

## FEED ME

\$110PP

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*

CURRY LEAF CURED SNAPPER finger-lime, coconut dressing, curry leaf oil	\$32
KANGAROO TARTARE (SA) spice cured, figs, dehi, confit yolks, crispy potatoes	\$32
SPICED LAMB RIBS slow cooked for 18 hrs w/tamarind treacle, yoghurt dressing	\$10 PP
PAN ROLLS beef flank, slow cooked jackfruit, tomato tamarind chutney 🌿	\$15 PP
CRISPY PUMPKIN ginger turmeric black pepper sauce, pepitas 🌿	\$28
PIPPEES steamed in light turmeric coconut broth, salmon roe, finger limes	\$32
PRAWNS butterflied with confit garlic soy sauce	\$42

### elawelu *vegetables*

SPICED POTATOES curried leeks, roasted chickpea salad 🌿	\$32
EGGPLANT MOJU twice cooked with a slow cooked spiced coconut sauce 🌿	\$36
CHARRED CABBAGE cashew confit garlic cream, green chilli oil 🌿	\$34
ROASTED PINEAPPLE glazed, in a pineapple curry sauce 🌿	\$34
SEASONAL GREEN SALAD spiced green avocado coconut chutney 🌿	\$29

### mas/malu *meat/ocean*

BEEF WAGYU RIBS braised, cauliflower carrot sauce, beetroot pickle sambola	\$59
BLACK PORK dark roasted coconut and spices, malay pickle	\$52
WILD CAUGHT NT BARRA, roasted fish broth, fennel and greens, roasted glazed nuts	\$54
GOAT CURRY cooked with bones, figs, roasted grape salad	\$54
GORAKA CHICKEN, roasted chicken jus, glazed potatoes, green sambola	\$48

### 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

ELLA

PLEASE LET YOUR WAIT PERSON KNOW IF YOU HAVE ANY DIETARY REQUIREMENTS  
15% SURCHARGE ON PUBLIC HOLIDAYS

🌿 VEGAN 🌿 HAS GLUTEN