

VEGETARIAN & VEGAN MENU

LAMONT'S

Bread, EVOO (vegan) \$3.00

Lamont's olives with garlic and rosemary (vegan) \$8.50

Burrata, lemon pressed olive oil, seasalt \$14

ENTRÉE

Zucchini spaghetti, confit tomatoes, macadamia (vegan) \$17 / \$24

Baked feta with lavender honey and chickpea-cumin lavosh \$24

Goats cheese gnocchi, roasted pumpkin, pinenuts and burnt butter
\$24/ \$32

SIDES

Hand cut chips with rosemary sea salt \$10.50

Rocket and hazelnut salad, orange sherry dressing (vegan) \$10.50

Sautéed greens \$10.50 (vegan)

MAIN COURSE

Shakshuka – Baked eggs, tomato and fire roasted capsicum sauce,
soft tortilla \$24

Potato and spring onion rosti with eggplant kusundi, leafy greens
\$24

Strozzapreti pasta with tomato sugo, orange and thyme
pangrattato (vegan) \$32

Fattoush salad, hummus, sumac crouton, soft herbs (vegan) \$32

DESSERTS

Lemon sorbet, passionfruit, raspberry (vegan) \$16.50

Tonka bean crème caramel \$14

Chocolate coffee cake, chocolate mousse, passionfruit sauce \$16.50

Pavlova, poached berries, vanilla cream anglaise \$16.50

Reservations are strongly recommended, particularly on weekends and public holidays.

In Room Dining also available. **For Lamont's dial 08) 9750 1299**