

ARALIYA

CHEF'S TASTING MENU (72 per person)

Stumped on what to order? Leave the decisions to us and sit back and enjoy the spread. Cannot be used in conjunction with any offers and discounts.
(desserts not included)

NIBBLES

Curry leaf Prawn | Queensland Tiger Prawns. Capsicum and chilli puree, curry leaf dust. *(gf)* 20

Thosai salad | Lentil and rice flour pancake. Pickled vegetables and shallots. *(gf) (vg)* 20

Pan Rolls | Premium lamb mince simmered with spices, fresh green chilli, Mint and potato wrapped in a crumbed crepe. 15 *vegetarian option available*

Fish patties | popular Sri Lankan short eat of buttery pastry filled with a fish and potato filling. 15

Spiced chips | *(gf) (vg)* 8

Egg hopper | Crispy rice pancake. Free-range Egg, chilli *(gf) (v)* 9.5

Duck hopper | Confit of Duck Maryland served in a spicy duck and pineapple reduction accompanied with two plain hoppes to indulge in. Serves 2 *(gf)*

38

NIBBLES



FOR YOURSELF *(Starter and main)*

Ambula | Egg hopper, Curry of the day. Two vegetables. Rice and accompaniments. *(gf)* 45

Kottu roti | Pan roll, Shredded roti. Tossed egg, meat and vegetables. Vegan option available. *(vg) (v)* 42.50

Vegetarian Nirvana | Thosai Roll, Three vegetables, Red rice and accompaniments. *(gf) (vg) (v)* 42.50

FOR THE TABLE

Lamb shoulder | Spice-roasted whole lamb shoulder. Mint chutney. Feeds four. *(gf)* 140
(subject to availability)

Devilled prawns | Wok-fried fresh Queensland Tiger Prawns in a house-made roasted tomato and chilli sauce. *(Medium/hot only) (gf)* 42

Coconut prawn curry | Fresh Queensland Tiger Prawns in a curry of coconut milk, Sri-Lankan spices. *(gf)* 42

Turmeric chicken | Free range chicken on the bone, braised in coconut milk, fresh turmeric, lemongrass, tomato and green chilli. *(gf)* 38

Tamarind fish | Pan-roasted fresh fish of the day, served on a tamarind, lime, and pepper sauce *(gf)* (market price)

Curried lamb | Ground mustard. House-blended Sri Lankan spices. Fresh turmeric. *(gf)* 36

Red beef curry | Beef chuck. Lightly toasted Sri Lankan spices. Tomato. Chilli. *(gf)* 34

Curried chicken | Lemongrass. Cardamom. Cinnamon. Clove. Curry. *(gf)* 32

Jaggery beef | Braised Wagyu (MBS8+), beef jus, flavoured with jaggery, cardamom, cinnamon, and cloves. *(gf)* 42

Black pork curry | Pork belly in a unique Sri Lankan curry with roasted coconut, gamboge, garlic, and black pepper. *(gf)* 36

MAIN DELIGHTS

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FOR THE TABLE

VEGETABLES, RICE & ACCOMPANIMENTS

Lentils with baby spinach. *(gf) (vg)* 24

Green beans with cashew nuts. *(gf) (vg)* 24

Seasonal vegetable of the day. *(gf) (vg)* 24

White Basmati rice. *(gf) (vg)* 6

Unhulled red rice *(gf) (vg)* 7.5

Saffron rice. *(gf) (vg)* 7.5

String hopper. *(gf) (vg)* 6.5

Plain hopper. *(gf) (vg)* 3

Godhamba roti. *(vg)* 7.5

Coconut roti. *(vg)* 7.5

Thosai. *(gf) (vg)* 7.5

Cucumber in yoghurt. *(gf) (v)* 6

Mango chutney. *(gf) (vg)* 5

Coconut sambol. *(gf) (vg)* 6

MAIN DELIGHTS

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DESSERTS

Vatalappam | Steamed Coconut Custard. *(gf)* 15

Coconut Cigars | Coconut Crepes. Spiced treacle. Cinnamon gelato. *(vg)* 15

Love Cake | Semolina. Cashew Nuts. Honey. Almond. Preserved Pumpkin. *(vg)* 15

Curd & Honeycomb | Curd. Palm honey. Honeycomb. *(vg)* 12

Dessert of the Day | Seasonal rotation. Ask our staff for details. 15

DESSERTS

