



"My first understanding of food came from Mom.
From watching her cook, I learned that flavour is never just about ingredients.
It carries memory, care, instinct and the stories we grow up with.
So much of what I cook today begins with something she taught me, whether I
realise it or not.

Agnii is my way of carrying a little of that forward."

Gagan Puri

set menu
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Swordfish / green chilli chutney / trout roe

Malay achcharu / smoked pineapple / caramelised buffalo curd

Tuna ambulthiyal / chicken wafer / chives

Karapincha kokis / amber-kissed kingfish cheeks / skipton eel

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Thunapaha roasted quail / moringa pickle / citrus

Kingfish / flavours of katta sambol

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Loddon Valley lamb cutlet patties / charred beetroot chutney / bulls blood leafs

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Guest's choice of

Chef's curry service / parippu / pittu / hoppers / condiments

Woodfired whole flounder / matara fish curry / shallot relish

Yaal goat curry / hand stretched roti / pittu and condiments

add scotch steak + 55

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Bibikkan passionfruit and pomegranate

145pp

Bites

Market oysters	6ea
Natural	½ doz 40
Smoked Oyster with umbalakada / red rice papad	1 doz 75
Swordfish / green chilli chutney / salmon roe	16
Tuna ambulthiyal / chicken wafer / chives	18
Malay achcharu / smoked pineapple / caramelised buffalo curd	16
Karapincha kokis / mums' smoked kingfish cheeks / skipton eel	10ea
Chickpea murukku / chicken cooked on coal / avocado	18
Chicken wings filled with Aylesbury-Cross duck lingus / fermented green mango / lunu dehi	22
Bite chips and crackers / tamarind	16

Short Eats

Soft sourdough pol roti / crab curry essence / pol sambol butter	14
Loddon Valley lamb cutlet patties / charred beetroot chutney / okra	38ea
Green King prawns cooked over redgum / polmallung / sprats sambol	34
Rare roasted beef Ismoru / egg yolk cream / crispy edges of hoppers	34
Thunapaha roasted quail / Polperro farm leaves / kithul treacle	37
Kingfish / flavours of katta sambol	34
Baby octopus / goraka fermented chilli kiribath / pickled zucchini / amma's chilli crunch	36
Woodfired mushrooms / green chilli coriander / soy treacle dressing	28

More than Short Eats

-From the Redgum Poranuwa-

- 50 Barramundi / mustard fish curry / coconut / hand-stretched roti
- 104 Victorian black angus scotch 400 grams / charred pepper sambol
- 49 Grilled Scotsdale pork cutlet / Kithul treacle / sinhala achcharu
- 200 Victorian Black Angus T-bone steak MS4 1 kilo / charred pepper sambol
- 90 Woodfired whole flounder 500-600 grams / matra fish curry / shallot relish

-From the Dara lipa-

- 49 "Bath mula" South Sri Lankan rice and curry wrapped in banana leaf / festive chicken / flavoured samba rice / seasonal veggies / parippu and condiments
- 50 Hoppers / beef brisket curry with kandyan spices / parippu and sambols
- 50 Yaal virundhu / goat curry / pittu / thosa and chutneys
- MP Claypot-cooked NT mud crab in Negombo style / crab curry kottu / farm leaves

Sides

- 21 Polperro farm days harvest / treacle dressing
- 22 Coal grilled seasonal veg / parippu kirata / anchovy sambol
- 8ea Hoppers / Pittu / Rice / Roti

Kevili

- 16 Watalappan
- 22 Bibikkan passionfruit and pomegranate