

LAMONT'S

- BISHOPS HOUSE -

Entrée

Lamont's house-baked bread, Beurre d'Isigny 3.30

Grilled scampi with saffron butter and fresh coconut, vadouvan

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

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

Chicken liver parfait, quince jelly with provolone and pickle jaffle, nashi

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

24 each

Main Course

Ricotta gnudi with chestnut cream, hazelnuts and smoky roast pumpkin 38

Snapper with leek and chive risotto, Meredith goats cheese, green herb oil 43

Cornfed chicken, cashew hummus, toasted tahini and sesame beans 39

Confit duck leg with pear and macadamia brik, snow peas & mandarin vinegar 39

Poached White Rocks veal green olives charred broccoli, smoked celeriac puree 39

Beef City Black Angus fillet 220gm 43

Wagyu sirloin grade 4+ 220gm 48

Steaks served with charred vegetables and watercress butter

Sides to share

Charred greens with anchovy vinaigrette

Radicchio, pancetta and pear slaw

Triple cooked chips with cajun spices

12 each

Desserts

Peanut butter parfait sandwich with brûléed banana and salted caramel

Pedro Ximénez poached pear with roast cherries and coconut crumble

Passion fruit tart with ruby chocolate mousse, double vanilla marshmallow

Basque cheese cake with quince and mulled wine gel, macaron

17.50 each

Lamont's petit chocolate selection

12.50

Cheese

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

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Lamont's Iced Riesling 2012	375ml	10	45
Lamont's Navera		12	50
Lamont's Muscat		12	50
Lamont's Liqueur Verdelho		14	60
Lamont's Liqueur Shiraz		18	75
Château De Rayne Vigneau Sauternes 2010, Grand Cru		75	
Hennessy X.O Cognac		35	
Chabot XO Armagnac		22	