

LONTARA

LUNCH MENU

\$45 per person

Choose one small plate and one large plate per person

BITES

Half shell Abrolhos scallops + \$7 *Nuoc cham, vermicelli, finger lime*

Coffin Bay oyster + \$5 ^{GF, DF, NF} *Salted chilli, ginger, rice wine vinegar, davidson plum*

Skull Island King Prawn +11\$ *Rich Tom Yum, lime, crispy leaves*

SMALL 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} *Lontara handmade dumplings, lime, chilli & tamari sauce* ^{NF}

Crispy fried cabbage and mushroom dumplings ^{NF} *Pink ginger, plum aioli and chilli oil*

Chicken spring rolls ^{NF, DF} *Sweet potatoes, white pepper, fish sauce, nuoc cham sauce*

Tempura tofu ^{VEG, NF, GF} *Tamarind soy sriracha sauce*

Satay skewers ^{DF, GF} *Chicken and beef, spicy peanut sauce*

LARGE PLATES

All served with Steamed rice

Goldband barramundi 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*

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