

LOTUS

Welcome to Lotus at The Beaufort. Our modern Asian-inspired menu is designed to be shared, and dishes will be served as they're ready. Can't decide? Leave the decisions to us with our 'Feed Me' experience; a generous selection of favourites, including dessert. Please note, our 'Feed Me' is a whole-table experience.

LOTUS CHEF'S SELECTION FEED ME - \$84pp

Small

freshly shucked pacific oysters, prik nam pla (ea) (gfi)	6
sichuan pork pot sticker dumpling, honey chilli soy (2)	13
cauliflower spring roll, peanut chilli sauce (2) (vg)	13
steamed prawn dumpling, soy and black vinegar caramel (gfi) (2)	14
crispy corn fritters, kimchi caramel, coriander, chilli (vg, gfi)	14
smashed pork & prawn dim sum, sesame chilli soy, coriander, chilli (2)	14
butter chicken curry puff, achar pickle (2)	16
fragrant beef satay skewer, house satay, chilli peanut (2) (gfi)	16
pulled duck bao, coriander, pickled cucumber, peanuts, sriracha mayo (2) (gfi)	18

Medium

charred broccoli, house satay, miso butter, peanut crunch, thai herb salad (vgo, gfi)	24
kadala cauliflower, rice puffs, pepitas, sunflower seeds, lemongrass coconut sauce (vg, gfi)	23
sichuan pepper salted squid, green peppercorn, chilli, lemon (gfi)	23
charred fremantle octopus, tom yum, baby corn, cherry tomato, wild mushroom (gfi)	28
malay fried popcorn chicken, tamarind chill jam (gfi)	23
tempura pumpkin, sweet soy glaze, soft herbs, roasted garlic, chilli (vg, gfi)	23
hiramasa south australian kingfish sashimi, green nam jim, coconut, coriander, lime, chilli (gfi)	28
spiced duck larb, cos lettuce, chilli, lemongrass, mint, thai basil (gfi)	24
beef tataki, yuzu ponzu, shichimi, crispy potato nest, daikon, fried garlic (gfi)	27

Large

wok tossed rice noodle roll, egg, gai lan, mushroom medley, chilli oil (v, vgo)	33
chicken satay pancake, green bean, capsicum, baby corn, coriander, fried shallot	38
crispy braised pork belly, karee sauce, chilli, coriander, pickled pineapple, green mustard (gfi)	42
braised beef rib, asian herb salad, sweet fish sauce, hot and sour dressing (gfi)	44
authentic okra curry, tomato, coriander & mint yoghurt (vgo, gfi)	35
roasted baby snapper, spiced carrot puree, green sambal, charred chinese cabbage (gfi)	39
red curry, braised duck legs, longan, eggplant, green bean, thai basil (gfi)	44
rendang curry of boneless beef, coconut, crispy shallot (gfi)	42

Sides

mango and papaya salad, coriander, ginger nuoc cham (vgo, gfi)	15
vegetarian fried rice, asian mushroom, bean sprout, egg, coriander, chilli (vgo, gfi)	18
flakey roti, fragrant yellow curry oil (v)	14
charred green beans, cashew nut sambal (vg, gfi)	15
vegetable achar pickles (vg, gfi)	8
steamed jasmine rice (serves 2) (vg, gfi)	8

v - vegetarian | vg - vegan | gfi - gluten free ingredients | df - dairy free | o - option

Whilst we take great care to accommodate dietary requirements, we cannot guarantee completely allergen-free meals due to the risk of trace allergens being present in supplied ingredients and our kitchen environment. Where no Australian region of origin is listed, seafood ingredients should be considered imported. Please note Public Holidays incur a 15% surcharge