

Rice/Roti/Extras/Sides

Steamed Rice \$4.50

Yellow Rice \$6.00

String Hoppers (15 Pieces) \$11.00

Hoppers \$2.50

Crispy-Edged rice flour pan cake

Egg Hoppers \$3.00

Crispy wok shaped rice flour pan cakes with an egg in the middle

Gothamba Roti \$3.00

Pittu \$6.00

Pol Sambol \$6.00

Extra spicy Coconut chutney mixed with chili fresh lime and curry leaves

Lunu Sambal \$5.00

Onion, tomato, and chili salad with a hint of fresh lemon juice

Egg Plant Salad \$6.00

Desserts

Wattalappan \$6.00

Coconut custard cooked with jaggery & spices

Kiri Pani \$6.00

Creamy yogurt made with water buffalo milk served with palm treacle

Home Made Kulfi \$7.00

(Mango/Pistachio/Coconut)

Home Made Rum & Raisin Ice Cream \$7.00

Chocolate Biscuit Pudding \$6.00

Alternating layers of milk dipped marie biscuits in chocolate icing

Home Made Ribbon Cake \$5.50

Banquet Menu

Entree

10 Main Course Dishes

Dessert

Tea/Coffee

Drinks

Soft Drink Cans \$2.50

(Coke/Diet Coke/ Fanta/ Sprite)

Ginger Beer \$5.50

Ceylon Tea \$4.00

(Black, Earl Grey, Mint, Lemon Ginger)

Green Tea \$4.00

Coffee \$4.00

(Cappuccino/Latte/Flat White/Long Black/

Espresso)

Chai Latte \$4.50

Milk Shake \$5.50



Dine-In Menu



Sri Lankans love their spices and enjoy food that explodes with flavour. This combined with my passion to cook inspired me to start Candy'n'Spice. Sri Lankan cafe serving authentic home style Sri Lankan food.

Traditionally Sri Lankans didn't have a dining-out culture. Hospitality comes from the heart and inviting your friends home for a home cooked meal is traditional. I have tried to reciprocate this concept at Candy'n'Spice. One of my regular customers recently described my food as "Gedera Kama" (meaning food from home). Therefore I can proudly say that what ever you choose to eat at Candy'n'Spice, your taste buds are going to rejoice with happiness.

It's given me enormous pleasure to introduce authentic Sri Lankan cuisine to our local community and watch them being so adventurous in embracing it with passion. Many of my customers who have visited Sri Lanka recently or in the past, have shared with me that it is reminiscent of some of the experiences they had in Sri Lanka but feel that they've been invited in to my home. That to me is a great endorsement. I even make our own Candy'n'Spice chutney and curry powders using ACHCHI's (Grandma's) traditional recipes.

I love cooking and much of that love goes into each dish thus enhancing the outcome!

Nothing is mass-produced in my kitchen and I take great pride in saying that no dish leaves my kitchen unless I am satisfied with it. At times, when it is busy this could result in a delay in serving which I sincerely apologise for. Welcome, relax & enjoy - The Sri Lankan way.

-Candy



Pittu



String Hoppers



Hoppers



Kottu Roti



Beef Curry

Entree

Pan Rolls (2 Pieces) \$7.00

(Fish/Beef/Chicken) - Pancake filled with curry crumbled and fried

Fish Cutlets (2 Pieces) \$6.00

Fish patty with Sri Lankan spices crumbled and fried

Vegetable Samosa (2 Pieces) \$6.00

Vegetable filling covered in pastry fried

Kadala Gotta \$5.00

Chick peas sauteed with chillie, onion & coconut

Alu Kehel Badum \$4.00

Fried plantain topped with spicy onion & tomato sambol

Mains

Kakul Mas Curry \$18.00

Sri Lankan chicken curry

Beef or Lamb Curry \$20.00

Sri Lankan style beef or lamb cooked in home made curry paste and coconut milk

Kiri Malu \$20.00

Yellow fish curry cooked in mild spices & coconut milk

Hakuru Mas \$22.00

Extra scpiy beef curry, balanced with a touch of jaggery (palm sugar)

Devil Chicken \$20.00

Pan fried chicken curry sauteed with capsicum, spring onion and chili

Pork Curry \$18.00

Pork curry cooked in dark roasted curry powder finished with roasted cocnut

Kottu Roti \$15.00

Chopped roti bread, sauteed with vegetables, meat & spices

Dhal Curry \$12.00

Red lentil cooked to perfection in creamy coconut sauce, finished with crushed mustard

Ala Thel Dala \$14.00

Potato tossed in pan with chili, curry leaves and onion

Vegetable Curry Of The Day \$15.00