

VEGETARIAN

- VEGETARIAN BETEL LEAF** 5EA
with watermelon, grapefruit, peanut, toasted coconut and palm sugar caramel
- FRIED IDLI CHAAT** 15
with garam masala, pomegranate powder, riata and tamarind chutney
- SALT AND PEPPER TOFU** 18
with shiso leaf, chilli and lemon pepper dressing
- GREEN PAPAYA SALAD** 18
with crushed peanuts, cucumber, lemongrass, mint, rice paddy herbs, shiso and nouc cham dressing
- WATERMELON SALAD** 18
with Thai basil, mint, cucumber with roasted chilli and shallot dressing
- CHARRED BRUSSELS SPROUT** 22
with potato, cherry tomato, garam masala, pomegranate powder, mint and tamarind chutney
- INDONESIAN CURRY OF TEMPE** 20
with chopped warrigal greens and eggplant sambal
- DRY RED CURRY OF TOFU** 25
with native pepperberries, wild ginger, long bean, baby corn, Thai basil and shredded betel leaf



LONTARA

ALL-DAY DINING



FEED ME 85/PAX (MIN. 8)

Our "Feed Me" selection is a nearly unending parade of small plates all filled with different cuisines of the Asian spice route.

The myriad of plates are laid out on the table at once in true feast.

We simply create the menu for you with our signature dishes designed to be shared.

SMOKED OCEAN TROUT BETEL LEAF

with pork skin, jeow bong, chilli relish, flat leaf coriander and salmon roe

CRISPY SOFT SHELL CRAB TEMPURA

with soft duck egg and chilli lime dressing

CRISPY PORK BELLY

with quandong, native pepper berries caramel and sunrise lime nam pla prik

PRAWN & GREEN MANGO SALAD

with mint, sand ginger, lemongrass, cherry tomato, Thai basil, ocean trout roe and chilli-lime dressing

ROBATA GRILLED 100 DAY AGED STRIPLOIN

with green shallot & peanut puree, kim chi, egg and taro dipping sauce

CRISPY SPANGLED EMPEROR

with pineapple, three flavour sauce, tamarind and kaffir lime juice

"GAI GALAI"

Arabic-Malay spiced chicken, slow cooked in coconut milk and then char grilled over hot coals

STEAMED RICE

AFTER DINNER CHEF'S SELECTION

Free flow still and sparkling water

SUGGESTED WINE PAIRINGS

	Gls	Btl
Millbrook Viognier 2020 Perth Hills WA		75
Flowstone Moonmilk 2019 Savagnin Viognier Gewurztraminer Forest Grove, WA	11	50
Amato Vino 'Lava Sunset' Verdelho 2019 Margaret River, WA		75
Juice June Negromano 2020 Ricca Terra 'Juicy June' Negroamaro Riverland, SA	12	55
Otro Vino Tempranillo Shiraz Malbec 2019 Karridale, WA		80

MAGNUM BOTTLES

Deep Woods Rosé 2014 Margaret River, WA	110
Rimauresq Estate Rosé 2016 Provence, France	160

DAILY COCKTAIL SPECIAL

PINEAPPLE GINGER MOSCOW MULE 18
(Pineapple, Ginger, Fresh Lime, Aromatic Bitters, Ginger Beer, Ketel One, Agave)

NATIVE FIZZ 18
(Tanqueray Gin, Gifford Elderflower Liqueur, Fresh Lemon, Lemon Myrtle Syrup, Egg White)

STRAWBERRY KAFFIR LIME DAIQUIRI 18
(Havana Club 3 Anos, Kaffir Lime Leaves, Fresh Lime, Strawberry Syrup)

EASTSIDE 20
(Tanqueray, fresh lime, chili, mint, agave)

A BUCKET OF FROSTY BINTANG PILSNER 30

COCKTAILS

HEART OF AGAVE 21
(Barrel Aged Anejo Tequila, Agave, Orange Bitters, Flamed Orange)
A crystal clear cut of ice floating in translucent amber, garnished with a twist of burnt orange. This is a serious stirred down tequila old fashioned which is indulgent, smoky and charred citrus notes.

COCOJO 18
(Coconut Rum, Coconut Water, Mint, Lime)
Fun to say and even more of a joy to drink. Carbonated coconut water, coconut flavoured rum, fresh lime and mint. Be prepared to be refreshed in the gorgeous Rottnest sun. This island flavoured mojito will be a crowd favourite to be enjoyed looking out to the ocean.

VANILLA LAIKA 22
(Crème de Mure & Vanilla Liqueur, Lemon, Cloudy Apple)
Smoky mezcal, paired with cleansing lime and rich almond orgeat. Balancing tart, sweet and smouldering mezcal goes into this tidy little drink. Speckled with bright, crunchy pomegranates.

SMALL PLATES

SYDNEY ROCK OYSTER 6 EA with green nam jim and finger limes	
SMOKED OCEAN TROUT BETEL LEAF 8 EA with pork skin, jeow bong, chilli relish, flat leaf coriander and salmon roe	
ROTTNEST ISLAND SCALLOPS 12 EA with caramelised minced duck, peanut, Thai basil, finger limes and nahm jim	
SALT AND PEPPER SQUID 24 with green shallot dried red chilli and lemon pepper dressing	
CRISPY PORK BELLY 25 with quandong, native pepper berries caramel and sunrise lime nam pla prik	
CHILLI SALT SOFT SHELL CRAB TEMPURA 27 with soft duck egg and chilli lime dressing	

SALADS

PRAWN AND GREEN MANGO SALAD 30 with mint, sand ginger, lemongrass, cherry tomato, Thai basil, ocean trout roe and chilli-lime dressing	
CHARRED GRILLED FREMANTLE OCTOPUS 32 with air dried pork, green papaya, shiso leaf, lemongrass, rice paddy herb lovage, and crushed peanuts	

LARGE PLATES

CRISP LAMB RIBS 28 with dried chilli lime leaf shrimp paste sweet fish sauce and nam pla prik	
"GAI GALAI" 34 Arabic-Malay spiced chicken, slow cooked in coconut milk and then char grilled over hot coals	
FRAGRANT MUSSEL CURRY 34 with pineapple, mustard seed, okra sour fruit, tomato & coconut milk	
ROBATA GRILLED 100 DAY AGED STRIPLOIN 35 with green shallot & peanut puree, kim chi, egg and taro dipping sauce	
CHAR GRILLED SHORT RIB BEEF 42 with smoked eel red curry, wild ginger and saltbush leaves	
GREEN CURRY OF GOLD BAND SNAPPER 42 with green papaya, oyster mushrooms, long bean and Thai basil	
CRISPY SPANGLED EMPEROR 44 with pineapple, three flavour sauce, tamarind and kaffir lime juice	

STEAMED RICE 5

AFTER DINNER

CHEF'S SELECTION 30