



The Wine Tasting (\$10pp)

For larger groups of 10 or more we offer a:

\$10 a head wine tasting which will get you

- Around 2.5 glasses worth of wine each (for you to drink at your own pace)
- A brief 5-10-minute spiel about the wines (longer or shorter if you prefer)
- A few bowls of our house made olives
- A small fortified cocktail to finish.

Wine Tasting & Nibbles Package

Starts at \$25 per person

Including:

\$10 a head wine tasting (mentioned above)

In addition, this package will include over \$15 per person worth of:

Triple cream brie, Swan Valley honey, crostini
Beetroot tzatziki, soft feta, toasted flatbread
Twice cooked straight cut chips, rosemary sea salt
Baguette, balsamic & EVOO
Marinated mixed olives w' rosemary and garlic

(Sample menu)



Beverage Packages

Option 1:

For large groups and corporate events, we recommend setting up a bar tab with the Cellar Door which can be either served as table service or picked up from the bar.

We will notify you when the bar tab is being reached and you will have the option to increase the tab or allow guests to purchase their own drinks

Option 2:

We can do a premium beverage package for 3h @ \$75pp including:

- Vintage Sparkling
- 2 White Wines,
- 2 Red Wines,
- 2 Selected Beers
- Assorted Soft Drinks

Once the beverage package is finished, guest will be able to purchase their own drinks from the bar.



Canapé Package- \$60 per person

A convenient and attractive style of food service, ideal for standing parties and social gatherings.

Food will be brought out at a comfortable but filling rate for 3 hours with your choice of Canapé Selection (3 hot, 3 cold)

Hot:

- Tempura Shark Bay whiting, lemon
- Fried mozzarella sticks, chimichurri
- Buttermilk chicken bites, spicy mayo
- Thai fish cakes, nam jim
- Mini roasted chorizo, jalapeno mustard, lemon
- Mini brie and roast tomato tart
- Duck and mushroom arancini
- Lamb kofta, tomato jam
- Crispy fried cauliflower, spicy tahini sauce

Cold:

- Duck parfait, caramelised onion jam, crostini
- Shredded duck and peppercorn rilette, sticky balsamic, crostini
- Shaved beef, tomato salsa, crispy tortilla
- Beetroot, goats curd tart, dill
- Smoked salmon blini, avocado, wasabi
- Chicken, crispy pancetta, caper mayo in baguette
- Feta and pine nut pinwheel, rocket pesto
- Roast tomato, olive tapenade, manchego on puff

For kids, we could do a package of chicken and chips with soft drinks and juices @ \$15 per child



Sit Down Rolling Tapas Package

\$50 -70 per person package

Rolling "small taste plates" including baguette and olives to start, 2 rounds of tasting plates and delicious cheese to finish.

Rolling Tapas plates are based on our Small Plates menu and vary depending on product availability and season.

(A) For instance, the first round could be as follows:

1st Round would be a mix of cold dishes:

Duck Parfait, caramelised onion jam, crostini
Baguette, EVOO, French Butter and Mixed Olives
Beetroot tzatziki, soft feta, toasted flatbread

2nd Round, a mix of hot food:

Tempura Shark Bay Whiting, fennel, lemon
Maple roasted chicken, caramelised pumpkin, daikon radish
Baby cos, radish, sweet onion flatbread salad, buttermilk dressing
Twice cooked straight cut chips, rosemary sea salt

(B) 3rd Round, cheeses (\$10 extra per person)

Triple Cream Brie, Swan Valley honey, crostini

(C) An assorted dessert package is available for \$10.00 per person or you can feel free to bring your own cake with no extra charge.

Desserts: Caramel, chocolate and macadamia slice, Chocolate and walnut brownie, Navera soaked cranberry slice, Orange and almond cupcake

LAMONT'S
- WINERY -

\$70 Wine Pairing Degustation Package
LAMONT'S DEGUSTATION VERSE OFF!!

This package is for the more discerning wine connoisseur or for those looking to spice up their event with a little learning entertainment.

The 4 food courses will be paired with 2 wines each, lending themselves to the varying styles of food while also being battled against each other.

This makes for double the flavour in each course while also showing the diner what style of wine works for them with what dish.

The cost includes 7 large tastes of 7 different wines as well as 4 courses of delicious Lamont's style cuisine.

**2019 Lamont's Semillon/Sauvignon Blanc
vs. 2019 Lamont's Riesling**

Abrolhos Island half shell scallops, herb butter, caper crumb

2019 Lamont's Corin's Blend vs. 2018 Lamont's Pinot Noir

Seared lamb rump, romesco, preserved lemon, chickpea

**2019 Lamont's Cabernet Sauvignon
vs. 2019 Lamont's Shiraz**

Slow braised beef cheek, celeriac puree, green beans

Lamont's Liqueur Verdelho
Apple tart tartin, crème anglaise

Espresso / Tea