

# LONTARA

## Sunday Night Special Set \$55 per person

### SMALL SHARE PLATES – a choice of two

YELLOWFIN TUNA CRUDO <sup>GF, DF, NF</sup>

Spicy Talay sauce, sesame oil, soy sauce, watermelon, mango, pickled cucumber, puffed rice

SHARK BAY PRAWN DUMPLING <sup>NF, DF</sup>

Chilli lime sauce & chives

CRISPY FRIED CABBAGE AND MUSHROOM DUMPLINGS <sup>DF, VE, NF</sup>

Enoki mushroom, fermented chilli oil. Soy, spring onion, coriander

BLACK FUNGUS, WOMBOK SPRING ROLLS <sup>VG, DF, NF</sup>

Vermicelli, carrot, sweet chilli sauce

TEMPURA TOFU <sup>VE, GF, DF, NF</sup>

Tamarind soy sriracha sauce

GREEN PAPAYA SALAD <sup>DF</sup>

Cherry tomato, snake beans, rice paddy herbs, dry shrimp, mint, coriander, lemongrass nuoc cham

### LARGE SHARE PLATES – a choice of two

250 G CHAR GRILLED PORTERHOUSE

Miso hollandaise, red chilli sambal

STICKY LAMB RIBS (6 PIECES) <sup>GF, DF, NF</sup>

Thai basil prik sot kio

ROTTNEST SWORD FISH TIKA KEBAB

Miso glazed, perilla leaves, shichimi togarashi

CRISPY WHOLE NORTHWEST EMPEROR THREE FLAVOURED SAUCE <sup>GF, DF, N</sup> (ADD 15 \$)

Pineapple, chilli, herbs, paw-paw

AROMATIC SRI LANKAN ROAST PUMPKIN CURRY <sup>DF, VE, NG, GF</sup>

Green chilli, cumin, fenugreek, coconut milk, crispy curry leaves

### ALL WITH

STEAMED RICE <sup>VE, DF, NF, GF</sup>

### DESSERT

PINEAPPLE SPRING ROLL <sup>NFR</sup>

Vanilla ice cream, pistachio crumb, palm sugar caramel

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