

Entrée

Lamont's house-baked bread, house churned butter with sea salt 3.30

Shiitake mushroom, crab and chive egg roll, black garlic aioli

Sweet prawn ceviche, passionfruit pearls, candied lemon and shaved bonito

Grilled Swan valley figs, fig leaf ricotta and lavender honey, kataifi

Chicken liver brulée, crumpets, pickle shallots and fried cauliflower

Master stock brisket, smoked celeriac puree, kohlrabi kimchi, rice wafer

24 each

Main Course

Linguine, fennel and pork ragu with Tuscan cabbage & Parma ham 38

Snapper with roast garlic and capsicum rouille sauce, capers and radish 43

Roast chicken with pumpkin puree, curry leaf and paprika oil, pepita pesto 39

Confit duck leg with roast peach and macadamia brik, snow peas 39

Lamb rump, Parisienne gnocchi, minted labneh and fire roasted romesco 39

Beef City Black Angus fillet 220gm 43

Wagyu sirloin grade 4+ 220gm 48

Served with duck fat mash, roasted heirloom carrots, wattle seed

Sides to share 12 each

Hand cut chips, Paris de café mayo

Pressed cucumber, pork floss

Baby cos and peach salad

Green beans and hazelnut salad

Desserts

Mont Blanc with soft meringue, dulce de leche chestnut cream, almond meringue

Single origin chocolate marquise, aero chocolate, cocoa nibs & cumquat marmalade

Rhum and fruit baba with raspberry curd, white chocolate bark, caramelised orange

Buttermilk pudding with poached rhubarb, ginger and pineapple crumble, macaron

17.50 each

Lamont's petit chocolate selection 12.50

Premium International cheeses with crisp bread, quince and seasonal fruit

17.50 each 42.00 three cheese

Brebirousse d 'Argental France, sheep's milk, surface ripened

The Fine Cheese Company Cave Aged Cheddar UK, cow's milk

Bleu de Laqueuille France, cow's milk

Lamont's Iced Riesling 2012	375ml	10	45
Lamont's Navera		12	50
Lamont's Muscat		12	50
Lamont's Liqueur Verdelho		14	60
Lamonts Liqueur Shiraz		18	75
Château De Rayne Vigneau Sauternes 2010, Grand Cru			75
Hennessy X.O Cognac			35
Chabot XO Armagnac			22