

L A M B E R T S

STARTERS

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| soup of the day crusty bread roll | \$11.00 |
| garlic & herb bread V persian fetta & olive tapenade | \$9.50 |
| turkish bread V duo of dips | \$15.00 |
| mooloolaba king prawns GF DF green papaya, sprouts, mint, coriander, tamarind, sesame | \$25.00 |
| south australian vongole squid ink farfalle, samphire, beurre blanc | \$26.00 |
| seared scallops GF chicken mid wings, pomme anna, asparagus, sweet corn fumet | \$25.00 |
| quail epice crisp pork belly, grape tarte tatin, witlof, celeriac, muscat reduction | \$25.00 |
| house made ricotta savarin V thyme, zucchini, red pepper, balsamic gastrique, pumpkin grossini | \$19.00 |

FROM THE GRILL

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| 450G OP prime rib on the bone GF 100 day grain fed, from the riverine region | \$59.00 |
| 300G wagyu rump GF diamantina 7+ marble score | \$45.00 |
| 300G black angus striploin GF 150 day grain fed, from south western queensland | \$39.00 |
| 200G eye fillet GF 100 day grain fed, from the darling downs | \$42.00 |

ALL SERVED WITH WILTED SPINACH, DAUPHINOISE POTATO & CARMELISED ONION

CHOICE OF SAUCE

red wine jus **GF**

porcini jus **GF**

café de paris butter **GF**

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MAINS

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| pan fried john dory panzanella salad, snow peas, warm sauce tartare | \$34.00 |
| north queensland snapper GF DF charred fennel, baby leek, apple, yellow curry sauce | \$36.00 |
| assiette of lamb GF DF pea puree, smoked tomato, zucchini blossom, rosemary jus | \$38.00 |
| herb roasted chicken sweet potato gnocchi, wild mushrooms, sage, cep sauce | \$32.00 |
| honey glazed duck breast GF DF sweet potato, turnips, pearl onions, sour cherry jus | \$35.00 |
| king brown mushrooms V GF white polenta, asparagus, broad beans, truffle, vegetable jus | \$29.00 |
| house made seafood fettuccine DF fish, prawns, mussels, squid, garlic, chilli, parsley, evoo | \$35.00 |

ON THE SIDE

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| paris mashed potato V GF | \$9.00 |
| rocket salad V GF rocket, parmesan & aged balsamic | \$9.00 |
| beer battered chips V spiced tomato chutney | \$7.50 |
| truffle fries V truffle oil & parmesan | \$9.00 |
| panache of green vegetables V GF roasted garlic butter | \$8.50 |
| garden salad V GF DF | \$8.00 |

L A M B E R T S



DESSERT

| | | |
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| espresso crème brûlée chantilly cream & jam doughnuts | | \$14.00 |
| rose crème fraîche marquise strawberry, cherry, white chocolate & turkish delight ice cream | | \$15.00 |
| pistachio & olive oil cake lemon curd, honey glass, blueberry & yoghurt sorbet | | \$14.50 |
| chocolate & hazelnut delicé salted caramel, banana fudge & peanut butter ice cream | | \$14.50 |
| cheese selection | FOR 1 | \$22.00 |
| quince paste, lavosh & walnut bread | FOR 2 | \$32.00 |

LIQUID DESSERT

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| cocktails | | \$16.00 |
| désir noir - hennessy VSOP, grand marnier & crème de cacao | | |
| lamberts cheesecake - butterscotch schnapps, frangelico, cheesecake syrup & pineapple | | |
| affogato espresso & vanilla bean ice cream | | \$8.50 |
| dessert wine | | |
| 2014 frogmore creek iced riesling - coal river valley, TAS | GLASS | \$11.00 |
| loaded with orange zest & lemon blossom the sweet stone fruit & ripe apple flavours linger indefinitely, nourished by characteristic cool climate mineral acid | BOTTLE | \$55.00 |
| liqueur coffee | | \$12.50 |
| irish - jamesons | | |
| saville - cointreau | | |
| jamaican - tia maria | | |
| italian - amaretto | | |
| french - grand marnier | | |
| highland - ballantines | | |

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