

LONTARA

NASI CAMPUR

35 per person

Our Balinese style dish of rice surrounded by an array Indonesian spiced dishes... Sweetcorn fritters, Sambal Bijak, Tiger Prawn Satay, Green papaya salad, Gai Gali of Chicken, Tempeh Sambal, Pork lawar Salad, Sambal Hijau, Acar vegetables, roast peanuts, krupuk

Enak Sekali!

Vegetarian option available

SHARING PLATES

PACIFIC OYSTER

6 each

with green nam jim & finger lime

ROTTNEST ISLAND SCALLOPS

12 each

with caramelized minced duck, peanut, thai basil, finger lime and nam jim

SALT & PEPPER TOFU

18

with Szechuan pepper and nouc cham

GREEN PAPAYA SALAD

18

with crushed peanuts, cucumber, lemongrass, mint, rice paddy herbs, shiso & nouc cham dressing

CRISPY PORK BELLY

22

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

TEMPURA SOFT SHELL CRAB

28

with soft egg and nouc cham dressing

GRILLED 30 DAY ROBATA RIB EYE

50

with green shallot, peanut relish, kim chi pickles & tare

GAI GALI

38

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

CRISPY WHOLE FISH

44

with wild ginger, crispy thai basil, pineapple & three flavour sauce

SUMATRAN GULAI OF TEMPE

22

with warragal greens, tamarind, coconut milk and eggplant balado

STEAMED RICE

5

DESSERT SELECTION PLATTER

30