

LAMONT'S

- BISHOPS HOUSE -

Vegetarian Menu

Bread and olives 5.5pp

Entree 24 / Main 38

Swan Valley figs | Beetroot Relish | Cashew Hummus

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

Chia hemp pattie | Roast garlic hummus

Penne pasta | Roast tomato

Grilled sausage | Rocket salsa verde

Mains served with chef's selection of seasonal provisions

LAMONT'S

- BISHOPS HOUSE -

Gluten Free Menu

Gluten Free Bread and olives 5.5pp

Starters 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 | Caper beurre noisette

Organic cornfed chicken breast | Rocket salsa verde

Lamb Shoulder | Roast garlic hummus

Crumb pork cutlet | Miso butter

Beef City Black Angus fillet 200gm | Veal jus

Wagyu sirloin grade 4+ 200gm | Caramelized onion

Mains served with chef's selection of seasonal provisions