

# RESTAURANT MENU

LAMONT'S

Baguette, French butter \$3.00  
Lamont's olives with garlic and rosemary \$8.50  
Pork rillettes with cumquat jam – 4 pieces \$12.50  
San Daniele prosciutto with evoo \$14  
Italian burrata, lemon oil \$14.50  
Duck parfait, caramelised onion, toasted brioche \$18.50

## ENTRÉE

Baked feta with lavender honey, chickpea-cumin lavosh \$24  
Tempura Shark Bay whiting, shaved fennel, soft egg aioli, lemon \$24  
Goats cheese gnocchi, burnt butter, roasted pumpkin, pancetta, pinenuts \$24  
Abrolhos half-shell Scallops, Nduja, kaffir lime, macadamia \$25.50

## SIDES

Sautéed snap-peas, beans and peas \$10.50  
Rocket and hazelnut salad, orange sherry dressing \$10.50  
Hand cut chips, rosemary sea salt \$10.50

## MAIN COURSE

Grilled Exmouth prawns, chermoula, confit tomatoes, hummus \$42  
Cone Bay Barramundi, Asian greens, miso, shiitake, soft garlic \$39.50  
Charred lamb kofta, fattoush salad, sumac crouton, yogurt tahini \$38.50  
Chicken confit, Parmesan catalan, peas, beans, brussel sprouts \$39.50  
Black Angus fillet, truffle butter, leafy greens, chips \$41.50  
Margaret River Wagyu +4 sirloin, truffle butter, leafy greens, chips \$58

## DESSERTS

Tonka bean crème caramel \$14  
Chocolate coffee cake, chocolate mousse, passionfruit sauce \$16.50  
Pavlova, poached berries, vanilla anglaise \$16.50  
Cheese with quince paste & crostini, Choice of: soft, blue or cheddar \$16.50 each

*Childrens and Vegetarian Menus available*

Reservations are strongly recommended, particularly on weekends and public holidays.  
In Room Dining also available. **For Lamont's dial 08) 9750 1299 or ext 299 from in room**