

LONTARA

LUNCH

\$45 per person

Bites

Half shell Abrolhos scallops (add \$7 ea.) Nuoc cham, vermicelli, finger lime

Coffin Bay oyster (add 5\$ ea.) ^{gf, df, nf} Salted chilli, ginger, rice wine vinegar, Davidson plum

Small sharing plates

King George Whiting ^{gf, nf}

Masala paneer cottage cheese, palm vinegar marinated King George Whiting, radish pickle, kombu oil

Shark Bay prawn dumplings ^{nf}

Our handmade dumplings, lime, chilli & tamari sauce (3 p)

Crispy fried cabbage and mushroom dumplings ^{nf}

Pink ginger, plum aioli and chilli oil (3p)

Chicken spring rolls ^{nf, df}

Sweet potatoes, white pepper, fish sauce, nuoc cham sauce

Tempura tofu ^{veg, nf,}

Tamarind soy sriracha sauce

Satay skewers ^{df}

Chicken and beef, spicy peanut sauce

Large sharing plates

Goldband snapper pla neung manao ^{gf, df, nf}

Thai lime garlic, chilli broth

Miso gochujang sticky lamb ribs ^{gf, df, nf}

Albany lamb, artisanal miso, raw honey, sesame seeds

250g Char grilled porterhouse ^{gf, nf}

Miso hollandaise, red chilli sambal

Padang style eggplant balado ^{veg, gf}

Robata grilled, spicy tomato chilli sauce, tempeh, crispy shallots

All served with Steamed rice