

OUR MISSION

Every meal we serve is a step towards a more inclusive, compassionate world. We donate 3,000 meals a week, globally, thanks to our guests who dine with us and, in doing so, become part of the journey of transformative change.

To continue to support - dine at our restaurants, order our catering, participate in our Plate Up Together events, or book us for your next event - and you become part of a movement that transcends the culinary realm. Your involvement helps us demonstrate how every meal, every job, and every moment of connection can be a catalyst for positive change.

Thank you for being part of our story.
Let's continue to Plate It Forward.



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COLOMBO SOCIAL

Amma's Favourites - 69pp

- Minimum 2 people -

We feed you - YOU feed two

Thanks to your generosity, by dining on the set menu we will donate one meal in Australia and one in Sri Lanka on your behalf.

Our set menus are hand-picked by Amma to give you the best dining experience - shared in the authentic Sri Lankan way.

PAPADUMS WITH CHILLI SALT | gf, df, vn

BEETROOT BHAJIS | gf, df, vn

COLOMBO CEVICHE | gf, df

SOFT SHELL CRAB TACO | df

add Saganaki with Kithul Treacle +8pp | gf, v

CHOICE OF TWO CURRIES

Chicken, Fish, Goat, Roast Veggie

Amma's Dhal | gf, df, vn

Turmeric Rice | gf, df, vn

Sambols (Pol & Seeni) | gf, df, vn

String Hoppers | gf, df, vn

CHOICE OF DESSERT

Mango Pannacotta or Wattalappam | gf, df, vn

Vegan Delights - 69pp

We feed you - YOU feed two

Thanks to your generosity, by dining on the set menu we will donate one meal in Australia and one in Sri Lanka on your behalf.

PAPADUMS WITH CHILLI SALT | gf, df, vn

JACKFRUIT CEVICHE | gf, df, vn

BEETROOT BHAJIS | gf, df, vn

COLOMBO CORN RIBS | gf, df, vn

ROAST VEGGIE CURRY

Amma's Dhal | gf, df, vn

Turmeric Rice | gf, df, vn

Sambols (Pol & Seeni) | gf, df, vn

String Hoppers | gf, df, vn

CHOICE OF DESSERT

Mango Pannacotta or Wattalappam | gf, df, vn

SHORT EATS

Every meal in a Sri Lankan household is a long and loud occasion.

Short eats in Sri Lanka are the perfect way to pair with a drink and a good story. Our short eats section merges the worlds that we walk in, combining local produce and Australian flavours with elements and tastes of Sri Lanka.

Colombo Social is a social enterprise committed to employing, educating and training people where opportunity is not equal.

Their voices, their future and their skills enrich not only our restaurant but our guests and our communities as well.

Colombo Social is the first Plate It Forward venue. By dining on our set menu, you will be donating a meal to those in need in both Sydney and in Sri Lanka.

We are grateful to you and the global change you are enabling and we hope you leave here uplifted and full.

Welcome home and thank you for creating equal opportunity around the table.

Amma.

KOTTU ROTI

Directly translates to 'chop'. We combine a rich curry sauce with chopped roti, fresh vegetables and spices bring you a unique dish. Kottu roti is heard before it is eaten and we have brought the sound of Colombo's streets to Enmore.

GOAT KOTTU | 24

The spicy one

Our slow cooked goat curry mixed with roti, egg & Amma's mild curry gravy | df

MUD CRAB KOTTU | 26

The decadent one

A Jaffna Curry Mud Crab (Amma's Speciality Dish) mixed with vegetables & roti | df

VEGGIE KOTTU | 20

The vegetarian one

Spiced roast beetroot, mixed with vegetables, roti & egg, topped with a coconut chili sambol | df, v

SAGANAKI WITH KITHUL TREACLE | 22

Pan seared greek cheese with chili and cinnamon infused treacle & fried curry leaves. | gf, v

PRAWN TOAST | 16

90s nostalgia- Curry prawns in our signature curry powder served with a sweet & sour Katta hot sauce.

GOAT PAN ROLLS | 19

The Sri Lankan Chiko Roll. Our slow-cooked goat curry in panko crumbwrapping served with our house-made hot sauce (2 per serve). | df

SOFT SHELL CRAB TACO | 16

Colombo Social's signature roti tacostuffed with spiced crab, papaya salsa, spicy mayo & pol sambol (1 per serve).

COLOMBO CORN RIBS | 18

Twice cooked sweet corn with chilli salt & curry powder spiced feta. | v, gf, df on request

BEETROOT BHAJIS | 18

Caramelised onion and spiced beetroot bhaji with a coconut yoghurt raita. | gf, df, vn

COLOMBO CEVICHE | 21

Our refreshing union of curry powder cured kingfish, with fresh coconut and chili oil served with papadums. | gf, df

CURRIES & MAINS

You don't mess with perfection. Our curries have been passed on through generations and perfected by the strong women of Amma's family. Our curry selection is designed and created by Amma Christie-David who regularly comes in and shares her stories and recipes, teaching our staff to replicate those dishes that are special to her. We're proud to serve you her stories and her food.

CHICKEN | 22

Aromatic village-style red curry. Tender chicken cooked on the bone simmered with tangy lemongrass, ginger, pandan leaf, coconut milk & tomato. | gf, df

FISH | 24

Market Fish marinated in our 13 spice curry powder simmered in a coconut cream and fenugreek broth. | gf, df

GOAT | 26

Succulent goat slow-cooked in our dark house curry blend with toasted coconut and curry leaves. | gf, df

ROAST VEGGIE | 20

Our mild seasonal veggie curry contrasts sweet coconut milk with fenugreek, turmeric & cinnamon. | gf, df, vn

AMMA'S DHAL | 16

The most famous dish. This must have Dhal is love in a bowl and made with generations of knowledge. Red split lentils with turmeric, coconut milk and fried onions. | gf, df, vn

ARTWORK & FITOUT



To the back of our restaurant, sits a live art piece that was commissioned during the Third I Festival. Painted by Aiyana Tranter and Leila Beigli, a young Indigenous artist and an asylum seeker artist. The work reflects the warm embrace and hospitality that First Nations communities provide those seeking asylum in Australia. They have generously allowed safety and refuge to those who need it most, and this reflects the artists' interpretation of the welcome through food.

The Terracotta Pots

Paying homage and respect to traditional Sri Lankan cooking techniques, our terracotta pots are a nod and a thank you to the styles and techniques of traditional Sri Lankan cooking.



SAMBOLS

A selection of sauces, relishes, chutneys and traditional salsas to complement your meal. Providing the perfect balance, our sambols complement each dish with sweet, savoury and spicy elements to transform your meal into an experience.

POL SAMBOL | 4

Fresh grated coconut tossed in chilli and lime juice, a Sri Lankan staple. | gf, df, vn

SEENI SAMBOL | 4

Sri Lankan caramelised onion relish, spiced with cinnamon and curry leaves. | gf, df, vn

KATTA SAMBOL | 4

Sri Lankan chilli paste! For lovers of all things hot and spicy. | gf, df, vn

COCONUT YOGHURT RAITA | 4

Cooling raita of coconut yoghurt fresh mint and cucumber, the ultimate antidote for too much spice! | gf, df, vn

DATE & LIME PICKLE | 4

Moreish sweet, sour and tangy date pickle. | gf, df, vn

MIXED SAMBOLS | 14

Choose four | gf, df, vn

RICES & SIDES

HOPPER | 4.5

Sri Lanka's famous bowl shaped pancake.
Made from fermented coconut milk and rice flour. | gf, df, vn

EGG HOPPER | 6

As above with a golden runny egg centre
& cracked pepper. | gf, df, v

ROTI | 5

Sri Lankan flat bread. | df

RICE | 8

Fragrant basmati rice with turmeric, fried onion
and curry leaves. | gf, df, vn

STRING HOPPER | 4

Steamed rice flour noodle. | gf, df, vn

PAPADUMS | 5

No explanation needed. Just do it. | gf, df, vn

DESSERTS

MANGO PANNACOTTA | 16

Light, sweet and slightly spiced mango
pannacotta served with kithul treacle and
coconut kaffir lime sorbet. | gf, df, vn



WATTALAPPAM | 15

Sri Lanka's favourite dessert, a tropical crème caramel.
Coconut milk, spices & jaggery palm sugar lend
an earthy flavour to this custard. | gf, df, vn