

SPRING 2026 SAMPLE MENU

House baked bread | Lamont's olives

Masterstock quail | Cucumber salad | Toasted sesame *df*

Confit of salmon | Buttermilk dressing | Fennel *gf*

Miso glazed pumpkin | Chicken crackling | Whipped feta *gf*

BBQ pork jowl | Apple Waldorf | Black garlic aioli *df*

Goats cheese souffle | Mushroom fricassee | Endive

Ricotta lasagna | Truffle bechamel | Courgette blossom

Tiger prawns | Seafood marinara | Bisque sauce

Black Angus fillet | Cannelloni | Entrecote butter *gf optional*

Goldband snapper | Parmesan roasted leeks | Chive oil *gf*

Duck breast | Peppercorn sauce | Port cherries *gf optional*

'seasonal sides to share'

Cos salad, Parmesan dressing | Pemberton chips, Sea salt

Roast carrots, Hot honey

Textures of chocolate | Hazelnut daquiose | Caramel chocolate

Creme brulee | Cinnamon doughnuts | Honeycombe

Banana tarte tatin | Miso caramel | Vanilla mascarpone

Sheeps milk pannacotta | Berry compote | Macaron

Lamont's sources all seafood from Australian Waters