

# LAMONT'S

- BISHOPS HOUSE -

Bread and olives 5.5pp

## Entree 24

Swan Valley figs | Cured Kangaroo | Sesame cracker | Beetroot

Roast pumpkin | Ras el hanout | Cashew butter | Curry leaves

Wagyu bresaola | Artichoke | Puffed barley | Ivory Sauce

Fried duck | Watermelon | Black tahini

Shark Bay prawns | Grilled corn | Nduja | Kaffir

## Mains 42

Goldband snapper | Beurre blanc

Organic corn-fed chicken breast | Roast chicken cream

Lamb Shoulder | Roast garlic hummus

Crumb pork cutlet | Miso butter

Beef City Black Angus fillet 200gm | Veal jus | Caramelized onion

Wagyu sirloin grade 4+ 200gm | Veal Jus | Caramelized onion

*Mains served with chef's selection of seasonal provisions*

## Desserts 17.5

Peanut butter parfait sandwich | Brûléed banana | Salted caramel

Vanilla short cake | Strawberries | Yuzu curd

Passion fruit tart | Ruby chocolate mousse | Rainbow meringue

Basque cheesecake | Espresso granita

Petit chocolates 12.50

Premium International cheeses | Crisp bread | Quince | Seasonal fruit

17.5 each      42 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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Affogato		9.5	
Lamont's Iced Riesling 2012	375ml	10	45
Lamont's Navera		12	50
Lamont's Liqueur Verdelho		14	60
Lamonts Liqueur Shiraz		18	75
Château De Rayne Vigneau Sauternes 2010, Grand Cru			75
Hennessy X.O Cognac		35	
Chabot XO Armagnac		22	