



LONTARA

Start your experience with our signature welcome cocktail, crafted to refresh and inspire.

Then, indulge in a curated dining journey:

Choose one small plate and one large plate per person

— and don't forget to save room for dessert!

SMALL PLATES

King George whiting *Masala paneer cottage cheese, palm vinegar marinated King George whiting, radish pickle, kombu oil* ^{GF, NF}

Shark Bay prawn dumplings *Lontara handmade dumplings, lime, chilli & tamari sauce* ^{NF}

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

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

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

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

LARGE PLATES

All served with Steamed rice

Fish of the day pla neung manao *Thai lime garlic, chilli broth* ^{GF, DF, NF}

Miso gochujang sticky lamb ribs *Albany lamb, artisanal miso, raw honey, sesame seeds* ^{GF, DF, NF}

250g Char grilled porterhouse *Miso hollandaise, red chilli sambal* ^{GF, NF}

Padang style eggplant balado *Robata grilled, spicy tomato chilli sauce, tempeh, crispy shallots* ^{VEG, GF}

DESSERT

Chef selection of the day

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