

Kate Lamont's

Take away menu – available from March 20th

Marinated mixed olives 6.00
Finnochiona salami | baguette | olive oil 13.50
Duck parfait | onion jam | mandarin oil | crostini 15.50
Handcut Royal Blue chips | rosemary salt 9.50
Mixed leafy greens 13.50

Truffle artichoke | Jamon | crusty bread 6.50 per piece
Grilled haloumi | caramelised eggplant | mint 16.50
Wagyu and mushroom pie | tomato chutney 16.50

Shark Bay whiting | tempura | shaved fennel | lemon
5 pieces 18.50, 10 pieces 37.50
Seared quail | juniper berry salt | roasted grapes | rocket
1 quail 18.50, 2 quail 37.50
Roasted autumn vegetables | grains | aioli 21.50
Lamb T bones | tahini yogurt | hazelnut dukkah
3 chops 21.50, 5 chops 37.50
Duck confit, roasted potatoes, candied walnuts,
baby cos salad 38.50
Black Angus fillet | roast garlic butter | chips |
leafy greens 41.50

Caramelised apple tart, cream 9.50
Warm ginger cake, lemon curd, cream 10.50
3 cheese plate with crackers – La Delice,
Gorgonzola dolce, Maffra cheddar 30.50

KITCHEN OPEN 5 TO 8 PM for take away orders

Phone 9385 0666

Email cottesloe@lamonts.com.au

LAMONT'S
WINE STORE
COTTESLOE