

LONTARA

Sunday Night

\$55 per person

SMALL SHARE PLATES

YELLOWFIN TUNA CRUDO ^{GF, DF, NF}

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

SHARK BAY PRAWN DUMPLING ^{NF, DF}

Chilli lime sauce & chives

CRISPY FRIED CABBAGE AND MUSHROOM DUMPLINGS ^{DF, VE, NF}

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

BLACK FUNGUS, WOMBOK SPRING ROLLS ^{VG, DF, NF}

Vermicelli, carrot, sweet chilli sauce

TEMPURA TOFU ^{VE, GF, DF, NF}

Tamarind soy sriracha sauce

GREEN PAPAYA SALAD ^{DF}

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

LARGE SHARE PLATES

250 G CHAR GRILLED PORTERHOUSE

Miso hollandaise, red chilli sambal

STICKY LAMB RIBS (6 PIECES) ^{GF, DF, NF}

Thai basil prik sot kio

ROTTNEST SWORD FISH TIKA KEBAB

Miso glazed, perilla leaves, shichimi togarashi

CRISPY WHOLE NORTHWEST EMPEROR THREE FLAVOURED SAUCE ^{GF, DF, N} (ADD 15 \$)

Pineapple, chilli, herbs, paw-paw

AROMATIC SRI LANKAN ROAST PUMPKIN CURRY ^{DF, VE, NG, GF}

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

ALL WITH

STEAMED RICE ^{VE, DF, NF, GF}

DESSERT

PINEAPPLE SPRING ROLL ^{NFR}

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