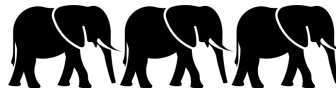


# DINE-IN MENU



## LET'S START

### CLASSIC SRI LANKAN CROQUETTES (3)

Spiced tuna and potato,  
Homemade tomato relish. . . . . 12

### VEGETARIAN PAN ROLL (v)

Spiced spring vegetables rolled in a handmade  
pancake,  
Red chilli dipping sauce . . . . . 6

### POTATO LAMB TACOS (3)

Slow cooked curried lamb topped with  
tempered potato and tomato salsa,  
Drizzled with tzatziki dressing. . . . . 12

### GRILLED CHILLI PEPPER PRAWNS (3) (gf)

Black tiger prawns grilled with chilli & pepper,  
topped with herb butter served on a mango  
salad. . . . . 13

### BUSH CALAMARI (gf)

Calamari dusted with Mallee-grown chickpea  
chilli flour,  
Bush tamarind sauce. . . . . 12

## FROM THE STREET (Sri Lankan Street Food)

### KOTTHU

Shredded roti tossed with egg, vegetables &  
your choice of curry.

Vegetable . . . . . 17  
Chicken. . . . . 20  
Lamb. . . . . 22  
Add cheese . . . . . 3

### EGG ROTI

Served with your choice of curry.

Vegetable . . . . . 18  
Chicken. . . . . 21  
Lamb. . . . . 24

### SRI LANKAN HOPPERS (Friday & Saturday)

A crispy pancake made from fermented rice  
flour. Served with coconut sambal & your  
choice of curry.

Vegetarian. . . . . 18  
Chicken . . . . . 22  
Lamb . . . . . 24

*gf – gluten free | v – vegan*

## MAINS

### ST KILDA'S FAVOURITE CHICKEN CURRY (gf)

Classic hill country recipe, served with  
coconut sambal & green beans. . . . . 21

### NEGOMBO FISH CURRY (gf)

A spicy yellow curry traditionally cooked in the  
Negombo fishing region.  
Young jackfruit & beetroot curry. . . . . 24

### BIRCHIP FARMERS' LAMB POT (gf)

Laki's spicy lamb curry pot, favoured by  
Mallee farmers.  
Creamy potato curry & cucumber salad . . . . . 25

### BLACK PEPPER PORK (gf)

Pork cooked with a blend of roasted Ceylon  
spices.  
Red lentil curry & coconut sambal. . . . . 23

### DOWN SOUTH PRAWN CURRY (gf)

Black tiger prawns cooked in a light turmeric  
coconut sauce.  
Green beans & mango citrus salad. . . . . 26

### ARUGAM BAY CRUMBED FISH

Marinated with Ceylon spices & crumbed  
with herbs. Tempered potato, chilli turmeric  
mayo . . . . . 23

### VEGAN ELEPHANT (v) (gf, on request)

Curried beetroot, green beans, red lentils  
young jackfruit, stuffed banana pepper. . . . . 21

### CEYLON CRAB CURRY

A Sri Lankan favourite! Blue Swimmer Crabs  
marinated in a blend of aromatic spices.  
Bread & coconut sambal. . . . . 38

**\*All mains are served with your choice of white rice  
or aromatic yellow rice.**

## EXTRAS

White rice (v). . . . . 4  
Aromatic yellow rice (v). . . . . 5  
Roti . . . . . 5  
Papadam (v). . . . . 2

*Please speak to our staff for any allergy concerns.  
All menu options are subject to seasonal availability.*



## DRINKS

### BEER

Lion Lager (Lankan beer) . . . . .	9.5
Peroni Red. . . . .	9
Great Northern 3.5%. . . . .	9
Corona . . . . .	9.5
Asahi. . . . .	10
Melbourne Bitter. . . . .	10

### WHITE WINE

Morgan’s Bay Sauvignon Blanc . . . . .	G8/B36
Barmah Park Chardonnay. . . . .	G10/B45
Zilzie Rosé. . . . .	G10/B45
Ant Moore Pinot Gris. . . . .	G9/B45
Yarran Moscato. . . . .	G9/B40

### RED WINE

Morgan’s Bay Merlot. . . . .	G8/B36
Our House Pinot Noir. . . . .	G11/B48
Wirra Wirra Catapult Shiraz. . . . .	B55
Barmah Park Cabernet Shiraz . . . . .	G9/B45
Espier Estate Shiraz. . . . .	G10/B48
Cape Schanch Lighthouse Shiraz . . . . .	B79

### SPARKLING WINE

Morgan’s Bay Sparkling Cuvée . . . . .	G8/B35
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### SPIRITS/ LIQUEURS

Colombo Gin . . . . .	9
Baileys. . . . .	9
Ballantine’s Scotch Whisky . . . . .	9
Jack Daniel’s . . . . .	9
Jameson Irish Whiskey. . . . .	9
Havana Club. . . . .	9
Ceylon Arrack . . . . .	9
London Dry Gin . . . . .	9
Kahlua . . . . .	9
Jim Beam Bourbon. . . . .	9
Wyborowa Vodka. . . . .	9
Canadian Club . . . . .	9

### NON-ALCOHOLIC DRINKS

Orange Juice . . . . .	5
Coca-cola. . . . .	5
Ginger Beer . . . . .	5
Lemonade . . . . .	5
Mineral Water. . . . .	5
Lemon Lime & Bitters . . . . .	6.5

## MERCHANDISE

**Take your Three Elephants memories home.**  
**T-shirts, Stubby Holders etc.**  
**Gift Vouchers Available.**



**Please speak to our staff for more information.**

## DESSERTS

### JAGGERY PUDDING (We call it ‘Watalappan’)

With treacle . . . . .	12
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### STICKY DATE PUDDING

Vanilla ice cream . . . . .	12
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### UPSIDE DOWN

Classic vanilla & chocolate ice cream . . . . .	12
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PLEASE FOLLOW US & REVIEW US



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gf – gluten free | v - vegan

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