

# සාදරයෙන් පිළිගනිමු



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.



COCKTAILS

COLOMBO MARTINI ..... \$24.9  
Curry Leaf infused Martini (Gin or Vodka)

CLARIFIED LUNUGANGA LASSI ..... \$26.9  
Vodka, Mango, Passionfruit, Cardamon, Yoghurt Wash, Citrus

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 ..... \$24.9  
Bourbon Whiskey, Tamarind, Jaggery, Lemon

NEGOMBO NEGRONI ..... \$26.9  
Gin, Campari, Sweet Vermouth, Coconut Oil Fat Wash, Bitter Orange

LANKA MINT COOLER ..... \$24.9  
Spiced Rum, Ginger, Lemongrass Essence, Mint, Bitters, Lime

BOTANICAL BREEZE SPRITZ ..... \$21.9  
Fennel-infused Gin, Lemongrass, Cucumber, Lemon



## COCKTAILS

CLARIFIED SUNSET TROPICS ..... \$26.9  
Arrack, Coconut yoghurt, Coconut cream, Pineapple, Lime, Jaggery

ROADSIDE SPICE ..... \$24.9  
Vodka, Spiced Pineapple, Lime

GIN AND MELLOW ..... \$24.9  
Dutch Rules Ceylon Gin, Toddy, Citrus, Jaggery

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 Baïla!*

\$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 .....	\$13.9   \$44.9
2021 Soho Maren Riesling, Marlborough, NZ .....	\$14.9   \$48.9
2024 Nashdale Pinot Gris, Orange, NSW.....	\$16.9   \$52.9
2021 'Entrecôte' House Rosé, FRA .....	\$13.9   \$44.9
2024 Dhillon, 'Accidental Red' Shiraz/Merlot, Macedon, VIC (Chilled)	\$16.9   \$52.9
2021 'Entrecôte' House Côtes-du-Rhône AOP, FRA .....	\$13.9   \$44.9
2023 Nanny Goat Pinot Noir, Central Otago, NZ.....	\$18.9   \$59.9
2022 Semprevino Sangiovese/Cabernet, McLaren Vale, SA .....	\$17.9   \$56.9

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

Chilled Coconut & Mint Cucumber Tipple ( <i>non-alcoholic</i> ) .....	\$4.9
Toddy 4% ABV ( <i>alcoholic</i> ) .....	\$8.9



SHORT EATS

*You can guarantee if you're at a Sri Lankan shindig – there will be a haul of great little “short eats” – snacks before dinner, usually made by the Aunties & passed around by either their kids or a uncle who has already had a few too many three fingered scotch's or an Arrack or two.*

DEVILLED CASHEW NUTS *vgn* ..... \$10.9  
Paprika, Garlic, Curry Leaf

ROADSIDE PINEAPPLE *vgn* ☺ ..... \$10.9  
Chilli, Saltbush, Mountain Pepper  
*Always found on the side of the road all throughout Sri Lanka & there is nothing more refreshing than a 'bag' on a sweltering, humid day.*

BONDA (4) *vgn* ..... \$16.9  
Potato & Green Chilli Fritter with Coriander Chilli Chutney & Coconut Yoghurt  
*Whilst more South Indian, Chithi – Brem's Aunty, makes these little dumplings for Jase at every party as he loves them.*

PAN ROLL (2) ..... \$16.9  
'Oriental Roll' of Curried Beef Brisket, served with Amma's Schezwan Chutney  
*Sri Lanka's answer to the iconic Aussie Chiko Roll.*

DAL VADAI (3) *vgn* ..... \$15.9  
Lentil & Fritters, Red Coconut Chutney, Pickled Chillies

LANKAN STEAK TARTARE ..... \$22.9  
Spicy Beef Tartare, Kiri Hodi, Fried Idly

GRILLED SCALLOP (3) ..... \$26.9  
Curry Leaf & Miso Butter, Yarra Valley Salmon Roe

HOT BUTTERED CUTTLEFISH UTTAPAM (2) ..... \$18.9  
Jaffna Sauce, Coriander & Mint Chutney, Cashew Nuts

CHARRED PORK BELLY SKEWER (2) ..... \$24.9  
Tamarind Kithul Glaze, Lankan Satay, Green Mango Sambol

GRILLED DUTCH CARROTS *vgn* ..... \$18.9  
Kadala, Carrot Top Mallum, Housemade Chilli Oil

☺ *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*

- 🍽️ SUSHILA'S CHICKEN | Sushila's Curry Powder, Coconut, Coriander
- 🍽️ BEEF | Braised Beef Chuck, Curry Powder, Chilli
- 🍽️🍽️ FISH AMBULTHIYAL | Goraka, Tamarind, Curry Leaves
- 🍽️🍽️ BLACK PORK | Black Pepper, Dark Roasted Powder, Chilli Oil
- 🍽️🍽️ PRAWN | Spicy Prawn Curry, Devilled Style Sauce
- 🍽️🍽️ OKRA *vgn* | Onion & Tomato Gravy, Mustard Seeds
- 🍽️ CASHEW & SNAKE BEAN *vgn* | Snake Beans, Coconut, Fenugreek
- 🍽️🍽️ 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*



FEED ME

\$74.9 pp

SHORT EATS

Roadside Pineapple *vgn* - Chilli, Saltbush, 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**



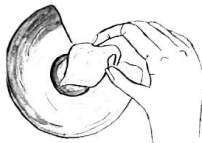
**Only one hand**



**Only tip finger**



**Tear edge off  
Make scoop**



**Dip in yolk or curry**

*Illustration by Ed Thomson  
@edthomson\_art*







## WHAT ARE YOU SAYING?

**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 boondā): Fried spicy potato fritters.

**BONUS:** Breми & 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.

**JAFFNA:** 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.



 @HOPPERJOINT

[HOPPERJOINTMELBOURNE.COM.AU](https://www.hopperjointmelbourne.com.au)