

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 8

POTATO LAMB TACOS (3)

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

GRILLED CHILLI PEPPER PRAWNS (4) (gf)

Black tiger prawns grilled with chilli & pepper,
topped with herb butter served on a mango
salad. 15

BUSH CALAMARI (gf)

Calamari dusted with Mallee-grown chickpea
chilli flour,
Bush tamarind sauce. 13

FROM THE STREET (Sri Lankan Street Food)

KOTTHU

Shredded roti tossed with egg, vegetables &
your choice of curry.
Vegetable 18
Chicken. 21
Lamb. 24
Add cheese 3

EGG ROTI

Served with your choice of curry.
Vegetable 20
Chicken. 23
Lamb. 25

SRI LANKAN HOPPERS (Friday & Saturday)

A crispy pancake made from fermented rice
flour, served with coconut sambal & your
choice of curry.
Vegetarian. 21
Chicken 23
Lamb 25

gf – gluten free | v - vegan

MAINS

ST KILDA'S FAVOURITE CHICKEN CURRY (gf)

Classic hill country recipe, served with
coconut sambal & green beans. 23

NEGOMBO FISH CURRY (gf)

A spicy yellow curry traditionally cooked in the
Negombo fishing region.
Young jackfruit & beetroot curry 26

BIRCHIP FARMERS' LAMB POT (gf)

Laki's spicy lamb curry pot, favoured by
Mallee farmers.
Creamy potato curry & cucumber salad 26

BLACK PEPPER PORK (gf)

Pork cooked with a blend of roasted Ceylon
Spices.
Red lentil curry & coconut sambal. 24

DOWN SOUTH PRAWN CURRY (gf)

Black tiger prawns cooked in a light turmeric
coconut sauce.
Green beans & mango citrus salad. 27

ARUGAM BAY CRUMBED FISH

Marinated with Ceylon spices & crumbed
with herbs. Tempered potato, chilli turmeric
mayo 24

VEGAN ELEPHANT (v) (gf, on request)

Curried beetroot, green beans, red lentils,
young jackfruit, stuffed banana chilli 24

CEYLON CRAB CURRY

A Sri Lankan favourite! Blue Swimmer Crabs
marinated in a blend of aromatic spices.
Traditional 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). 6
Roti 6
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)	10
Peroni Red.	9
Great Northern 3.5%.	9
Corona	10
Asahi.	10
Melbourne Bitter.	10

WHITE WINE

Morgan’s Bay Sauvignon Blanc	G9/B42
Barmah Park Chardonnay.	G10/B45
Zilzie Rosé.	G10/B45
Tasmania Pinot Gris	G10/B45
Jacob’s Creek Moscato.	G9/B41

RED WINE

Morgan’s Bay Merlot	G9/B37
Our House Pinot Noir	G11/B50
Wirra Wirra Catapult Shiraz	B55
Barmah Park Cabernet Sauvignon.	G10/B47
Elephant In The Room Shiraz	G10/B46
Cape Schanch Lighthouse Shiraz	B75

SPARKLING WINE

Morgan’s Bay Sparkling Cuvée.	G9/B38
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SPIRITS/ LIQUEURS

Colombo Gin	10
Baileys.	10
Ballantine’s Scotch Whisky	10
Jack Daniel’s	10
Jameson Irish Whiskey.	10
Havana Club.	10
Ceylon Arrack	10
London Dry Gin	10
Kahlua	10
Jim Beam Bourbon.	10
Wyborowa Vodka.	10
Canadian Club	10

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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www.threeelephants.com.au

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