

Tilba Cooks

Sri Lankan Spring Soirée

Sundowner

Miti kiri appé – pink gin and tonic with lime
with wattakka achar and annasi achar (not for the faint hearted...)

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Vegetable dishes

Brinjal kari – eggplant curry
Kaju maluwa – cashew curry
Ala kiri hodi – potato curry
Mallung – stir-fried mixed greens and herbs with fresh coconut
Kaha bath – turmeric rice

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Not-so-vegetable dishes

Ooroomas rathu – red pork curry
Ambil thiyal – swordfish sour curry

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Assorted sambals

Pipinga sambola – cucumber and green chili
Pol sambola – fresh coconut and coriander
Lunus miris – red onion and chili
Seeni sambola – spiced caramelised onion and tamarind
Raita – cucumber and yoghurt

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Roti

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Dessert

Wattalapam – coconut custard with jaggery, eggs, cashews and cardamom
Chai with love cake and spiced annasi (pineapple)

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