

LONTARA

NASI CAMPUR 35

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

SOUTH AUSTRALIAN OYSTER 6 each
served raw with green nam jim & finger lime

SHARK BAY SCALLOP MIANG 12 each
served on betel leaf with caramelised minced duck & peanut, pineapple, finger lime, chilli

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

CRISPY FRIED LAMB RIBS 40
fragrant spices, curry leaves, tamarind glaze

GAI GALI 38
Arabic Malay spiced chicken, slow cooked in coconut milk and char grilled over hot coals

AJWANI FISH & TIGER PRAWN TIKKA 44
marinated with yoghurt, gram flour & garam masala, charcoal grilled, green chilli & coriander sauce

SUMATRAN GULAI OF TEMPE 22
with warragal greens, tamarind, coconut milk and eggplant balado

STEAMED RICE 5

DESSERT SELECTION PLATTER 30