

*Functions
Package at
Lamont's Winery*

WELCOME TO LAMONTS

At Lamont's Winery in the Swan Valley we focus on casual informal dining in a relaxed atmosphere. We want our guests to feel relaxed and at home while enjoying our premium wines and delectable fare. Our menu is designed to suit all special occasions and corporate events. Please ask for an appointment to discuss your event in more detail.

CAPACITY

CELLAR DOOR

Sit Down Event up to 60-80 persons (80 including decking)
Cocktail Event up to 80 persons

PAVILION

Sit Down Event up to 80 persons
Cocktail Event up to 100 persons

BOTTLING HALL

Sit Down Event up to 80 persons

Wine Tasting and Sit Down Rolling Tapas

\$70 per person package

Guests will be treated to a complimentary tasting conducted by Lamont's staff who will give a 5-10 minute talk on the wines. Followed by an afternoon of rolling "small tastes" including baguette and olives to start, 2 rounds of tasting plates and delicious cheese to finish. An assorted dessert plate is available for \$10.00 per person.

Rolling Tapas plates are based on our Small Plates menu and varies depending on product availability and season.

For instance, food selection could be as follow:

1st Round would be a mix of cold dishes:

Duck Parfait, Warm Fig Jam, Crostini

Selection of breads w' EVOO, French Butter and Mixed Olives

5 spiced shredded chicken w' kafir lime and aioli, crostini

2nd Round, a mix of hot food:

Dukkah Crumbed "Shark Bay" Whiting Fillets, herbed mayonnaise

Beef Chipolatas, wrapped in bacon with caramelised eggplant

Cos, Avocado, Toasted Cashews, Soy Sesame Dressing

Straight Cut Chips, Rosemary Sea Salt

3rd Round, cheeses:

Triple Cream Brie, Toasted Hazelnuts, Drizzled Honey, Crostini

Matured English Cheddar, Dried Figs, Crostini

Sit Down Rolling Tapas

\$50 per person package

Guests will be treated with an afternoon of rolling “small tastes” including baguette and olives to start and 2 rounds of tasting plates. An assorted dessert plate is available for \$10.00 per person and drinks can either be on a tab or pay as you go at our cellar door.

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Duck Parfait, Warm Fig Jam, Crostini

Selection of breads w’ EVOO, French Butter and Mixed Olives

5 spiced shredded chicken w’ kafir lime and aioli, crostini

2nd Round, a mix of hot food:

Dukkah Crumbed "Shark Bay" Whiting Fillets, herbed mayonnaise

Straight Cut Chips, Rosemary Sea Salt

Triple Cream Brie, Toasted Hazelnuts, Drizzled Honey, Crostini