

FEED ME

\$95 PP

LET US SURPRISE
YOU WITH A FEAST
OF OUR FAVOURITES

WELCOME TO ELLA BY MINOLI, WHERE SRI LANKAN HERITAGE MEETS THE BOLD
FLAVORS OF AUSTRALIA AND DARWIN.

THIS ISN'T TRADITIONAL SRI LANKAN FARE—IT'S A FRESH TAKE, INSPIRED BY THE
UNIQUE FLAVORS OF OUR LOCAL CUISINE. CRAFTED WITH HAND-GROUND
SPICES, LOCALLY SOURCED INGREDIENTS, AND PLAYFUL TWISTS, EACH DISH
CELEBRATES SRI LANKA'S VIBRANT TRADITIONS THROUGH THE SPIRIT OF THE
NORTHERN TERRITORY.

JOIN US AT ELLA AND EXPERIENCE SRI LANKAN ROOTS REIMAGINED THROUGH A
MODERN LENS.

podì *small*

SPANISH MACKEREL cured, spiced tomato dressing, home made chilli oil, salmon roe	\$32
KANGAROO TARTARE (SA) spice cured, figs, dehi, confit yolks, crispy potatoes	\$31
SPICED LAMB RIBS slow cooked for 18 hrs w/tamarind treacle, yoghurt dressing	\$10 PP
PAN ROLLS local barramundi, slow cooked jackfruit, tamarind chutney 🌿	\$14 PP
CAULIFLOWER curry 65' sauce, green chilli aoli, flaked almonds 🌿	\$26
OCTOPUS (WA) yellow capsicum sauce, charred corn salsa, turmeric potatoes	\$30

elawelu *vegetables*

1000 LAYER CURRIED POTATOES a twist on a classic in a creamy mustard sauce	\$30
EGGPLANT MOJU twice cooked with a slow cooked spiced coconut sauce 🌿	\$34
GREEN BEANS slivered spiced pan-fried beans, tangy mustard 🌿	\$26
MALU MIRIS stir fried bullhorn peppers, spicy umami sauce, coconut, confit tomatoes	\$29
BEETROOT CURRY with a mint yoghurt sauce 🌿	\$29
ROAST PUMPKIN sweet spiced jaggery turmeric sauce, toasted pepitas 🌿	\$29

mas/malu *meat/ocean*

BEEF CHEEK braised in dark roasted spices, silky carrot and cauliflower, seeni sambol	\$56
TAMARIND CHICKEN tangy coconut tamarind sauce, slow cooked tomatoes, a classic.	\$42
WILD CAUGHT NT BARRAMUNDI ambul thiyal style, curried black kale sauce, green salsa	\$48
JAGGERY LAMB CURRY (SA) with a tomato salsa, tarragon oil	\$48
BANANA PRAWNS cooked in garlic soy butter, curried tomato bisque, pickled paw	\$42

punchi *small - supporting dishes*

CHERRY TOMATO SALAD shallots, chilli, zesty curry leaf and coconut dressing 🌿	\$12
GOTHAMBA ROTI large super flaky house made roti 🌿	\$14
BASMATI RICE steamed, single serve \$8	topped with coconut sambola \$12
CONDIMENT PLATTER pick your three favourite from below:	\$15
COCONUT SAMBOLA desiccated coconut, chilli, lime 🌿	\$6
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 zesty spicy chilli and onion sambola - for an extra kick	\$5