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A - yu - bo - wan

This is how we greet anyone in Sinhalese.
One is generally greeted by joining two hands in prayer-like manner

வணக்கம்

Va - na - k - kam

This is how we greet anyone in Tamil
One is generally greeted by joining two hands in prayer-like manner

Menu

short eats

Sydney Rock Oysters 6ea

Calamansi, coconut water, coriander root

Seeni Sambol Puff 7ea

Spicy onion jam, Vannella buffalo curd,
curry leaf cured egg yolk

Smoked Brisket Pan Rolls(2pc) 14

Sourdough breadcrumbs, pineapple ketchup

Stuffed Banana Pepper 9ea

Potato, fermented chilli

small plates

Pepperberry Tiger Prawn (2pc) 26

Passion fruit, coconut vinegar

Hot Butter Soft Shell Crab 28

Charred spring onion, dry chilli,
calamansi

Jackfruit ravioli 19

Kiri-hodi, cashew nut, smoked tomato oil

mains

Short Rib Curry MBS 4+ 42

Kimbula Kithul, chilli, saltbush

Free Range Chicken Curry 36

House roasted spices, coconut cream

Kiewa Valley Lamb Cutlets 42

Banana pepper, toddy, chilli plum
chutney

Negombo Prawn Curry 40

Curry sauce, finger lime

Lankan Devilled Fish 40

Hot tomato sauce, chilli oil

shared mains

WA Lobster Kottu *Signature* \$85

Chopped roti, vegetables, free range
egg, roasted lobster head curry

Whole BBQ Baby Snapper \$48

Coconut & mustard curry sauce

Vegetable Kottu \$20

Chopped roti, vegetables,
free range egg, chili oil

vegetarian

Devilled Potatoes 21

Green beans, cashew nut pesto

Eggplant Moju 19

Fermented vegetables, dates

Kadju Curry 23

Cashew nut, snow peas,
fresh turmeric, burnt coconut

Tempered Cauliflower 19

Pickled onions, roasted garlic

Roasted Beetroot Curry 19

Curry powder, coconut cream

Organic lentil curry 19

Turmeric, wild cinnamon

rice & roti

Savoury Rice 9

Raisins, cashews, fried onions

Hand Stretched Roti 7ea

Coconut oil

hopper bar

Appa - Appa 24

1 egg, 2 plain hoppers, condiments

Plain Hopper 5

Egg Hopper 7

Coconut Milk Hopper 6

Lunu Miris 6

Pol Sambol 6

Seeni Sambol 6



credit card surcharge 1.5%, prices are inclusive of GST, Groups of 6 guests and above will be required to dine on our banquet menu. A discretionary service charge of 10% will be added to the final bill for groups of 6 and above. 10% Surcharge applies on Sundays and a 15% surcharge applies on public holidays which negates the large group service charge.

Guests with food allergies or dietary requirements are advised to inform the waiter prior to ordering. Although we will endeavor to accommodate your dietary needs, we can not be held responsible for traces of allergens.





signature cocktails

Limecello Spritz \$19

housemade limecello, prosecco, soda -built in glass

Silk Road \$23

tried and true vodka, dried lemon, elderflower, berries, rose

-shaken, served up

Straight From Hell \$23

olmeca altos tequila blanco, coconut, green chili, curry leaf, verjuice

-shaken, served on the rocks

Rainforest Tiger \$23

colombo gin, kaffir lime, aloe vera, verjuice, cardamom

-stirred, served up

President Rambutan \$23

plantation 3 star rum, rambutan, lillet blanc, dry vermouthe, violet liqueur

-stirred, served up

Rumba Kurumba \$23

ceylon arrack, pandan, apricot, coconut, lemon aspen

-shaken, served on the rocks

Lankan Latte No.2 \$23

buffalo trace bourbon, ceylon tea, coffee, sweet spice mix, coconut

-stirred, served up

classic cocktails available on request

beer

All of our beers are brewed with Kithul Palm Syrup, exclusively for us in partnership with Bread & Brewery in Morisset, NSW.

Signature Kubbb Beer Gold

Lager 4.8% ABV

\$12

Signature Kubbb Beer Red

Dark Lager 5.2% ABV

\$12

Ceylon Seaside Toddy

Something different, naturally fermented from the sap of the coconut

\$15

non-alcoholic

Gimlet of Colombo

four pillars bandwagon non-alc, calamansi

\$16

Road of Silk

four pillars bandwagon bloody non-alc, berries, lemon, rose

\$16

Edenvale Sparkling Cuvee

\$12

Edenvale Shiraz

\$12

Edenvale Pinot Gris

\$12

Heaps Normal Quiet XPA

<0.5%ABV

\$15

Coke, Coke No Sugar, Sprite

\$5.5

Lemon Lime Bitters

\$6

Fever Tree Ginger Ale

\$5.5

Tambili Organic Coconut Water

\$7

gin

Colombo Gin, London, England

30ml martini

\$12

\$23

Four Pillars Shiraz, Yarra Valley, Australia

\$14

Four pillars rare dry gin, Yarra Valley, Australia

\$13

\$25

Hendricks, Girvan, Scotland

\$14

\$26

Haymans Sloe, London, England

\$11

Monkey 47, Loburg, Germany

\$17

\$28

vodka

Tried and True Vodka Cognac, France

\$12

\$23

Belvedere Pure Zyrardow, Poland

\$14

\$26

HAKU Vodka Kagoshima, Japan

\$14

\$26

Archie Rose True Cut Sydney, Australia

\$12

\$22

arrack

Arrack is a distilled alcoholic drink typically produced in Sri Lanka made from the fermented sap of coconut flowers or sugarcane.

Ceylon Arrack Colombo, Sri Lanka

\$12

Old Arrack Extra Strong Colombo, Sri Lanka

\$15

Vintage Extra Old Arrack Colombo, Sri Lanka

\$17

VAT 9 Double Wood Arrack Colombo, Sri Lanka

\$15

Double Distilled Arrack Colombo, Sri Lanka

\$15

tequila

Calle 23 blanco Mexico, Jalisco

\$22

Olmecca Altos Blanco Mexico, Jalisco

\$12

Calle 23 Reposado Mexico, Jalisco

\$25

Fortaleza Blanco Mexico, Jalisco

\$28

Pancho Fierro Peru

\$13

whisky

Jameson Scotland

\$13

Buffalo Trace Bourbon USA, Kentucky

\$12

The Gospel Solera Rye Australia

\$15

Glenmorangie Quinta Ruban Scotland

\$28

Laphroig 10 Year Old Islay Scotland

\$24

Balvenie Malt 14Yr Caribbean Cask Scotland

\$21

Nikka from the Barrel Japan

\$16

Green Spot Single Pot Still Ireland

Woodford \$21

Reserve Bourbon USA, Kentucky

Woodford \$12

Reserve Rye USA, Kentucky

\$15

rum

Plantation 3 stars Guatemala

\$12

Sagatiba Cachaça Brasil

\$13

Ray and Nephew Jamaica

\$13

Husk Distillers spiced Bam Bam Australia

\$13

Plantation Pineapple Panama

\$13

Plantation Fiji Plantation Fiji

\$13

wine list

sparkling

	G	C	B
2022 Days & Daze 'Wild One' Pét Nat Multi-Regional, AU, Pinot Gris	\$12	\$32	\$55
2022 French Beaches 'Cuvée X' Loire Valley, FR, Gamay			\$89
NV Vieve Ambal Grande Cuvée Brut Crémant de Bourgogne, FR, Chardonnay, Pinot Noir			\$90
MV Clover Hill Exceptionnelle Tasmania, Chardonnay, Pinot Noir, Pinot Meunier	\$17	\$51	\$102
NV Taittinger Brut 'Prestige' Reims, FR, Chardonnay, Pinot Noir, Pinot Meunier			\$220

white

2023 Wines by KT '5452' Clare Valley, SA, Riesling	\$14	\$37	\$65
2019 Sylvie Spielmann 'Vieilles Vignes' Alsace, FR, Riesling			\$105
2022 Maior de Mendoza 'Sobre Lias' Rías Baixas, SP, Albariño			\$76
2023 Shaw + Smith Adelaide Hills, SA, Sauvignon Blanc	\$16	\$43	\$75
2021 Parés Baltà 'Cosmic' Penedès, SP, Xarello, Sauvignon Blanc -Biodynamic			\$82
2022 Domaine Christian Salmon Sancerre, FR, Sauvignon Blanc			\$109
2020 Château Bellini Blanc Provence, FR, Semillon, Clairette			\$119
2022 Snake+Herring 'Bizarre Love Triangle' Great Southern, WA, Pinot Gris, Gewurztraminer, Riesling	\$14	\$37	\$65
2022 Domini Veneti 'Cedri' Soave Classico Veneto, IT, Garganega, Trebbiano, Chardonnay			\$77
2022 Paolo Manzone 'Reysù' Piedmont, IT, Arneis			\$92
2022 Aphelion 'Welkin' Adelaide Hills, SA, Chenin Blanc	\$15	\$40	\$70
2022 Bernard Fouquet 'Cuvée de Silex' Vouvray, FR, Chenin Blanc			\$99
2023 Springs Road Kangaroo Island, SA, Chardonnay	\$17	\$45	\$80
2022 Giant Steps Yarra Valley, VIC, Chardonnay			\$85
2022 La Crema Monterey, USA, Chardonnay			\$95
2022 Domaine des Anges Chablis Burgundy, FR, Chardonnay			\$125

orange

	G	C	B
2023 Swinging Bridge '#003' Orange, NSW, Riesling, Pinot Gris, Gewürztraminer	\$15	\$40	\$70
2021 Caruso & Minini Arancino Sicily, IT, Catarratto			\$95
2021 Milton 'Libiamo' Field Blend Gisborne, NZ, Marsanne, Viognier, Muscat			\$98
2021 Fabien Jouvès Skin Contact Maceration Cahors, FR, Ugni Blanc, Gros Manseng, Muscat d'Alexandrie			\$110

rose

2023 Giant Steps Yarra Valley, VIC, Pinot Noir, Syrah	\$16	\$43	\$75
2021 Domini Veneti Bardolino Chiaretto Classico Veneto, IT, Corvina, Rondinella			\$77

red

2023 Swinging Bridge '#009' (Chilled) Orange, NSW, Gamay	\$16	\$43	\$75
2022 Shadowfax (Chilled) Geelong, VIC, Pinot Noir	\$17	\$45	\$80
2022 Famille Roux Les Cotilles Vin De France, Pinot Noir			\$85
2021 Nanny Goat Vineyard Central Otago, NZ, Pinot Noir			\$95
2021 Els Vinyerons 'Saltamarti' Penedès, SP, Tempranillo -Organic			\$80
2020 Parés Baltà 'Indigena' Penedès, SP, Grenache -Biodynamic			\$82
2021 Saraja Cannonau di Sardegna 'Inkibi' Sardinia, IT, Grenache			\$85
2021 Caruso & Minini 'Terra di Giumara' Sicily, IT, Frappato, Nerello Mascalese			\$71
2021 Poliziano Chianti Colli Senesi Tuscany, IT, Sangiovese	\$14	\$37	\$65
2021 Head 'Red' Barossa Valley, SA, Shiraz	\$15	\$40	\$70
2020 Château de Montfrin 'à la rêverie' Côtes du Rhône, FR, Grenache, Syrah, Carignan			\$92
2022 La Vinyeta 'Victor' Empordà, SP, Monastrell			\$84
2022 Two Hands 'Gnarly Dudes' Barossa Valley, SA, Shiraz			\$80
2020 Domaine Naturaliste 'Discovery' Margaret River, WA, Cabernet Sauvignon	\$14	\$37	\$65