

ENTREE

Curried Garlic Prawns 6pieces 17 | 34

Prawns simmered in creamy curry sauce served with yellow rice

Tandoori Chicken Bites GF 16

Grilled chicken thigh pieces marinated in fresh yoghurt and tandoori paste

Pulled Pork Bao 15

Slow cooked bbq pork, mixed lettuce, onion salsa, garlic aioli & balsamic glaze.

Fish Cutlet 13.50

Authentic Sri Lankan fish croquettes

Hot Butter Calamari GF | 🔥 14

Spiced golden squid with yellow rice

Paneer Bites GF | V 13

Grilled paneer pieces marinated in fresh yoghurt and tandoori paste

Roasted Herb Mushroom GF | VE 14

Oven roasted Portobello mushrooms with kale salsa

Eggplant Moju Wrap GF | VE 14

Sri Lankan moju, cos lettuce, balsamic glazed

Ulundu Vada 3 pieces | GF | VE 13

Savoury donut, grounded urad dhal, curry leaf, homemade Sri Lankan spice served with coconut chutney

Vegetable Pan Rolls GF | VE 12

Sri Lankan version of "Chiko Rolls" cooked potato mixture

STEAK

Our meats selections are finest quality Riverina Angus Beef. from a multi award winning 120 days high protein grain fed cattle.

1. SELECT A STEAK

300G Scotch Fillet GF 42

300g Porterhouse GF 35

2. CHOOSE A SAUCE

Creamy Mushroom | Red Wine Jus | Plain Jus

3. PICK A SIDE

Chips | Sweet Potato Fries | Sweet Potato Mash | Roasted Potatoes

MAIN

Sri Lankan Parmi 30

Crunchy & juicy parmigiana topped with cheese, seeni sambal, red chilli coconut sambal and tempered chickpea served with salad and chips

Original Parmi 27

Crunchy & juicy parmigiana topped with house made sauce, cheese & bacon served with salad and chips

BBQ Pork Ribs 33

American BBQ glazed pork ribs served with salad and chips

DEVILLED

Chicken | Pork | Prawns 25 | 27 | 32

Crunchy yet juicy fried meat cooked in a sweet and spicy tomato based sauce

Sri Lankan Fried Rice with Egg 18

Additional - Chicken \$3 | Pork \$4 | Prawns \$7

Kottu Roti Vegetable 21

Additional - Chicken \$2 | Lamb \$3.50 | Goat \$4.50

Made with stir fried shredded godamba roti with Sri Lankan spices

CURRY CORNER

Goat Curry GF | 🔥 26

Tender pieces of Goat on the bone, cooked with Sri Lankan homemade spices

Lamb Curry GF | 🔥 25

Boneless lamb, cooked with Sri Lankan homemade spices and light coconut milk

Fish Curry GF 25

Local mackerel, cooked with Sri Lankan homemade spices and light coconut milk

Chicken Curry GF | 🔥 24

Traditional Sri Lankan style chicken curry cooked with homemade Sri Lankan spices and coconut milk

Butter Chicken GF 25

Chicken thigh fillet pieces cooked in creamy rich tomato sauce

Lentil (Dhal) Curry GF | VE 19

Red lentils sauteed with Sri Lankan homemade spices and light coconut milk

Beetroot Curry GF | VE 20

Shredded beetroot cooked with Sri Lankan homemade spices and light coconut milk

Spicy Beans GF | VE | 🔥 19

Green beans cooked with Sri Lankan homemade spices and light coconut milk

Devilled Potato GF | VE | 🔥 20

Stir fried potatoes with shallots and chilli flakes

Eggplant Moju GF | VE 22

Authentic Sri Lankan fried eggplant, chunky onions, mustard vinegar dressing served at room temperature

Paneer Curry 23

A deliciously creamy rich tomato sauce with Sri Lankan spice and paneer

SIDES

Steamed Rice GF | VE 5

Yellow Rice GF | VE 8

Godamba Roti 1 piece | V 5

Pappadums 5 pieces 5

Steamed Vegetables GF | VE 8

Roasted Mushrooms GF | VE 10

Mixed Green Salad GF | VE 7

Raita 6

Kale Salad GF | VE 9

Carrot, Coconut & Onion Salad GF | VE 7

Red Chilli & Coconut Sambal GF | VE 6

Green Chilli & Coconut Sambal GF | VE 6

KIDS CORNER

Butter Chicken & Rice 12

Lentil Curry & Rice 10

Mini Steak & Chips 15

Chicken Nuggets & Chips 9

Creamy Fusilli Pasta 9



OPEN TUE- SUN | 5PM-9PM
2 Pavonia Place,
Nightcliff NT 0810

FOR RESERVATION, CALL :
(+61) 889 008 068

🔥 Spicy
🔥 Super Spicy
GF Gluten Free
V Vegetarian
VE Vegan

📷 @spicegarden_nt 📱 spicegardennt 📧 book@spicegarden.com.au