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Hopper Joint is a bold statement of cultural pride and an invitation to explore the rich tapestry of Sri Lankan life through its flavours, sounds, and 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 and something fried for a great balance.

And remember, if you need anything at all, from another round of cocktails to one of us explaining how to eat your hoppers, simply ring your bell - thats 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 - Beyond Blue.

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

Mr Jones & Breimi





COCKTAILS

COLOMBO MARTINI \$24,9
Curry Leaf infused Martini (Gin or vodka)


CLARIFIED LUNUGANGA LASSI \$26,9
Vodka, Mango, Passionfruit, Cardamon, yoghurt, citrus

MARISSA MOJITO SLUSHIE \$24,9
Spiced Rum, young coconut, mint, bitters, lime, soda

SINHARAJA SOUR \$24,9
Whiskey, tamarind, jaggery, lemon, blue lotus

JAFFNA JELLY \$24,9
Tequila, lychee, lime, jelly

CLARIFIED SAPPHIRE MARGARITA \$26,9
Tequila, blue curacao, lime, coconut milk wash, gunpowder





COCKTAILS

NEGOMBO NEGRONI \$24,9

Gin, Campari, sweet vermouth, coconut oil fat wash

BATHING BUDDHA \$24,9

Gin, Kaffir, lemongrass, black pepper, curry leaf oil, citrus

LOTUS BLOSSOM \$24,9

Ceylon arrack, hibiscus, citrus, bitter lemonade

ASSUME INDRA SOUR \$24,9

Ceylon Arrack, pineapple, ginger, lemon

PRETTY PATTI SPRITZ \$17,9

Gin, pomegranate, pink peppercorn, Prosecco

BOOZY DILMAH ICE TEA \$26,9

vodka, gin, tequila, white rum, triple sec, citrus, cold brewed Dilmah Tea, coconut water, jaggery, cola *Also available as a non-alcoholic





PIMM'S CUP JUGS

serves 4 - \$45,9 ea

CLASSIC PIMM'S NO.1

Pimm's No.1, cucumber, orange, strawberry, mint, lemonade

THE PEACOCK

Pimm's No.1, Ceylon Arrack, watermelon, pandan, lemonade

GLOWING TRIANGLE

Pimm's No.1, gin, passionfruit, mango, kaffir, lemonade

WINES BY THE GLASS

House wines - vin de France \$10,9 *gls*/ \$29,9 *carafe* (500ml)
Chardonnay, Rosé or Côtes du Rhône

NV Continental Plans Glera Prosecco, King Valley, Victoria, Australia \$13,9

NV Taittinger Cuvée Prestige Champagne, Reims, France \$29,9

2014 Crawford River Semillon/Sauvignon Blanc, Henty, Victoria, Australia \$15,9

2023 Patrick Sullivan Chardonnay, Limestone Coast, South Australia \$14,9

2023 Riesling Freak No.5 Off Dry Riesling, Clare Valley, South Australia \$15,9

2023 Brokenwood Sangiovese/Nebbiolo Rosé, New South Wales, Australia \$13,9

2020 Thivin Villages 'Vignes l'Ecusson' (Chilled) Gamay Beaujolais, France \$17,9

2020 Luna Estate Pinot Noir, Martinborough, New Zealand \$14,9

2021 La Petite Vanguard Grenache, McLaren Vale, South Australia \$16,9

2018 La Rioja Alta Viña Alberdi Tempranillo, Rioja, Spain \$24,9



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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 and 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.



OYSTERS (3)

\$17,9

shucked to order, natural
w/ ambuthiyal mignonette

ALBACORE TUNA CRU

\$21,9

kiri malu dressing, fresh turmeric, murukku

KADALA THEL DALA *vgn*

\$9,9

classic Sri Lankan snack of tempered chickpeas, dried chili, curry leaves, coconut

ROADSIDE PINEAPPLE *vgn* ☺ \$10,9

pineapple, chili, saltbush, mountain pepper.

Always found on the side of the road all throughout Sri Lanka and there is nothing more refreshing than a ‘bag’ on a sweltering, humid day.

RASSAM TOMATO SALAD *v* \$18,9

Heritage tomatoes, flavours of Rassam dressing, buffalo ricotta, crisp curry leaves.

GRILLED LEADER PRAWNS (2) \$26,9

charcoal grilled, Jaffna curry butter.

PAN ROLL (2)

\$14,9

an ‘oriental roll’ of curried beef brisket, crepe w/ Roni’s tomato chutney.

Sri Lanka’s answer to the iconic Aussie Chiko Roll.

BBQ JACKFRUIT CUTLET (3) *vgn* \$14,9

served with mint sambol, cucumber, pickled chilli.

PADDU (4)

\$16,9

spanner crab, Gunpowder spice, Yarra Valley Salmon Roe.

BONDA (4) *vgn*

\$16,9

fritter of tempered potato and green chili with a chutney of coriander, green chili & coconut yoghurt.

Whilst more South Indian, Chithi – Brems aunty makes these little dumplings especially for Jase at every party as he loves them.

v = vegetarian, vgn = vegan

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

A decorative header featuring a dotted yellow arch. Inside the arch, there are two hopper illustrations (golden-brown, bowl-shaped pancakes) on either side of a central flourish. The background is white with several teal starburst shapes scattered around the arch.

TRADITIONAL HOPPER SET

\$45,9pp

Each guest must order their own Hopper Set.
Hopper are bowl-shaped pancakes made out of fermented ground rice and coconut milk.

EACH HOPPER SET COMES WITH:

HOPPERS

One egg hopper & unlimited plain hoppers.

SEENI SAMBOL

sticky, jammy caramelised onions with cardamom, chili, cinnamon and tamarind

POL SAMBOL

fresh coconut ground with lime juice, chillies and salt

& YOUR CHOICE OF TWO CURRIES

SUSHILA'S CHICKEN CURRY 🌶️

DRY BLACK PORK CURRY 🌶️🌶️

MARKET FISH CURRY 🌶️

BEEF CURRY 🌶️

PRAWN CURRY 🌶️🌶️🌶️

CASHEW & STRING BEAN CURRY* *vgn*

OKRA CURRY *vgn* 🌶️

EGGPLANT MOJU CURRY *vgn* 🌶️

BLACKENED PINEAPPLE CURRY *vgn* 🌶️🌶️

always reminds us of Geoffrey Bawa's iconic country estate 'Lunugunga' – where we first had this sweet, delicious curry under the tree on the edge of the water in his garden

Additional curries can be ordered for \$12,9 per serve

*Our hoppers are gluten free and 'plain' hoppers are vegan.
We do our best to source produce sustainably from quality, local suppliers.*



SIDES

\$9,9ea

KALE MALLUM *vgn* \$9,9
 Kale, coconut, turmeric and chilli.

CUCUMBER PACHADI *vgn* \$9,9
 Freshly grated cucumber and coconut, mustard seeds, curry leaves, fermented moong dal.

GREEN PAPAYA SAMBOL *vgn* \$9,9
 Mint, chilli, red onion, lime

HOW TO EAT HOPPERS



Wash Hand



Only one hand



Only tip finger



**Tear edge off
 Make scoop**



Dip in yolk or curry



In mouth in one

SAVE ME! I went too hot, I can't handle the heat!

Ring the buggery out of your bell.

Chilled buffalo & mint whey tippie (*non-alcoholic*) \$4,9

Toddy 4% ABV (*alcoholic*) \$8,9





BONUS

Like clockwork at the end of every meal, Brems dad Chris always yells "what's for bonus?". Of course he means dessert and 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 \$13,9
our house made vanilla bean ice-cream w/ chocolate sauce & ginger biscuit

MANGO FLUFF *vgn* \$15,9
mango, coconut jelly, pandan, maraschino cherry
Brem's grandmother, Patti, always made this pudding which is far from Sri Lankan and included far too much food colouring. This 'fluff' is a tribute to her.

BUFFALO CURD & MELON \$15,9
buffalo curd sorbet, compressed watermelon, treacle, cashew & black sesame praline

WATTALAPAM BRÛLÉE \$15,9
nutmeg, cardamon, jaggery

JAGGERY HOPPERS *vgn* \$13,9
jaggery, coconut sorbet, lime

GOLDEN SYRUP DUMPLINGS w/ cardamom ice cream \$17,9
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 and tasteless - most likely from Brem's dad pouring too many wines into him - needless to say we have perfected this Aussie dessert now!



SRI LANKAN LOVE CAKE \$8,9
Traditional Sri Lankan Love cake recipe, made with love and made 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 and puhul dosi also known as pumpkin preservee, Sri Lankan spices such as nutmeg, cinnamon, rose water.

WEDDING CAKE \$9,9
Also known as rich cake is really what we call here in Australia Christmas cake - complete with marzipan icing - brought to Sri Lanka by the Portuguese & Dutch.



KIDS MENU

\$39,9PP

three courses

PAN ROLL

an 'oriental roll' of curried beef brisket, crepe w/ Roni's tomato chutney.
Sri Lanka's answer to the iconic Aussie Chiko Roll.

HOPPERS

One egg hopper and one plain hopper w/ Sushila's Chicken Curry

CHRIS' ICE-CREAM SUNDAE

our house made vanilla bean ice-cream w/ chocolate sauce & ginger biscuit





WHAT ARE YOU SAYING?

I swear it's not gibberish



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

BONUS: Bremi & Chris' name for dessert.

AMBUTHIYAL: Tangy Sri Lankan sauce with dried mangosteen and tamarind.

BONDA: (pronounced boonda) Fried spicy potato balls.

PAN ROLL: Crepe rolls with spicy meat filling, crumbed and fried.

CUTLET: a croquette made of vegetables, with spices and encased in breadcrumbs.

KIRI MALU: Mild, creamy fish curry with coconut milk.

MURUKKU: Crunchy snacks flavoured with spices.

PADDU: Fermented rice batter snack.

GUNPOWDER SPICE: Intensely flavoured roasted lentil spice blend.

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

HODI: Fragrant and spicy coconut milk gravy.

WATALAPPAN: Usually a custard, we made this into a creme brûlée w/ spiced cardamom, nutmeg.

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

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

PACHADI: Side dish with yogurt or coconut base, mixed with vegetables or fruits.

TODDY: Fermented palm tree sap, traditional beverage.

MALLUM: Chopped leafy greens with coconut and spices.

JAGGERY: Unrefined sugar from sugar cane or palm sap.

RASSAM: A tangy soup of tomato, tamarind, turmeric, cumin, red chilli & coriander.

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