

Degustation Menu

\$95 six course set menu

\$165 with recommended paired wines

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

Lamont's Verdelho 2014, Swan Valley, WA

Buttermilk quail with heritage coleslaw, raw honey and saffron yogurt

Lamont's Sauvignon Blanc Semillon 2016, Margaret River, WA

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

Lamont's White Monster 2015

Crisp fried pork, Fremantle octopus with chorizo and caramelised apple

Lamont's Cabernet Sauvignon 2014, Margaret River, WA

Lamb loin with smoked eggplant, bulghur kofte and fattoush salad

Lamont's Shiraz 2014, Donnybrook, WA

Chocolate and orange blossom brioche donuts with crème caramel

Lamont's Navera NV, Swan Valley, WA