



WELCOME TO ELLA BY MINOLI RESTAURANT, OUR CULINARY PARADISE  
REFLECTING THE BEAUTY OF SRI LANKA'S HILL COUNTRY, ELLA.

OUR MENU EMBODIES MINOLI'S SIGNATURE FLAVOURS AND UNIQUE CULINARY  
SECRETS, HONOURING THE RICHNESS OF SRI LANKAN CUISINE, USING ONLY THE  
FRESHEST INGREDIENTS.

EACH SPICE BLEND AND CRISPY CURRY LEAF, CREATED IN-HOUSE FROM  
SCRATCH, ATTESTS TO OUR COMMITMENT TO AUTHENTICITY.

AT ELLA BY MINOLI, WE OFFER AN UNFORGETTABLE JOURNEY, UNCOMPROMISED  
IN FLAVOUR, THROUGH SRI LANKA'S GASTRONOMIC HERITAGE.

## podì small

CURRY LEAF CURED SNAPPER finger-lime, coconut dressing, curry leaf oil	\$29
CRISPY ROAST PUMPKIN sweet spiced jaggery turmeric sauce, toasted pepitas	\$22
JEWFISH ESCABECHE miris yoghurt, pickled green apple sambola, turmeric rice crisps	\$28
SPICED LAMB RIBS slow cooked for 18 hrs w/tamarind treacle, yoghurt dressing	\$22
CAULIFLOWER '65 capsicum sauce, pickled green chilli garlic aoli, flaked almonds	\$22
CURED KANGAROO apricot gel, spiced mushrooms, 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 spiced pan-fried beans, tangy mustard	\$20
CRUMBED PEPPERS zesty nori spiced crust, spiced tomato sauce	\$29

## mas meat

CHICKEN CURRY creamy coconut tamarind sauce, confit tomatoes, crispy shallots	\$36
BARRAMUNDI turmeric cashew cream, asparagus, beans, candied nuts, ginger	\$38
BLACK PEPPER PORK BELLY pineapple, fennel, shallot, coriander and capsicum salsa	\$42
JAGGERY GOAT curried with tomato and shallot salad, spiced sticky figs	\$42

## punchi small - supporting dishes

RAINBOW 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. available	\$6
PAPPADUM perfect crunchy side for your mains	\$6
SEASONAL CHUTNEY changes seasonally, so ask your wait person for today's chutney	\$8
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	\$5
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