



BLUE ELEPHANT



TASTE OF PARADISE

MENU

Enjoy The Best Sri Lankan & Indian Cuisine in the Hills District.

Gold Licensed Caterer



ENTREE

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| Masala Vadai (3 pieces) Deep fried savory muffin of coarsely ground lentils flavoured with curry leaves and fresh chillies | \$7.90 |
| Vegetable Patties (3 pieces) Lightly spiced vegetables filled in crescent shaped pastry fried golden brown and served with sweet chilli sauce | \$7.90 |
| Onion Pakoras (3 pieces) Fried golden fritters of onion, fresh chillies and coriander in lentil batter served with chilli or mint sauce | \$7.90 |
| Mixed Vegetarian Platter for 2 persons Vegetable patties, masala vadai and onion pakoras | \$15.00 |
| Cutlis (3 pieces) Shredded tuna with a blend of finely chopped shallots, fresh mint and crushed pepper shaped into dumplings and deep fried | \$7.90 |
| Pan Rolls (3 pieces) Spicy minced chicken rolled with homemade crepe, crumbed and deep fried, served with chilli sauce | \$7.90 |
| Chicken Tikka (3 piece) Tender pieces of chicken fillets marinated in ginger and cardamom, flavoured with yoghurt and cooked in the tandoori oven | \$10.90 |
| Mixed Platter for 2 persons Vegetable patties, pan rolls and chicken tikka | \$16.00 |





TASTE OF PARADISE

Hoppers - Plain \$2.50
Batter made of coconut milk and rice flour and cooked in a traditional Sri Lankan wok

Egg Hoppers \$3.50

Plain Godamba Rotti \$2.50
Finely stretched dough baked on a griddle

Egg Godamba Rotti \$4.00

Kothu Rotti (Chicken / Lamb / Beef or Vegetable) \$18.00
Godamba rotti strips mixed with your choice of meat or vegetables (add cheese \$3.00)

String Hoppers - 01 portion (7 pieces) \$8.50
Steamed medallions of rice flour vermicelli served with coconut milk

String Hopper Buriyani \$18.90
Stir fried string hoppers mixed with your choice of meat or vegetables

Buriyani - Chicken / Lamb / Beef or vegetable \$18.00
Savoury rice cooked in herbs, spices and yoghurt served with an egg, malay pickle, mint chutney, raitha and brinjal pahi. great meal by itself

Lamprais \$19.90
This traditional meal of dutch influence served originally in a banana leaf packet Comprised of tempered rice, mixture of curried meats, chilli sambals and fish fricadelles. A spicy dish (Please order in advance, 24hrs notice required)





MEATS

- Butter Chicken** \$18.00
Tender tandoori chicken tikka in a smooth tomato and creamy butter sauce
- Kukul Mas Serendib** \$18.00
Tender breast of chicken braised with a variety of sri lankan spices, cooked to perfection with coconut milk
- Chilli Chicken** \$22.00
Chicken marinated in soya fish sauce coated with egg and corn flour and tossed in a homemade chilli sauce
- Deville Tikka** \$18.90
Tender tandoori chicken pieces seasoned and pan-fried with dry spices
- Lamb or Beef Khorma** \$18.00
Diced lamb or beef delicately tempered with a special combination of spices cooked in yoghurt and onion gravy
- Elu Mas Curry** \$18.00
Tenderloin of lamb stewed in a spicy onion coconut gravy
- Saagwala** \$19.00
Lightly spiced lamb curry simmered in leafy spinach puree flavoured with fenugreek
- Goat Curry** \$18.00
Tender cubes of goat meat on the bone in a rich tamarind curry sauce
- Deville Beef** \$18.00
Sliced tenderloin of beef cooked with special herbs and spices
- Beef Vindaloo** \$18.00
A tasty traditional dish from goa. Tangy and hot
- Beef Curry Ceylonese** \$18.00
Diced beef cooked with fresh ground spices served in a thick gravy





SEA FOODS

Madras Fish Curry \$18.00
Delicious spicy fish curry with great aroma, cooked with green chillies and tamarind



Kiri Malu \$18.00
Slice of fish gently simmered in cracked mustard curry sauce, finished with a touch of coconut milk

Cuttle Fish "Meegamu Dallo" \$18.00
Sliced calamari stewed in traditional spices with a touch of coconut milk



Devilleed Cuttlefish \$18.00
Sliced calamari tempered with onion, tomato and capsicum, lightly spiced with chilli flakes

Prawns Malabar \$22.90
Banana prawns simmered gently in spiced coconut gravy, indian style



Chilli Prawns \$23.90
Marinated prawns with soya fish sauce coated with egg and corn flour mixed with homemade chilli sauce

Devilleed Prawns \$23.90
King prawns tempered with onion, tomato and capsicum, lightly spiced with chilli flakes

Chilli Crabs market price
Marinated crabs with soya fish sauce coated with egg and corn flour tossed With homemade chilli sauce
(please order in advance, 24 hours notice required)



VEGETARIAN DISHES

Parippu \$14.00
Yellow lentils cooked over a slow fire and gently tempered



Kaju, Pea, Aloo curry \$14.00
Cashew, green peas and potatoes in a rich spicy gravy

Tempered Potato \$14.00
Potato cubes tempered with cumin and coarsely ground chillies



Mixed Vegetable Khorma \$14.00
Mixed vegetables cooked in a smooth curry sauce with cashew nuts

Brinjal Pahi \$14.00
Deep fried eggplant cooked in dry form. No gravy

Palak Paneer \$14.00
Spinach and cottage cheese cooked in light spices briefly to retain colour, flavour and crunchiness with sesame seeds



Venthya Kulambu \$14.00
Jaffna style gravy with fried onion & garlic seasoned with fenugreek



MAIN MEAL ACCOMPANIMENTS

\$4.90 Each or pick 3 for \$12.00

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|------------------------|--------|
| Malay Pickle | \$4.90 |
| Pol Sambol | \$4.90 |
| Sweet Mango Chutney | \$4.90 |
| Cucumber in Yoghurt | \$4.90 |
| Lunu Miris | \$4.90 |
| Tomato and Onion Salad | \$4.90 |
| Seeni Sambol | \$4.90 |
| Papadam (6 pieces) | \$4.90 |



SIDE DISHES

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|-------------------------|--------|
| Kiri Hodi with Egg | \$6.50 |
| Sprats with Cashew Nuts | \$8.50 |

Rice / Noodles

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|--------------------------------|---------------|---------------|
| Pilau Rice | medium \$5.50 | Large \$7.00 |
| Saffron Rice | medium \$5.50 | Large \$7.50 |
| Fried Rice | medium \$8.50 | Large \$12.50 |
| Fried Noodles Sri Lankan Style | medium \$8.50 | Large \$14.00 |

Breads

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|------------------------|-------------------------|
| Naan Plain Naan \$4.90 | Garlic Naan \$5.60 |
| Cheese Naan \$5.60 | Parotha 2 pieces \$5.60 |



KIDS MENU

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|-------------------------|--------|
| Fish and Chips | \$8.00 |
| Chicken and Chips | \$8.00 |
| Butter Chicken and Rice | \$8.00 |
| Chips | \$4.00 |

WESTERN MENU

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|---|---------|
| Filet Steak | \$24.50 |
| Cooked to your liking served with Mushroom or papper gravy | |
| Fish & Chips | \$18.50 |
| Salt & Pepper Squid | \$18.50 |
| Chicken Parmigiana | \$18.50 |
| all above meal will be served with chips & salad | |





DESSERT MENU

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| Creme Caramel Sweet custard dessert steamed with caramel syrup. | \$7.50 |
| Love Cake with Vanilla Ice Cream A delicious rich cake full of cashew nuts and heavy aromas of honey, spice and rose water. | \$9.50 |
| Banana Split | \$9.50 |
| Mixed Ice Cream Trifecta Selection of vanilla, strawberry and chocolate ice cream. | \$9.50 |
| Wattalappam Sri lankan speciality delicious egg custard sweetened with jaggery flavored with cardamom. | \$8.50 |
| Kiri Pani Homemade natural yoghurt with sri lankan kithul honey. | \$7.50 |
| Kulfi Pistachio Lush ice cream made of thickened milk flavored with saffron and blended with pistachio. | \$7.50 |
| Gulab Jamun Indian speciality sweet. | \$7.50 |
| Sweet Lassi (Mango) Flavoured yoghurt drink. | \$6.50 |
| Salted Lassi Plain yoghurt drink with rose water. | \$5.50 |





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private parties & corporate functions

our Waldorf Function Center
can accommodate 150 persons
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Booking essential : 9980 6626
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