

Entrees

French bread Garlic or Plain	\$4.90	Pita Bread Garlic or Plain	\$4.90
Lebanese Garlic or Plain	\$4.90	Bread Selection with dips	\$13.99
Soup of the day - served with French garlic bread (refer to black board)			\$14.00
Lebanese Mazza Platter – Chunky salad, olives, hummus, olive oil, sundried tomato, Yoghurt sauce, samosa with pita bread			\$15.00
Crunchy Camembert – Deep-fried served with cranberry sauce, crostini and a mesclun salad garnish			\$16.50
Sesame Crumbed Chicken Breos – Chicken mousse steamed with a sesame crumb pan fried and Sliced served with Camberland sauce and a salad garnish			\$15.99
Steamed Mussels – Mussels steamed in garlic white wine and parsley cream sauce			\$16.50
Paris Style Scallops – Scallops and mushrooms cooked in a champagne cheese sauce served in a dish topped With mash potato and oven baked, finished with crostini			\$16.50

Light Meals

Fettuccine (refer to black board)	\$20.00
Seafood Pasta – Scallops and prawns cooked in a creamy tomato and herb white wine parmesan sauce	\$24.99
Babinka Chicken Salad – Pan-fried chicken breast pieces served with crispy bacon, pan-fried apple Slices and vinaigrette (G.F)	\$20.00
Crumbed Scallops or Oysters – Served with salad, fries and tartar sauce	\$25.99
Moroccan Lamb Salad – Pan-fried, tossed with Moroccan seasonings, salad, chickpeas, Orange, olives and yoghurt	\$20.00

Mains

Fish of the day – Plain or Cajun served with mash potato and a daily sauce (refer to blackboard) (G.F)	\$30.99
Spice Rub Lamb Rump – Lamb rump rubbed with coriander, cumin, fennel and olive oil. Oven roasted And served on a French green lentil ragout with a current mint sauce (G.F)	\$30.99
Seafood A La Babinka – Mussels, Calamari, Prawns, Fish and Scallops. Oven baked and served with sticky Tomato coconut rice and a roasted red pepper, creamy almond sauce (G.F)	\$31.49
Pork Medallion – Char-grilled and oven roasted served with char-grilled apple rings finished with Irish cabbage and green onion butter sauce (G.F)	\$29.99
Prawn Cutlets or Scallops – Confit garlic, butter with a touch of white wine and cream sauce served with sticky tomato coconut rice (G.F)	\$30.99
Salmon – Rubbed with Dijon mustard, basil and thyme, topped with parsley and parmesan, oven baked served on a leek, roast pepper and turnip stew with a burnt orange sauce	\$30.99
Sticky Chilli Chicken Breast – Marinated with soya sauce, sweet chilli, ginger, garlic and lime, oven roasted Served on a green lentil ragout finished with a tomato and apple chutney (G.F) (D.F)	\$29.99
Scotch Fillet Steak – Char-grilled to your preference, served on parsley mash potato and a tomato, Mushroom and red wine sauce finished with baby rocket leaf	\$30.99
Prawns, Fish and Calamari Tagini – Seafood marinated in cumin, coriander, turmeric served with golden kumara, green beans and served with rice (G.F)	\$29.99

Sides: Fries, Salad or Vegetables are \$5.00 each.

Extra Sauces 50c each.

Children's Menu

Battered hotdog, Chicken Nuggets or Fish bites served with fries and tomato sauce	\$8.99
Kids Cheeseburger with fries and tomato sauce	\$9.49
Creamy Ham Fettuccine – with Parmesan or Cheddar	\$10.99

Curry Menu

All Curries served with rice, poppadom and condiments

***Combination curries – Your selections mixed together \$24.50**

***All Curries are available with Chicken, Beef, Lamb, Fish or Vegetables \$20.90**

Prawn, Scallops or Calamari \$22.50

Extra Condiments 50c each

(*Please Advise Staff if you are Gluten or Dairy Free)

Sri Lankan Devil Curry - (Med to Hot)

Prawns, Scallops or Calamari

A very popular curry in Sri Lanka, cooked in chilli flakes, capsicum, fresh ginger, garlic finished with tomato wedges.

Sri Lankan Peppery and Cashew – (Mild, Med or Hot) (G.F)

Meat marinated with ginger, garlic and Sri Lankan spices, finishing with a cashew paste and yoghurt cream sauce

Sri Lankan Black Curry – (Mild, Med or Hot) (G.F) (D.F)

Marinated with ginger, garlic, tamarind coconut curry sauce

Sri Lankan Geethell Curry – (Mild, Med or Hot) (G.F)

Meat cooked with butter, herbs, chilli, spices, yoghurt, ginger, garlic, capsicums, tomato and coriander

Sri Lankan Red Curry (Ratu mas curry) – (Med to Hot) (G.F)

Cooked with cardamom, chilli spices, cloves, bay leaves and curry leaves, garlic and onion mixed with yoghurt curry sauce

Ceylon Cool Curry – (Med to Hot) (G.F) (D.F)

One of the most popular dishes in northern region of Sri Lanka

Marinated in the hottest aromatic spices of Jaffna, Meat cooked with potato and finished with a coconut curry sauce

Butter Chicken, Prawns, Scallops or Calamari - (Mild, Med or Hot) (G.F)

Cooked in a very mild, silky tomato cream sauce with onion and yoghurt

Madras Curry – (Mild, Med or Hot) (G.F) (D.F)

Spiced chilli, mustard, ginger, garlic, tomato and coconut cream

Masala Chicken or Prawns – (Mild, Med or Hot) (G.F) (D.F)

Cooked in Masala spices with capsicum, tomato, mushroom, garlic, ginger, and coconut cream

Shaguti Curry – (Med or Hot) – Most popular in south Sri Lanka, introduced by the Portuguese (G.F) (D.F)

Poppy seeds, ground almond, black pepper corn, and chilli finished with roasted desiccated coconut gravy

Jalfrezi – (Mild, Med or Hot) (G.F)

Marinated in Bengali spices, cooked with capsicum, coriander, onion and tomato curry sauce

Korma – (Mild, Med or Hot) (G.F)

Cooked with ginger, garlic, chilli, yoghurt, cashew nut and coriander in a coconut curry sauce

Rogan Josh – (Mild, Med or Hot) (G.F)

Marinated in Yoghurt, ginger, garlic and spices in a tomato curry sauce

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