

Lamont's interpretation of tapas

Small plates of deliciously flavoured, melt in the mouth, morsels of food, served with a glass of the vineyards finest.

To be enjoyed and shared with good company and a relaxed attitude!

SAMPLE MENU

Salt Cod Croquettes with Tuna Mayonnaise

Crostini of pipérade

-2008 Lamont's Sémillon Sauvignon Blanc-

Ripe gooseberry with herbaceous, with herbaceous tropical fruit

Quail in spicy barque tomato sauce

Watermelon feta salad, sherry vinaigrette

- 2007 Lamont's Cabernet Merlot Blend-

Blackcurrant cassis, cedary oak finishing with savoury, herbal notes

Mince Wagyu burger, crisp Serrano ham

Paprika dusted hand cut chips, saffron aioli

- 2006 Lamont's Shiraz-

Robust with abundant black fruits, licorice and spice, complexing star anise and juniper berry, finishing with ripe savoury tannins

Churros w chocolate sauce

Chocolate orange peel

- Spanish Valdespino PX-

Classic dessert wine

\$45 for Tapas per person

\$65 for Tapas with Lamont's wine per person