

LAMONT'S

Smiths Beach

ANTI PASTI

- Grilled fennel cacciatore**, grilled lemon 14.5
- Pork rilette**, crostini, cumquat jam 12.5
- Lamont's olives** with garlic and rosemary 8.5
- San Danielle prosciutto** 14
- Burrata**, lemon pressed evoo 14.5
- Duck parfait**, caramelised onion, crostini 18.5

BREAD

with French butter

Sourdough 3.5

Baguette 3.5

ENTREE

also available as a main

- Abrolhos Island half-shell scallops**, nduja, kaffir lime, macadamia 25.5
- Baked feta** with lavender honey, chickpea-cumin lavosh 24
- Quail**, melted beetroot, green olive, rocket 24
- Goats curd gnocchi**, pine-nuts, pancetta, sage 24

SHARK BAY WHITING

tempura style with grilled lemon

4 pieces 24 / 6 pieces 34

8 pieces 42

MAINS

- Cone Bay Barramundi**, Asian greens, miso, shiitake, soft garlic 39.5
- Chicken confit**, Parmesan catalan, peas, broad beans, brussels, jus 39.5
- Charred lamb kofta**, fattoush salad, sumac crouton, yogurt tahini 38.5
- Grilled Exmouth prawns**, tomato chermoula, hummus, preserved lemon 42
- 220gm Angus fillet**, truffle butter, leafy greens, chips 41.5
- 300gm Margaret River wagyu sirloin**, truffle butter, leafy greens, chips 58

SIDES

suitable to share for two

Chips 10.5

Rocket & hazelnut salad 10.5

Steamed vegetables 10.5

VEGETARIAN

also fabulous as a side dish with mains

- Rosti**, caramelised eggplant, leafy greens 25.5
- Harissa baby carrots**, mixed grains, saffron yoghurt 25.5
- Courgette spaghetti**, braised tomatoes, macadamia 21
- Avocado**, crunchy sprouts, spinach, pomegranate molasses 19.5

DESSERT

- Tonka bean** crème caramel 16
- Pavlova**, poached berries, vanilla anglaise 18.5
- The sundae**: cherry ice-cream with yuzu curd, double cream, cronut and toasted coconut 18.5
- Coffee sponge**, chocolate mousse, passionfruit, raspberry 18.5

CHEESES

served with quince & crostini

La Delice 18.5

Heysen Blue 18.5

English Cheddar 16.5

A taste of each 35.5

Vegan and gluten free options available