

EDI'S KITCHEN

MODERN SRI LANKAN-AUSTRALIAN GASTRONOMY

BREAD

GARLIC & CURRY LEAF FOCACCIA (V) 10

Whipped roasted garlic and curry leaf butter, Murray River salt, coconut sambol.

SMALL PLATES

SPENCER GULF KINGFISH CRUDO (A) 22

Coconut vinegar, finger lime, chilli oil, delicate herbs.

Pairing: Pewsey Vale Estate Riesling 2025

DEVILLED SOUTH AUSTRALIAN PORK BELLY 19

Slow-cooked pork belly, signature devilled glaze, tempered curry leaf, radish.

Pairing: Edi's Kitchen Exotic Moscato NV

LOCAL BURRATA & TEMPERED POL SAMBOL 18

Warm coconut sambol, heirloom tomato chilli jam, curry leaf oil.

Pairing: Radford Dale 'Vinum' Chenin Blanc

BLACK ANGUS BEEF CARPACCIO 22

Crisp pastry, spiced tuna and potato, kochchi chilli emulsion.

Pairing: Opawa Pinot Noir 2023

CEYLON SPICED FISH ROLLS (M) 16

Crisp pastry, spiced tuna and potato, kochchi chilli emulsion.

Pairing: Jansz Premium Cuvée NV

HIBACHI-CHARRED CHICKEN 18

Traditional Sri Lankan spice rub, coconut-lime yoghurt.

Pairing: Heirloom Adelaide Hills Pinot Grigio 2026

PRINCIPAL PLATES

HAND-ROLLED POTATO GNOCCHI (V) 34

Saffron coconut cream, blistered Roma tomato, parmesan, house chilli oil.

Pairing: Deviation Road 'Altair' Brut Rosé NV

FLAME-FINISHED CHICKEN MARYLAND 38

Kalu Pol crust, tempered potatoes, fragrant Dun Thel Bath, coconut mallung.

Pairing: Yalumba The Virgilius Viognier 2023

EMBER-SEARED BEEF BRISKET 41

Twelve-hour slow-cooked brisket, goraka glaze, seasonal greens, fragrant basmati rice.

Pairing: Jim Barry The Atherley Malbec 2022

12-HOUR LAMB SHANK KOTTU 42

Slow-braised lamb shank, hand-chopped roti, charred leek, capsicum, mint mallung.

Pairing: Langmeil Long Mile Shiraz 2024

PAN-SEARED SOUTH AUSTRALIAN BARRAMUNDI (A) 46

Saffron coconut and tomato curry, curry leaf oil, fragrant chickpea rice.

Pairing: Wirra Wirra The 12th Man Chardonnay 2025

HIBACHI-GRILLED WAGYU RUMP (300G) 55

Golden bathala purée, curry leaf butter, rich mas hodi reduction.

Pairing: Yalumba The Cigar Cabernet Sauvignon 2023

SIGNATURE SRI LANKAN KING PRAWNS (A) 48

Flame-grilled jumbo king prawns, roasted garlic butter, curry leaves, cracked black pepper, silky coconut bisque.

Pairing: Hähä Marlborough Sauvignon Blanc 2025

THE SRI LANKAN EXPERIENCE

VILLAGE GARDEN SELECTION (V) 25

Turmeric basmati rice or fresh string hoppers, seasonal vegetable curry, coconut sambol, mallung, papadam.

SUPPLEMENTS

Southern White Egg Curry 5

Ceylon Red Chicken Curry 5

Maradana Beef Curry 8

Negombo Black Pork Curry 8

Southern Fish Curry (A) 8

Jaffna Prawn Curry (A) 10

SIDES

CURRY LEAF POTATOES 10

CARROT SAMBOL 09

MUSTARD BEANS & CHICKPEA HUMMUS 10

SEASONAL LEAF SALAD 09

(V) - VEGETARIAN

(A) - AUSTRALIAN SEAFOOD

(M) - MIXED ORIGIN SEAFOOD

PLEASE ADVISE OUR TEAM OF ANY ALLERGIES OR DIETARY REQUIREMENTS. ALL PRICES INCLUDE GST.