LOTUS

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

CHEF'S SELECTION FEED ME - $85pp

Small

freshly shucked pacific oysters, prik nam pla (ea) (gfi)	6
poached pork wonton, sichuan chilli, honey, soy (2)	13
cauliflower spring roll, peanut chilli sauce (2) (vg)	13
steamed prawn dumpling, soy and black vinegar caramel (2)	14
sticky rice bomb, chicken, dried shrimp, shiitake, sweet dark chilli soy (2)	14
crispy corn fritters, kimchi caramel, coriander, chilli (vg, gfio)	14
smashed pork & prawn dim sum, sesame chilli soy, coriander, chilli (2)	15
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) (gfio)	18
lobster & prawn toast, flying fish roe, chives, yuzu chilli mayo, sesame (2)	26

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 (gfio)	23
fire-kissed kai lan, roast garlic & tomato sambal, rice puffs, pepitas, sunflower seeds (vg, gfi)	23
charred fremantle octopus, tom yum, baby corn, cherry tomato, wild mushroom (gfi)	28
malay fried popcorn chicken, tamarind chill jam, bean shoots (gfio)	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
seared 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, gfi)	34
nam prik pao chicken, pancake, green bean, capsicum, baby corn, cashew sambal	38
crispy braised pork belly, karee sauce, chilli, coriander, pickled pineapple, green mustard (gfio)	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)	36
crispy daintree barramundi, sweet garlic chilli, green bean, eggplant, baby corn, basil (gfi)	43
braised lamb shank, massaman curry, potato, coconut, cripsy curry leaves (gfi)	41
red curry, braised duck legs, longan, eggplant, green bean, thai basil (gfi)	44
rendang curry of boneless beef, coconut, crispy shallot (gfi)	42
lotus scotch fillet (300g), nam prik, spiced soy, charred broccolini, lemon cheek (gfi)	54

Sides

thai rice noodle salad, mango, papaya, coriander, coconut, chilli, fried shallot (vgo, gfi)	16
hawker fried rice, asian mushroom, kai lan, baby corn, egg, coriander, chilli (vgo, gfi)	19
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