



BIRTHDAYS/WORK FUNCTIONS/ANY EXCUSE WILL DO

Is there a special occasion coming up? Need a girl's weekend? Just needing a break from the daily grind? Get your group together and treat yourselves to a day of fun and good times at Lamont's Swan Valley.

#### FOOD:

\$70 per person (12 to 60 guests)

Bread, butter, olives, and twice cooked chips on arrival.

Followed by the chef's selection of dishes off our seasonal menu (see sample seasonal menu).

Option to add **\$15 per person cheese OR dessert platter**.

#### DRINKS:

We can even offer a tab service for your table for anyone from your party to order drinks at cellar door that we can run for the day and sort out at the end of your event.

Want to make it a little more special? Add on a **\$10 per person wine tasting** and receive 10% off any retail wine purchases on the day.

Gluten free and vegetarian options available.

Email your enquiry to

[orders@lamonts.com.au](mailto:orders@lamonts.com.au)

A generous selection of dishes from our menu for the table to share, brought out over a 2-hour period.

*CHEF'S CHOICE SEASONAL SAMPLE MENU:*

*(subject to change)*

mixed green salad, ginger & tamari dressing, peanut & noodle crumb (GFO)

herbed ricotta w' ripe cherry tomatoes, garlic toasts, lemon oil (GFO)

mixed grains, roast beetroot, seared courgettes, sweet corn aioli

shaved jamon, grilled antipasti vegetables, parmesan chips (GF)

shredded chicken salad, tossed slaw, light chipotle dressing, crisp potato sticks (GF)

smoked salmon, crushed pea w' pecorino, crème fraiche, white balsamic pearls (GF)

seared scallops, house smoked crispy bacon, salsa verde (GF)

spiced honey fried pork belly w' apple, currant and pinenut salad (GF)

grilled Indian spiced prawns w' avocado salsa, orange sesame dressing (GF)

tempura whiting fillets, fennel slaw, cumin salt, lime

grilled beef fillet tataki, Asian greens, onion & ponzu salad, crispy nori (GF)