

RESTAURANT MENU

LAMONT'S

11AM to LATE

Smiths Beach

STARTERS

Sourdough or baguette **3.5**

Lamont's olives **8.5**

Wagyu Bresaola | buttery capers **15.5**

Venison chorizo | grilled lemon **15.5**

Pork rilette | whiskey marmalade | baguette **17.5**

Ciabatta | truffle artichoke | Jamon **17.5**

Grilled haloumi | caramelised eggplant | mint **15.5**

Tomato tart tatin | crème fraiche | basil **17.5**

Iceberg | tahini | dukkah | avocado **17.5**

Royal Blue chips | rosemary salt **10.5**

ENTRÉE SIZE **19.5** OR MAIN SIZE **37.50**

Shark Bay whiting | tempura | lemon

Half shell Abrolhos Island scallops | nduja | kaffir lime | macadamia

Melted beetroot | Chèvre | pear | green olive crisp

Rosti | Theo Kailis's cured Ocean trout | Green Goddess

Baby carrots | harissa | grains | sprouts | saffron yoghurt

Twice cooked lamb shoulder | petite Greek salad | soft fetta

'BBQ' chicken | lemongrass | turmeric | labne | lime

Soba | seared shrimps | shiitake | caramelised chili

MAIN

Cone Bay Barramundi | Asian greens | miso | shiitake | soft garlic **41.5**

Confit duck leg | kipflers | Parmesan Catalan | asparagus | jus **41.5**

Pork cutlet | sourdough crumb | Voudavan mayo | grapefruit | fennel **38.5**

220g Black Angus Eye Fillet | truffle butter **42.5**

...steak served with leafy greens & chips

Steamed vegetables **10.5**

Leafy greens **10.5**

CHEESE **18.50 for one, 35.50 for 3**

Triple Cream Brie | Shropshire Blue | Maffra Cheddar With sourdough crisps and quince

DESSERTS **18.50**

Pavlova | poached berries | Anglaise | cream

Almond cream | blood orange caramel | ginger kisses

Chocolate Oblivion | raspberry honey combe | cream

Semifreddo | pistachio | halva | tangerine pearls | crushed filo

Salted caramel affogato **9.50**

GF, V, VG, DF available on request. Reservations are strongly recommended. In Room Dining (self-collection) also available.

For Lamont's dial 08) 9750 1299 or 299 from your room