vodka lychee martini

Mocktails

Virgin Mojito - \$10

Pineapple and Orange fusion - \$10

Lemon Lime Bitter \$8

(Age photo identification needed for all alcoholic drinks as under 18)

Beers & Cider

Lion Lager - 4.8%

330mL - \$10

500mL - \$15

625mL - \$18

Lion Stout - 8.8%

330mL - \$11

Lion Strong - 8.8%

330mL - \$12

500mL - \$17

625mL - \$19

Lion Extra Strong - 12%

330mL - \$15

Strong Bow Apple Cider (Original/Sweet)

355ml - \$12

Wine

Jim Barry – “Jim’Garden” Riesling \$12 glass/ \$49 bottle

Cape Mentelle – “Marri” Chardonnay \$14 glass/ \$55 bottle

Oakridge ‘Valley Series’ Pinot Noir \$15 glass/ \$65 bottle

Henleys Shiraz \$12 glass/ \$59 bottle

D’Arenberg “The Custodian” Grenache \$12 glass/ \$55 bottle

Soft Drinks

Coke/ Sprite/ Fanta/ Lemon Squash/ Coke Zero - \$5

Bundaberg Ginger Beer/ Bundaberg Diet Ginger Beer - \$5

Sri Lankan “Elephant House” Brand

Cream Soda/ E.G.B /Necto - \$6

Iced Tea cans (Peach / Lemon / Blood Orange) - \$7

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Strawberry Falooda - \$8.5

Mango Lassi - \$8.5

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