

LONTARA

Something Extra To Start

Pacific oyster, green nam jim, finger lime ^(GF, DF, NF)

(2 pcs) 12

Rottnest Island scallop, caramelised minced duck, peanut, Thai basil, finger lime, nam jim ^(GF, DF, NFR)

12

FEAST MENU -

\$79 PER PERSON

Krupuk & Chili and tomato sambal ^(GF, DF, NF, VG, VE)

SMALL - CHOOSE TWO FOR THE TABLE

Chilli salt soft shell crab tempura with soft egg & chilli lime dressing ^(DF, NFR)

Pork belly with quandong, native pepper berry caramel, sunrise lime, nam pla prik ^(GF, DF, NFR)

Smoked trout betel leaf, lime leaf, pork skin, jeow bong relishes, flat leaf coriander, salmon roe ^(GF, DF, VA, NF)

Smoked tofu and chili larb served with Thai herbs, pickled carrot and daikon, lettuce with roast peanuts ^(VG, GFR, DFR)

LARGE - CHOOSE TWO FOR THE TABLE

Char-Grilled Shark Bay Tiger Prawns, served in banana leaf, red tomato sambal, smoked dry shrimp, okra, snake beans, lime ^(GF, DF, NFR)

Gai Galai - Arabic - Malay spiced chicken - slow cooked in coconut milk, char grilled over hot coals ^(GF, DF, NF)

Robata grilled rib eye, green shallot, peanut relish, kim chi pickles, served with tare and egg dipping sauce ^(GF, DF)

Crispy fish with pineapple, three flavour sauce, tamarind and wild ginger ^(GFR, DF, NF)

Served with:

Sumatran gulai of tempe with warrigal greens, tamarind, coconut milk and eggplant balado ^(GF, DF, NF, VG, VE)

Green papaya, shisho leaf, lemongrass, rice paddy herbs, Thai basil, crushed peanut ^(GF, DF, NFR)

Steamed rice ^(GFR, DF, NN, VG, VE)

CHEFS' SELECTION OF DESSERTS TO SHARE

Coconut & ginger panna cotta, passionfruit semifreddo, pavlova, crème fraiche whip & seasonal fruits ^(GFR, DFR, NFR, VER)

GF - Gluten Free / GFR - Gluten Free On Request / VG - Vegetarian / VE - Vegan / VER - Vegan On Request

NF - Nut Free / NFR - Nut Free On Request / DF - Dairy Free / DFR - Dairy Free On Request

We take the utmost care in food preparation, however there may be traces of nuts and allergens in our food.