

RESTAURANT MENU

LAMONT'S

Smiths Beach

STARTERS

Sourdough or baguette **3.5**

Lamont's olives (GF) **8.5**

Venison chorizo | grilled lemon (GF) **16.5**

Caramelised beetroot tart | goats curd | lemon evoo **18.5**

Grilled Haloumi | fennel | orange | Kalamata (GF) **18.5**

Air-cured Wagyu bresaola | shaved Parmesan | truffle (GF) **22**

Fries | rosemary salt **10.5**

ENTRÉE SIZE **21.5** OR MAIN SIZE **39.5**

Shark Bay whiting | tempura | lemon

Half shell Abrolhos Island scallops | Jamon bits | kaffir lime (GF)

Roasted chicken | ginger | turmeric | coriander | yoghurt (GF)

Mushroom broth | shiitake | noodles | caramelised chilli (GF)

Crisped pork belly | curry leaf dukkha | saffron labne (GF)

Slow-cooked beef cheek | kimchi | jus | toasted sourdough (GFO)

MAIN

Fresh fish | roasted kiplers | saffron braised tomatoes | fried parsley (GF) **45.5**

Confit duck leg | red curry | basmati | steamed bok choy (GF) **41.5**

Ras el Hanout lamb T-bones | almond tarator | peas & beans | mint | lemon (GF) **41.5**

Roasted Exmouth tiger prawns | sambal | lime (GF) **48.5**

220g Black Angus eye fillet | chimichurri | jus | leafy greens | fries **48.5**

Steamed green vegetables (GF) **10.5**

Leafy salad greens | white balsamic dressing (GF) **10.5**

CHEESE **18.5 for one, 35.5 for 3**

Paysan Breton Brie | Shropshire Blue | Maffra Cheddar
with sourdough crisps and quince

DESSERTS **18.5**

Pavlova | poached berries | Anglaise | passionfruit | cream (GF)

Brown butter pudding | quince | caramel sauce | coconut ice-cream (GF)

White chocolate cheesecake | crushed filo | blackcurrant ice-cream (GFO)

Chocolate oblivion | blood orange curd | cream (GF)

Salted caramel affogato **9.5**

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

For Lamont's call 08 9301290 or 8101 1000