It has been a great pleasure introducing authentic home made Sri Lankan cuisine to the community as they have been very keen to try adventurous and all Many of my customers different dishes. who have visited Sri Lanka recently or in the past have told me that it feels like they have visited my home and had a meal. I am very proud to say that all my dishes are genuinely authentic and I even make my own curry and chutneys the powders using grandma's recipe. Nothing is commercially mass produced. I am also proud to say that nothing leaves my kitchen without my tick of approval.

The most popular dishes are the Chicken Curry, Kottu Roti (A flat roti bread cut into small pieces and sauted with Onion, Curry leaves, vegetables and your favourite Meat Curry and ofcourse the Hoppers (A wok shaped crispy pancake made with rice flour and coconut milk and the batter is fermented for 24 hours) - This is a Sri Lankan delicacy!

All my food is made with love

Candy

#### We also:

- Cater for functions including finger food
- Cater to special dietary requirements such as Gluten Free, Vegan and Fructose Intolerance
- No Carbohydrate curry meals
- Sell homemade Jams, Chutneys and Curry powder

#### - Trading Hours -

Monday : Closed Tuesday : Closed

Wednesday: 6pm to 9:30pm

Thursday: 12pm-2:30pm, 6pm-9:30pm

Friday: 12pm-2:30pm, 6pm-9:30pm

Saturday: 6:00pm to 9:30pm

Sunday: 12pm-3pm, 6pm-9:30pm

#### Find Us Here



4 Hamilton Street Mont Albert VIC 3127 (03) 9899 1028



# Authentic Sri Lankan Cuisine

## Take Away Menu



#### Entree

Pan Rolls (2 pieces) (Fish/Beef/Chicken) – Pancake filled with curry crumbed 8 fried)	7 &	
Fish cutlets (2 pieces) (Fish patty with Sri Lankan spices crumbed & fried)	6	
Samosa (2 pieces) vegetarian	6	
Chick peas with chillie and coconut	5	
Mains		
Kukul Mas Curry (Sri Lankan chicken curry)	18	
Beef or Lamb Curry (Sri Lankan stlye curry cookedd in home made curry paste	20	
Kiri Maalu (Yellow fish curry in mild spices)	20	
Hakuru Mas (Extra Spicy Beef Curry, balanced out with a touch of Jaggery)	22	
Pepper Beef (Dry Beef curry, sautéd with onion and cracked pepper)	22	
Devil Chicken (Dry Chicken Curry sautéd with capsicum, spring onion as chilli)	20 nd	
Vegetable Curries	15	

### Sides

Pol Sambol Coconut chutney with chillie and onion (very spicy)	
Lunu Sambal Onion tomato & chillie salad with lemon juice (Fresh green chillies optional)	5
Eggplant Salad	6

### Rice, Roti & Other Sri Lankan Specialities

Steamed Rice	4.5
Yellow Rice	6
String Hoppers (15 pieces)	11
Hoppers	2.5
Egg Hoppers	3
Gothamba Roti	3
Pittu	6

#### OTHER SPECIALTIES

13.50

Mystery Box

Rice served with chef's choice of 5 curries (2 meats and 3 vegetables)	
Gami Ambula Traditional rice and curry pack wrapped in Banana leaf adding to the flavour and aroma (Only available on Thursdays)	15

Kottu Roti 13.90 Flat roti bread chopped into pieces and sauteed with onion, spring onion, cabbage and chicken or beef

### Dessert

Wattalappan	6
Kiri pani (Creamy Yoghurt made with water Buffalo milk served with Palm Treacle)	6
Home made Ice Cream (Rum & Raisin)	7
Home made Kulfi (Coconut, Pistachio or Mango)	7
Trio of Ice Cream (a scoop each of Coconut, Pistachio & Mango)	7

#### Drinks

Home made Sri Lankan Ginger Beer	5.5
Sri Lankan Iced Coffee	5.5
Sri Lankan Tea, Coffee	4
Cappuccino, Café Late, Espresso	4
Long Black, Flat White	4
Chai Late	4.5
Milk Shakes	5.5
Ice Teas	5.5
Herbal Teas	3.5
Hot Chocolate	4
Sri Lankan Black Tea with hakuru (ginger optional)	3.5
Hot Lemon Tea with honey	3.2

## Saturday Night Special

Dine in banquet includes Entrée, 11 Main Course dishes, 2 desserts and Tea/Coffee for only \$35 per head.