

Entrée

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

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

Jumbo quail ballotine with baby corn, guanciale and ancho aioli

Japanese pancake with Jamón Ibérico, bbq sauce and bonito

Burrata with nduja sausage, garden peas, grain crisps, lemon evoo

Prawn and scallop ravioli with smoked tomato and squid ink sugo

24 each

Main Course

Spaghetini with walnut sauce, porcini butter, soft egg and pecorino 39

Grilled snapper green bean and nigella salad, crème fraiche and potted shrimp 43

Organic chicken, roasted cauliflower puree, pine nuts & sultana, Jarrah honey 39

Duck breast with paprika almonds, cranberry, fire roasted capsicum, yoghurt 39

Lamb cutlets with roast vegetable hommus, confit beetroot and chimichurri 39

Beef City Black Angus fillet 220gm 43

Wagyu sirloin grade 4+ 220gm 48

Served with truffled macaroni gratin and peppercorn jus

Sides to share 12 each

Hand cut chips, smoked sea salt

Iceberg lettuce, pancetta and buttermilk

Harissa roasted carrots, yogurt

Green bean and radish salad, roast sesame dressing

Desserts

Chiffon cheese cake, white chocolate mascarpone, orange compressed strawberries

Matcha custard with cherry blossom and raspberry gel, black sesame wafer

Maple roasted banana parfait, macadamia praline, cinnamon beignet

Doughnut cake with salted caramel, Yuzu curd, butter popcorn macaron

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