

Lamont's East Perth

Menu

Entree

Wagyu beef Carpaccio with toasted hazelnuts, cucumber salad and cauliflower cream

White Rocks Veal Polpette with porcini cream sauce

Fruits de mare: garlic prawns, crumbed mussels, oyster and seared scallops

Handpicked crab, baby spinach and vine ripened tomato salad, crunchy shallots

Calvados cured salmon with buckwheat crepes, clotted cream

19.50

Main Course

Whole lemon sole with lightly fried baby squid, caper and cornichon sauce

Crisp fried Spatchcock with king prawn and fennel slaw

Fresh egg pasta with roast Speck, artichoke, soft egg sauce and parmesan

Grilled fish with leek and potato cannelloni, crème fraiche and pea puree

36.00

Butter poached marron with grilled tails, sauce vierge and petit gnocchi

Confit duck leg with smoked breast, orange and walnut salad

Lamb loin with butternut pumpkin, lamb neck croquette and broccoli florets

Black Angus sirloin with fennel and horseradish, potato rosti

Beef fillet with field mushroom with confit potatoes, braised Wagyu jus

39.00

Freshly baked baguette and olive oil

3.30 pp

Hand cut chips with smoked sea salt

Green beans, broccoli and confit garlic

Sauteed peas with soft goats cheese

Mesclun salad with oven dried cherry tomatoes

Sides 8.80

Desserts

Crème caramel with churros and Pedro Ximenez
Passion fruit curd, meringue drops mango and strawberries
Nougatine parfait with fresh peach and mint compote
White chocolate cheesecake with ginger syrup and pears
Freshly churned ice-cream, meringue

16.50

Queso Tradicionales Valdeon D.O. Blue cheese with dried figs and pear
Maffra 12 mth aged Farmhouse Cheddar with muscatels and crisp bread
Rouzaire Brie de Nangis Soft rind with quince paste and lavosh
16.50 each

Three cheese selection \$36.00

Lamont's hand made chocolate 3.00
Macaroon selection 4.50

Lamont's Navera 500 ml 9.00 / 45.00
De Bortoli Noble One 2007 Botrytis Semillon 14.00/45.00
El Candado, Pedro Ximenez Sherry, Spain 14.00/NA
Lamont's Tawny Port 500 ml 7.50 / 38.00
Lamont's Amontillado 375 ml 4.50 / 20.00