

LONTARA

TIDBITS

PACIFIC OYSTER with green nahm jim and finger limes	6ea
SMOKED OCEAN TROUT BETEL LEAF with pork skin, jeow bong, chilli relish, flat leaf coriander and salmon roe	8ea
ROTTNEST ISLAND SCALLOPS with caramelised minced duck, peanut, Thai basil, finger limes and nahm jim	12ea
SALT AND PEPPER TOFU with shiso leaf, dried red chilli and lemon pepper dressing	18

SHARING PLATES

CHARRED BRUSSEL SPROUTS with potato cherry tomato garam masala Indian siev pomegranate mint and tamarind chutney	32
CHARRED GRILLED FREMANTLE OCTOPUS with dried pork, green papaya, shiso leaf, lemongrass, rice paddy herbs, Thai basil and crushed peanuts	32
PORK BELLY with quandong, native pepper berries caramel and sunrise lime nam pla prik	34
CHILLI SALT SOFT SHELL CRAB TEMPURA with soft duck egg and chilli lime dressing	28
ROBATA GRILLED 100 – DAY AGED RIBEYE BONE IN with green shallot peanut relish, kim chi pickles, served with tare and egg dipping sauce.	50
GAI GALAI Arabic – Malay spiced chicken, slow cooked in coconut milk and char grilled over hot coals.	38
CRISPY WHOLE FISH with wild ginger, crispy Thai basil, pineapple and three flavour sauce	44
SUMATRAN GULAI OF TEMPE with warrigal greens, tamarind, coconut milk and eggplant balado	22
Steamed Rice	5
AFTER DINNER	
CHEF'S SELECTION	30