

LONTARA

\$85 PER PERSON

Lontara Signature Feast Menu

A south-east Asian food experience, 3 courses plus rice. Min 2 persons, for entire table only,
Please ask your waitperson to talk you through today's menu.

SMALL SHARE PLATES

KRUPIUK & TEMPEH CRACKERS	14
Three sambals	
SNOW CRAB MA HOR ^{GF, DF}	21 (4 pieces)
Caramelized duck & peanut, finger lime, pineapple, watermelon	
CRISPY FRIED CABBAGE & MUSHROOM DUMPLINGS ^{VE, DF, NF}	18 (3 pieces)
Enoki mushroom, fermented chilli oil, soy, spring onion, coriander	
PORK BELLY KUSHIYAKI	18 (2 pieces)
Caramelised pork belly skewers, hibiscus tare	
EXMOUTH PRAWN DUMPLINGS ^{DF, NF}	22 (3 pieces)
Our hand made dumplings, lime, chilli & tamari dressing	
WEST COAST FISH CRUDO	28
Raw market fish, cucumber, persimmon, nam jim	
CHAR GRILLED SHARK BAY PRAWN SKEWER ^{GF, DF, NF,}	33 (3 pieces)
Kari kuning, robata tomatoes, Warrigal greens	
SOFT SHELL CRAB KARAAGE ^{NF}	22
Karashi mayonnaise, jalapeno-ponzu dipping sauce	

LARGE SHARE PLATES

PADANG STYLE EGGPLANT BALADO ^{VE, GF}	29
Robata grilled, spicy tomato-chilli sauce, tempeh sambal, crispy shallot, saltbush	
MALACCAN GRILLED ROCK LOBSTER ^{GF, DF, NF}	86
Cervantes crayfish, curry leaf, black pepper, chilli, spring onion, soy & oyster sauce	
CRISPY WHOLE NORTH WEST EMPEROR WITH THREE FLAVOURED SAUCE ^{GF, DF, NF}	54
Pineapple, chilli, herbs, paw paw	
FOUR PEPPER LAMB ^{GF, DF, NF}	
Slow-Roast Albany lamb shoulder, four types of pepper, hoisin glaze, Thai basil, prik sot kio	48
RENDANG SAPI ^{DF, GF}	42
Javanese style beef cheek rendang, roast pumpkin, crispy curry leaves	

SIDES

WOK SAUTED BROCCOLI ^{VE, GF, DF, NF}	15
Oyster mushrooms, greens and garlic	
GREEN PAPAYA SALAD ^{DF}	15
Cherry tomato, snake beans, rice paddy herbs, dry shrimp, mint, coriander, lemongrass, nuoc cham	
STEAMED RICE ^{VEG, DF, NF, GF}	5