

LAMONT'S

- BISHOPS HOUSE -

Degustation Menu

\$105 six course set menu

\$175 with recommended paired wines

Silken egg custard with shitake mushroom, broth, truffle ham and bonito

Vincent Dampit Chablis 2016, Burgundy, France

Grilled scampi with saffron butter and fresh coconut, vadouvan

Pazo Do Mar 'Expresion' Albarino 2016, Rias Baixas, Spain

Roast cauliflower, herb butter with black barley and corn braise, pecorino

Oakridge Pinot Noir 2018, Yarra Valley, VIC

Quail roulard, cranberry and port gel, pastrami spice, fried egg

Pagos de Familia Langa Peiza El Coll Old Vine Garnacha 2015, Spain

Poached White Rocks veal green olives, charred broccoli, celeriac puree

Piazza Barbera D'Alba 2016, Italy

Peanut butter parfait sandwich with brûléed banana and salted caramel

Lamont's Navera NV, Swan Valley, WA