

WINTER 2026 SAMPLE MENU

House baked bread | Lamont's olives

Sumac lamb kofta | Cucumber salad | Minted sheeps yogurt *gf*

Leek and potato rosti | Roast beetroot | Truffle mayo *v gf*

Australian Shark Bay scallop ceviche | Coconut & Lime | Espelette pepper *gf*

Rustichella caviar spaghetti | Hand picked Australian crab | Bottarga

Confit duck rilette | Honey pickled pears | Sourdough *gf option*

Ricotta and chive gnudi | Roast ratatouille | Pangratata *gf option*

Indian Ale Australian Barramundi | Lemon pepper | Paris de Cafe mayo

Roast chicken breast | Miso cabbage | Cashew tahini butter *gf*

Baked Australian Goldband Snapper | Soft tomatoes | Courgette *gf*

Angus beef fillet | Mushroom confit | Garlic chive puree *gf option*

'seasonal sides to share'

Vanilla custard tart | Strawberry compote

Basque cheesecake | brûléed bananas | Donuts

Tiramisu | Coffee granita | Kaluha sabayon

Honey cake | Sea salt caramel | Honeycomb

Lamont's sources all seafood from Australian Waters

www.lamonts.com.au | 9226 1884 | bishops@lamonts.com.au