

Entrée

Lamont's house-baked bread, house churned butter with sea salt 3.30

Buttermilk quail with heritage coleslaw, raw honey and saffron yogurt

Smoke salmon and crème fraiche terrine with asparagus, dill pikelets

Wagyu beef tartare, soft herbs, shitake mushroom, egg and horseradish cream

King George whiting, Iberico Jamon with pressed cucumber and lemon myrtle

Lobster and grilled peach salad with fennel, sesame lavash, Sriracha aioli

24 each

Main Course

Smoked duck breast with corned leg hash, swan valley figs and vincotto 39

Lamb loin with smoked eggplant, bulghur kofte and fattoush salad 39

Pan fried snapper, roast ratatouille with pistou tortellini, dried Kalamata 43

Organic chicken & Waldorf salad, warm grapes, candied walnuts, Roquefort 39

Crisp fried pork, Fremantle octopus with chorizo and caramelised apple 39

City Black Angus fillet 220gm 43

Wagyu sirloin grade 4/5 220gm 48

Steaks served with pommes fondant, wood roasted vegetables

Sides to share 12 each

Chips, parmesan and sea salt

Mixed leaves, barrel aged feta, pomegranate molasses

Baby cos, mozzarella, white balsamic

Desserts

Mango mont blanc with marshmallows, yuzu puree and coconut cream

Chocolate and orange blossom brioche donuts with crème caramel

Tiramisu pannacotta with malt mascarpone, sponge finger, Navera strawberries

Roasted cinnamon pineapple with milk crisps, waffle and burnt honey icecream

17.50 each

Lamont's petit chocolate selection 12.50

Premium International cheeses with crisp bread, quince and seasonal fruit

17.50 each 42.00 three cheese

Brebirousse d 'Argental France, sheep's milk, surface ripened

The Fine Cheese Company Cave Aged Cheddar UK, cow's milk

Bleu de Laqueuille France, cow's milk

Lamont's Dessert Riesling 2014	10	45
Lamont's Tawny Port	10	45
Lamont's Navera	12	50
Lamont's Muscat	12	50
Pedro Ximénez 1927 Alvear	16	80
Hennessy V.S Cognac		13
Hennessy X.O Cognac		35
Chabot Napoleon Armagnac		19
Chabot XO Armagnac		22
Paul Giraud Tres Rare Cognac		45