

## **Entrée**

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

Japanese pancake, Iberico Jamón, BBQ sauce and bonito

North West squid and chorizo, grilled cucumber, chilli and soft herb salad

Braised rib croquette, pickled kohlrabi, soft egg aioli and bresaola

Scallop and prawn Shanghai dumpling, truffled sautéed cabbage, pancetta

Cider braised pork cheek, celeriac puree, fried oyster and samphire

**24 each**

## **Main Course**

Hot smoked ocean trout, fennel and nashi apple coleslaw, hollandaise 39

Steamed snapper, cherry tomato, coriander broth and grilled okra 43

Duck breast, duck leg hash, poached quince and vincotto reduction 39

Organic chicken breast, chestnut dumplings, sautéed porcini mushrooms 39

Lamb cutlet, roast vegetable hummus and melted pecorino 39

Beef City Black Angus fillet 220gm 43

Wagyu sirloin grade 4+ 220gm 48

*Steaks served with baked kipfler potatoes, chimichurri and braised rib jus*

## **Sides to share 12 each**

Charred cos salad, smoked buffalo mozzarella

Broccoli, bagna cauda sauce

Hand cut wedges, roast onion cream

## Desserts

Quince and custard tart, lemon mascarpone and white chocolate

Maple banana parfait, peanut brittle and fried banana beignet

S'mores - toasted marshmallow, chocolate ganache, cookie dough ice cream

Yuzu posset, Madeleine cake, young coconut and meringue

**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 Navera	12	50
Lamont's Muscat	12	50
Lamont's Liqueur Shiraz	18	75
Pedro Ximénez 1927 Alvear	16	80
Hennessy X.O Cognac		35
Chabot Napoleon Armagnac		19
Chabot XO Armagnac		22
Paul Giraud Tres Rare Cognac		45