

LAMONT'S

• CELLAR DOOR MENU •

smoky warm mixed nuts 7

Lamont's mixed marinated olives 9

anchovy stuffed olives 9

baguette and olives 15

baguette and French salted butter 12

baguette and EVOO w' balsamic 12

lonely baguette 7

twice cooked wedges, paprika salt
small 8 / large 12

triple cream brie, toasted walnuts, local
honey, baguette 18

Gippsland blue, quince paste, baguette 18

Maffra cheddar, quince paste, baguette 18

All three cheeses – 48

PERFECT FOR SHARING

shaved air-dried wagyu, Dijon sauce, shoestring fries 24

pairs well with 2020 Vintage Sparkling / 2018 Cabernet Malbec

duck parfait, toasted hazelnuts, orange syrup, crostini 18

try it with 2021 White Monster / 2020 Shiraz

tempura battered "Shark Bay" whiting fillets, lime 36 / extra piece 6

goes well with 2021 Riesling / 2022 SSB

lamb shank croquettes, chili aioli 24 / extra piece 6

enjoy with 2017 Black Monster

grilled prawn cutlets, bean shoot and cashew salad, toasted sesame dressing 36

lovely with the 2022 Pinot Gris / 2022 Bunyip Rose

polenta crumbed chicken, white bean cream, black garlic aioli 32

we like it with 2020 Corins Blend

seasonal green salad, dressing 22

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sweets... see blackboard for this week's desserts

LAMONT'S

• DRINKS LIST •

BEER / CIDER

Little Creatures Pale Ale	9
Corona	9
Little Creatures Rogers (mid strength)	9
Single Fin (Gage Roads)	9
Pirate Life Açai Sour	9
Bertie Apple Cider (Colonial)	9
Matso's Ginger Beer	9

NON-ALCOHOLIC

Coke, Diet Coke, Coke No Sugar	5
Fanta	5
Sprite	5
Cascade Lemon, Lime & Bitters	5
Cascade Ginger Beer	5
Capi Sparkling Mineral Water	6
Apple or Orange Juice	5
Coffee/tea	from 5