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Hopper Joint is a bold statement of cultural pride & an invitation to explore the rich tapestry of Sri Lankan life through its flavours, sounds, & stories. Welcome to our Hopper Party!

#### SO, HOW DOES IT ALL WORK?

Our 'Hopper Set' is your own personal feast. You simply choose your two curries . It's a hands-on dining experience.

Before your Hopper Set, you may wish to choose a couple of 'Short Eats' - small snacks, we suggest something fresh & something fried for a great balance.

And remember when you need more hoppers, simply ring your bell, loud & high - that's what they are there for! However, with great power comes great responsibility: misuse of the bell incurs a small 'fine' of \$2 which will be donated to this seasons chosen charity - Save The Children.

We can't wait to create lasting memories together at Hopper Joint.

Mr Jones & Bremi



All guests must dine on a Hopper Set. A 1.2% card transaction fee applies. A surcharge of 10% applies on weekends. A surcharge of 15% applies on public holidays.



| COLOMBO MARTINI   |
|---|
| CLARIFIED LUNUGANGA LASSI   |
| BATHING BUDDHA\$24.9 Gin, Kaffir, Lemongrass, Black Pepper, Curry Leaf Oil, Citrus              |
| CLARIFIED SAPPHIRE MARGARITA \$26.9 Tequila, Blue Curacao, Coconut Milk Wash, Citrus, Gunpowder |
| SINHARAJA SOUR  |
| NEGOMBO NEGRONI   |
| LANKA MINT COOLER\$24.9<br>Spiced Rum, Ginger, Lemongrass Essence, Mint, Bitters, Lime          |
| BOTANICAL BREEZE SPRITZ\$21.9<br>Fennel-infused Gin, Lemongrass, Cucumber, Lemon                |







| CLARIFIED SUNSET TROPICS   |        |
|--|--------|
| ROADSIDE SPICEVodka, Spiced Pineapple, Lime                      | \$24.9 |
| GIN AND MELLOW<br>Dutch Rules Ceylon Gin, Toddy, Citrus, Jaggery | \$24.9 |

CLASSIC PIMM'S NO.1 JUG (Serves 4) Pimm's No. 1, Cucumber, Orange, Strawberry, Mint, Lemonade \$45.9



### **MOCKTAILS**

These mocktails are like a party in a glass, minus the hangover. Sip up, laugh out loud, & remember – even Sober Sally can dance the Baila!

\$14.9

POLONNARUWA PUNCH

Chai, Mango, Pineapple, Coconut Water, Lime HAPUTALE HARMONY

Hibiscus, Pomegranate, Rosella, Lemongrass, Lemon MIRISSA MAGIC

Cherry, Lime, Chai, Coca Cola



## WINES BY THE GLASS OR CARAFE



Let the good times pour – every sip makes the hopper party a little more fun!

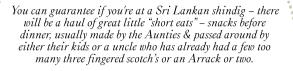
Glass | 500ml

| NV Little Saint, Prosecco, Yarra Valley, VIC                         | \$14.9                     |                |
|--|----------------------------|----------------|
| 2021 'Entrecôte' House Chardonnay, FRA                               | <b>\$</b> 13.9   <b>\$</b> | \$44.9         |
| 2021 Soho Maren Riesling, Marlborough, NZ                            | \$14.9   \$                | \$48.9         |
| 2024 Nashdale Pinot Gris, Orange, NSW                                | <b>\$</b> 16.9   \$        | <b>\$</b> 52.9 |
|  |                            |                |
| 2021 'Entrecôte' House Rosé, FRA                                     | \$13.9   \$                | <b>\$44.</b> 9 |
| 2024 Dhillon, 'Accidental Red' Shiraz/Merlot, Macedon, VIC (Chilled) | <b>\$</b> 16.9   <b>\$</b> | 52.9           |
|  |                            |                |
| 2021 'Entrecôte' House Côtes-du-Rhône AOP, FRA                       | \$13.9   \$                | \$44.9         |
| 2023 Nanny Goat Pinot Noir, Central Otago, NZ                        | <b>\$</b> 18.9   <b>\$</b> | \$59.9         |
| 2022 Semprevino Sangiovese/Cabernet McLaren Vale SA                  | ¢179   ¢                   | <b>\$</b> 56 9 |

SAVE ME! I went too hot, I can't handle the heat! Ring the buggery out of your bell!

| Chilled Coconut & Mint C | ucumber Tipple (non-alcoholic) | \$4.9 |
|--------------------------|--------------------------------|-------|
| Toddy 4% ABV (alcoholic) |                                | \$8.9 |





| DEVILLED CASHEW NUTS vgn            |
|-------------------------------------|
| ROADSIDE PINEAPPLE vgn  \$\square\$ |
| BONDA (4) vgn                       |
| PAN ROLL (2)                        |
| DAL VADAI (3) vgn                   |
| LANKAN STEAK TARTARE                |
| GRILLED SCALLOP (3)                 |
| HOT BUTTERED CUTTLEFISH UTTAPAM (2) |
| CHARRED PORK BELLY SKEWER (2)       |
| GRILLED DUTCH CARROTS vgn           |

we use eco-friendly plastic to minimise our impact on the environment.



### TRADITIONAL HOPPER SET

\$49.9 pp



Each Hopper Set comes with one Egg Hopper & unlimited Plain Hoppers & your choice of two curries - please choose from below

- ₱ BEEF | Braised Beef Chuck, Curry Powder, Chilli
- ₱₱ FISH AMBULTHIYAL | Goraka, Tamarind, Curry Leaves
- **\*\*** BLACK PORK | Black Pepper, Dark Roasted Powder, Chilli Oil
- A PRAWN | Spicy Prawn Cury, Devilled Style Sauce
- OKRA vgn | Onion & Tomato Gravy, Mustard Seeds
  CASHEW & SNAKE BEAN vgn | Snake Beans, Coconut, Fenugreek
  - **35** BLACKENED PINEAPPLE vgn | Dark Roasted Curry Powder, Chilli Threads

Hopper Set Condiments
Seeni Sambol vgn spiced, jammy caramelised onions
Pol Sambol vgn fresh coconut ground with lime juice, chillies

#### SIDES \$10.9

Kale Mallum vgn - Kale, Coconut, Turmeric, Chilli Cucumber Raita vgn - Cucumber, Mustard Seeds, Curry Leaf, Red Chilli Batu Moju vgn - Sweet & Sour Eggplant, Curry Leaf Crumb

Each guest must order their own Hopper Set.

v = vegetarian, vgn = vegan Our hoppers are gluten free & 'plain' hoppers are vegan We do our best to source produce sustainably from quality, local suppliers



#### SHORT EATS

Roadside Pineapple vgn - Chilli, Mountain Pepper
Dal Vadai vgn - Lentil Fritters, Amma's Red Coconut Chutney, Pickled Chillies
Hot Buttered Cuttlefish Uttapam - Jaffna Aioli, Pickled Shallots, Mint Chutney, Cashew Nuts
Grilled Dutch Carrots - Kadala, Carrot Top Mallum, Housemade Chilli Oil

#### TRADITIONAL HOPPER SET

One egg hopper & unlimited plain hoppers with your choice of two curries served with pol sambol & seeni sambol



#### KIDS MENU

\$39.9 pp

#### PAN ROLL

'Oriental Roll' of Curried Beef Brisket, Crepe with Amma's Schezwan Chutney

#### KIDS HOPPER SET

One Egg Hopper & One Plain Hopper with One Curry

#### CHRIS' ICE-CREAM SUNDAE

Housemade Vanilla Bean Ice-Cream with Chocolate Sauce & Ginger Biscuit



# HOW TO EAT HOPPERS

with your hands, of course!





Wash Hand



Only one hand



Only tip finger



Tear edge off Make scoop



Dip in yolk or curry

Illustration by Ed Thomson @edthomson\_art





Like clockwork at the end of every meal, Brem's dad Chris always yells "what's for bonus". Of course he means dessert & to be honest, it doesn't matter what anyone HAS made for dessert, all he wants is his favourite – vanilla ice cream with chocolate sauce.

| CHRIS' ICE-CREAM SUNDAE    |
|----------------------------|
| MILO BISCOTTI PUDDING      |
| MANGO FALOODA FLUFF        |
| GOLDEN SYRUP DUMPLINGS (4) |

The very first meeting of Jason & Brem's parents – Brem mentioned to them that Jason was a chef – Sushila, Brems mum said perhaps Jason could do dessert – of which he never eats or cook, so the only dessert he really knew how to do was his Grandmothers golden syrup dumplings – they were in a word – shithouse. Floury & tasteless – most likely from Brem's dad pouring too many wines into him – needless to say we have perfected this Aussie dessert now!

Traditional Sri Lankan Love cake recipe, made with love for loved ones. This is one cake that we can truly call Sri Lankan. This cake is specially made during Christmas time, rich in cashew nuts & puhul dosi also known as pumpkin preserve, Sri Lankan spices such as nutmeg, cinnamon, rose water.



AAPALAM: Thin, crispy wafers, similar to papadums, served as a crunchy accompaniment.

ACHARU: A spicy, pickled relish made with fruits or vegetables.

AMBULTHIYAL: A tangy preparation used to preserve fish, with goraka.

BONDA (pronounced boonda): Fried spicy potato fritters.

BONUS: Bremi & Chris' name for dessert.

FALOODA: Thick, refreshing dessert made with rose syrup, milk, jelly.

GORAKA: A native Sri Lankan fruit with a tangy flavour, often used for sourness in curries.

HOPPERS: Bowl-shaped 'pancakes' made out of fermented ground rice & coconut milk.

IAFFNA: Region in Northern Sri Lanka known for a hot blend of aromatic spices.

JAGGERY: Unrefined sugar from sugar cane or palm sap.

KITHUL: Sap from the kithul palm, used for sweet syrup or jaggery.

MALLUM: Chopped leafy greens with coconut & spices.

POL SAMBOL: Fresh coconut ground with lime juice, chillies, & salt.

SEENI SAMBOL: Sticky caramelised onions with cardamom, cinnamon, & tamarind.

SHORT EATS: Snack-sized appetisers served at every party!

TODDY: Fermented date, palm or coconut tree sap, a traditional beverage.

THORAN: Curry made with grated coconut, a dash of mustard seeds, & green chillies.

UTTAPAM: A thick pancake dish made from fermented batter of rice and lentils.

VADAI: The softened or fermented pulses are then pounded into a fine paste into a fritter.



