



ELLA IS A BEAUTIFUL JUNGLE TOWN IN THE HILL COUNTRY OF SRI LANKA;  
MINOLI'S IDEA OF PARADISE.  
OUR MENU UTILISES THE FRESHEST INGREDIENTS COMBINED WITH MINOLI'S SRI  
LANKAN FLAVOURS KNOWN TO MINOLI TO BRING YOU INTO MINOLI'S KITCHEN.  
EVERYTHING FROM THE SPICE BLENDS TO EVERY CRISPY CURRY LEAF IS MADE  
IN-HOUSE, FROM SCRATCH.

HERE AT ELLA, THERE IS NO COMPROMISE ON FLAVOUR.

## podu small

CURRY LEAF CURED SNAPPER	finger-lime, coconut dressing, curry leaf oil	\$29
CHARRED BEEF AND BETEL LEAVES	topped with peanuts, chillies and herbs	\$18
CRISPY ROAST PUMPKIN	sweet spiced jaggery turmeric sauce, toasted pepitas	\$22
JEWEL ESCABECHE	miris yoghurt, green apple sambol, turmeric rice crisps	\$28
SPICED LAMB RIBS	slow cooked for 18 hrs w/tamarind treacle dressing, yoghurt dressing	\$22
CAULIFLOWER '65	spiced tomato sauce, pickled green chilli garlic aoli, flaked almonds	\$22
KANGAROO CARPACCIO	apricots, mushrooms, calamansi lime salsa	\$26

## elawelu vegetables

KIWIFRUIT	sweet, sour, turmeric coconut sauce	\$29
EGGPLANT MOJU	twice cooked with a slow cooked spiced coconut sauce	\$32
DEVIL POTATOES	spice crusted potato, burnt leek, umami sauce, Ella spicy salt	\$28
GREEN BEANS	slivered pan-fried beans, tangy mustard, maldive fish	\$20
CRUMBED PEPPERS	zest nori spiced crust, slow cooked capsicum sauce	\$29

## mas meat

CHICKEN CURRY	creamy coconut tamarind sauce, confit tomatoes, crispy shallots	\$36
BARRAMUNDI	cashew cream, ginger and chilli, shaved green salad, candied nuts	\$38
STICKY BRAISED PORK BELLY	with fennel and pineapple salsa	\$42
SPATCHCOCK	charcoal grilled, cured yolks, Malay sambol, charred lemon, glazed carrots	\$49
JAGGERY GOAT	curry with tomato and shallot salad, figs	\$42

## punchi small - sides

SEASONAL SAVOURY FRUIT SALAD	the best of local seasonal produce	\$16
GOTHAMBA ROTI	super flaky house made roti, 1 each	\$12
CONDIMENT PLATTER	pick your three favourite	\$15
COCONUT SAMBOLA	desiccated coconut, chilli, lime, maldive fish	\$6 available
PAPPADUM	perfect crunchy side for your mains	\$6
SEASONAL CHUTNEY	changes seasonally, so ask your wait person for today's chutney	\$6
LUNU DEHI	traditional condiment of salt cured lemon, shallots, cumin	\$5
LUNU MIRIS	seasonal seasoned spicy chilli paste, lime - for those that like the heat	\$8
BASMATI RICE	steamed, feeds two	\$8 topped with coconut sambol \$12

PLEASE LET YOUR WAIT PERSON KNOW  
IF YOU HAVE ANY DIETARY  
REQUIREMENTS

VEGAN HAS GLUTEN