



Ayubowan

Breathe in the spice, the ocean, the story.
A sensory journey from the heart of Noosa
to the shores of Ceylon.

Starters

Hot Butter King Prawns (GF)

30

Local King Prawns served in a traditional Sri Lankan hot butter sauce

Crumbed Calamari Rings

19

6 pieces of Crispy & Crunchy Calamari served with a house made spicy aoli

Ceylon Fish Cutlets or Jackfruit Cutlets (V)

18

A Sri Lankan Croquette with either a Fish or Vegetarian Filling

Vino's Special Sri Lankan Vada (GF / V)

15

The quintessential Sri Lankan street food

Kale & Quinoa Salad (V)

18

Fresh & refreshing our simple house salad

Mains

Pan-Fried Barramundi (GF)

41

with roasted pepper sauce and your choice of green salad or rice

Chunky Soya Curry (GF/V)

37

A plant-based favourite simmered in aromatic Sri Lankan spices, coconut milk and curry leaves. (Served with basmati rice or roti.)

Grilled Sirloin Steak (GF)

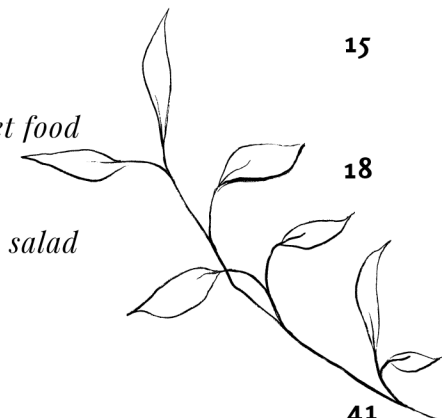
44

*with black pepper sauce and salad or tempered potato
(served with steamed Basmati rice)*

Negombo Special Kottu

24

+ pick one option from curry street as your base



Mirissa to Noosa Shore

Mooloolaba Bay Bug **\$49**

Whole Fish **\$MP**

with your choice of in-house curry sauce

— *Mild Coconut Curry*

— *Spicy Jaffna Curry*

— *Red Pepper Curry*

Served with rice, garlic bread, or rotti

Curry Street

Black Pork Curry **\$29**
(GF)

Home-Style Beef Curry **\$27**
(GF)

Ceylon Chicken Curry **\$28**
(GF)

Yellow Fish Curry **\$30**
(GF)

Seasonal Vegetable Curry **\$24**
(GF / V)

Rice & Roti

Onion Rice **\$17**

Yellow Saffron Rice **\$17**

Roti **\$17**

Condiments

All GF & Vegan

\$8 each

Tempered Potato

Parripu - Sri Lankan Dahl

Jackfruit Curry

Mixed Vegetable Curry

Coconut Sambol

Seasonal Salad

Papadam

Desserts

Coconut Pancake **\$17**
*served with vanilla ice cream
or whipped cream*

Watalappan **\$13**
(GF)
*coconut & jaggery pudding infused with cardamom
and nutmeg. A timeless Sri Lankan favourite*

Crème Brûlée **\$16**
topped with mixed berries

