



THREE ELEPHANTS & CO.

FLAVOURS OF SRI LANKA



LET'S START

CLASSIC SRI LANKAN CROQUETTES (3)

Spiced tuna and potato,
Homemade tomato relish. 13

VEGETARIAN PAN ROLL (v)

Spiced spring vegetables rolled in a handmade
pancake,
Red chilli dipping sauce 9

POTATO LAMB TACOS (3)

Slow cooked curried lamb topped with
tempered potato and tomato salsa,
Drizzled with tzatziki dressing. 14

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 23
Chicken. 25
Lamb. 27
Add cheese 5

EGG ROTI

Served with your choice of curry.
Vegetable 24
Chicken. 26
Lamb. 28

SRI LANKAN HOPPERS (gf) (Friday & Saturday)

A crispy pancake made from fermented rice
flour, served with coconut sambal & your
choice of curry.
Vegetarian. 25
Chicken 27
Lamb 28

MAINS

ST KILDA'S FAVOURITE CHICKEN CURRY (gf)

Classic hill country recipe, served with
coconut sambal & green beans. 27

NEGOMBO FISH CURRY (gf)

A spicy yellow curry traditionally cooked in the
Negombo fishing region.
Young jackfruit & beetroot curry 29

BIRCHIP FARMERS' LAMB POT (gf)

Laki's spicy lamb curry pot, favoured by
Mallee farmers.
Creamy potato curry & cucumber salad 28

BLACK PEPPER PORK (gf)

Pork cooked with a blend of roasted Ceylon
Spices.
Red lentil curry & coconut sambal. 26

DOWN SOUTH PRAWN CURRY (gf)

Black Tiger prawns cooked in a light turmeric
coconut sauce.
Green beans & mango citrus salad. 29

ARUGAM BAY CRUMBED FISH

Marinated with Ceylon spices & crumbed
with herbs. Tempered potato, chilli turmeric
mayo 26

VEGAN ELEPHANT (v) (gf, on request)

Curried beetroot, green beans, red lentils,
young jackfruit, stuffed banana chilli 25

CEYLON CRAB CURRY

A Sri Lankan favourite! Blue Swimmer Crabs
marinated in a blend of aromatic spices.
Traditional bread & coconut sambal 42

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

EXTRAS

White rice (v). 5
Aromatic yellow rice (v). 7
Roti 7
Papadam (v). 2



DRINKS

BEER

Lion Lager (Lankan beer)	11
Peroni Red.	10
Great Northern 3.5%.	10
Corona	10
Asahi.	11
Melbourne Bitter.	10

WHITE WINE

Morgan’s Bay Sauvignon Blanc	G11/B48
Barmah Park Chardonnay.	G12/B52
Zilzie Rosé.	G11/B49
Oyster Bay Pinot Gris.	G12/B54
Jacob’s Creek Moscato.	G10/B45

RED WINE

Morgan’s Bay Merlot	G11/B45
Our House Pinot Noir	G12/B50
Wirra Wirra Catapult Shiraz	G12/B58
Barmah Park Cabernet Sauvignon.	G11/B48
Elephant In The Room Shiraz	G11/B49
Farm Hand Organic Premium Shiraz.	B65

SPARKLING WINE

Morgan’s Bay Sparkling Cuvée.	G11/B49
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SPIRITS/ LIQUEURS

Colombo Gin	11
Baileys.	10
Ballantine’s Scotch Whisky	10
Jack Daniel’s	11
Jameson Irish Whiskey.	10
Bundaberg Rum.	11
Ceylon Arrack	10
London Dry Gin	12
Kahlua	10
Jim Beam Bourbon.	11
Wyborowa Vodka.	11
Canadian Club	10

NON-ALCOHOLIC DRINKS

Orange Juice	5
Coca-cola.	5
Ginger Beer	6
Lemonade	5
Mineral Water.	5
Lemon Lime & Bitters	8

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	16
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STICKY DATE PUDDING

Vanilla ice cream	15
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UPSIDE DOWN

Classic vanilla & chocolate ice cream	15
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Three Elephants & Co.



www.threeelephants.com.au

gf – gluten free | v - vegan

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



STORY OF CHEF LAKI

From an early age, Laki was fascinated by the magical world of cooking. The smell of crushed spices, the crackling of wood fire and the subtle sounds of culinary finesse all added to the overwhelming anticipation to indulge in his father's cooking. Growing up in a small rural town, fresh produce was available all day and rice from paddies owned by the family.

Traditional Sri Lanka is rich in culture with culinary roots spanning more than 2500 years. Ancient wisdom is still present in lifestyle with most ingredients in food selected for their medicinal, healing and nutritional properties. The island nation has observed relentless upheavals throughout the ages with some influence on the country's cuisine. At Three Elephants & Co, we offer the same diversity seen today and celebrated everywhere.

At the age of 24, Laki moved to Birchip in regional Victoria and soon found himself at the heart of the local scene. He was head chef at the Birchip Hotel, preparing and cooking meals for the hungry locals and visitors alike. When he saw the endless Mallee farms that reached far beyond the horizon, it reminded him of the same picturesque landscape where he grew up.

He formed a strong bond with the local community members and shared their hardships particularly during the drought years. Socialising with local farmers and preparing meals 'til late in the night during the harvesting season are his most cherished memories. Through his cooking, Laki shared his childhood experience with the people of Birchip, which will always remain his second home.

Laki carefully selects seasonal produce to create the most wholesome and flavoursome meals, adding his own variation and style to develop a truly unique experience. Three Elephants & Co is the beginning of a new journey.