

# LONTARA

## TIDBITS

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

## SHARING PLATES

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