

## VEGETARIAN

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

**ROTTNEST ISLAND SCALLOPS**  
with caramelised minced duck, peanut,  
Thai basil, finger limes and nahm jim

**CHILLI SALT SOFT SHELL CRAB TEMPURA**  
with soft duck egg and chilli lime dressing

**PRAWN AND GREEN MANGO SALAD**  
with mint, sand ginger, lemongrass, cherry tomato,  
Thai basil, ocean trout roe and chilli-lime dressing

**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

**ROBATA GRILLED 100 DAY AGED STRIPLOIN**  
with green shallot & peanut puree, kim chi,  
egg and taro dipping sauce

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
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

SHISO COLLINS (Roku gin, Fresh lemon, Agave, Soda, Cucumber, Shiso)	18
NATIVE FIZZ (Tanqueray Gin, Gifford Elderflower Liqueur, Fresh Lemon, Lemon Myrtle Syrup, Egg White)	18
STRAWBERRY KAFFIR LIME DAIQUIRI (Havana Club 3 Anos, Kaffir Lime Leaves, Fresh Lime, Strawberry Syrup)	18
EASTSIDE (Tanqueray, fresh lime, chili, mint, agave)	20

## COCKTAILS

HEART OF AGAVE (Barrel Aged Anejo Tequila, Agave, Orange Bitters, Flamed Orange)	21
COCOJO (Coconut Rum, Coconut Water, Mint, Lime)	18
VANILLA LAIKA (Creme de Mure & Vanilla Liqueur, Lemon, Cloudy Apple)	22

## SUGGESTED G&T

708 GIN FEVER TREE Indian Tonic, Pepper Berries and Thyme	
BOTANIST ISLAY DRY GIN Fever Tree, Light Cucumber and Mint	
FOUR PILLARS BLOODY SHIRAZ Fever Tree, Lemon and Muscat Grapes	
MALFY GIN ROSA Fever Tree, Mediterranean Tonic, Rosemary and Grapefruit	

## SMALL PLATES

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

## SALADS

CHARRED BRUSSELS SPROUTS with garam masala, pomegranate, mint chutney, date and tamarind sauce	22
PRAWN AND GREEN MANGO SALAD with mint, sand ginger, lemongrass, cherry tomato, Thai basil, ocean trout roe and chilli-lime dressing	30
CHARRED GRILLED FREMANTLE OCTOPUS with air dried pork, green papaya, shiso leaf, lemongrass, rice paddy herb lovage, and crushed peanuts	32

## LARGE PLATES

CRISP LAMB RIBS with dried chilli lime leaf shrimp paste sweet fish sauce and nam pla prik	28
"GAI GALAI" Arabic-Malay spiced chicken, slow cooked in coconut milk and then char grilled over hot coals	34
FRAGRANT MUSSEL CURRY with pineapple, mustard seed, okra sour fruit, tomato & coconut milk	34
ROBATA GRILLED 100 DAY AGED STRIPLOIN with green shallot & peanut puree, kim chi, egg and taro dipping sauce	35
CHAR GRILLED SHORT RIB BEEF with smoked eel red curry, wild ginger and saltbush leaves	42
GREEN CURRY OF GOLD BAND SNAPPER with green papaya, bamboo, long bean and Thai basil	42
CRISPY SPANGLED EMPEROR with pineapple, three flavour sauce, tamarind and kaffir lime juice	44
JIMBARAN GRILLED WHOLE GOLDBAND SNAPPER (1KG FOR 2) with sambal olek, sambal matah, sambal ketchup manis and water spinach salad, served with jasmine rice	79

STEAMED RICE	5
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## AFTER DINNER

CHEF'S SELECTION	30
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