

# SRI LANKAN-STYLE DEVILLED

A stir-fry from this island nation where the focus is on a fiery & flavourful chilli paste made with local ingredients.

We use a combination of our home-made slow cooked Tomato Ketchup & Birds Eye Chilli Relish for these Devilled Snack plates. The chillies are grown in our garden & we cook it down to a Jam.

**4 ways to enjoy this toss up, with peppers & onions**

**Prawns** - *Fresh Sea-white prawns caught off the coast close to us*

**Chicken Sausages** - *Made in-house, with a hint of sun-dried tomatoes & basil*

**Pork Sausages** - *Made in-house, Hot Italian style*

**Paneer** - *Gotta have a paneer version on a dairy farm!*

*Innikku is the Tamil word for "Today".*

*Innikku is our exploration of produce; the flavours, textures & possibilities that we imagine with it.*

*It is a plate, little or large that we offer for today.*

