

L A M B E R T S

STARTERS

garlic & herb bread V persian fetta, olive tapenade	\$9.50
soup of the day crusty bread roll	\$11.00
turkish bread V duo of dips	\$15.00
tofu & cashew moneybags V, DF, Vegan kalettes, pickled shitakes, daikon, umami broth	\$19.00
peppered wild boar loin GF pumpkin, celery, kohlrabi, mustard fruit jus	\$19.50
fremantle octopus GF breaded chicken mid wings, skordalia, samphire, sauce vierge	\$22.00
rabbit, chestnut & leek lasagne chanterelles, asparagus, sweetcorn velouté	\$25.00
seared scallops GF pommes dauphine, cauliflower, golden raisins, capers	\$25.00
moreton bay bug tails GF squid ink risotto, cucumber, jerusalem artichoke, prawn oil	\$25.00

FROM THE GRILL

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
300G wagyu rump GF diamantina 7+ marble score	\$45.00
450G OP prime rib on the bone GF 100 day grain fed, from the riverine region	\$59.00

ALL SERVED WITH WILTED SPINACH, DAUPHINOISE POTATO & CARAMELISED ONION

CHOICE OF SAUCE

red wine jus **GF**

porcini jus **GF**

café de paris butter **GF**

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MAINS

sweet potato gnocchi V, GF wild mushrooms, sage, cep sauce, shaved reggiano	\$29.00
herb roasted chicken GF truffled paris mash, peas, snaps, spring onion, zucchini, jus gras	\$29.50
honey glazed duck breast GF, DF crisp leg, pumpkin, pak choi, lotus root, chilli plum sauce	\$35.00
house made seafood fettuccine DF fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	\$35.00
loin of swordfish GF, DF chermoula, kipfler, prawn, chorizo, baby cos, chimichurri	\$36.00
barramundi GF, DF spiced cauliflower couscous, confit fennel, black garlic, bisque emulsion	\$38.00
NZ venison rump GF cavolo nero, parsnip gratin, beetroots, chocolate & raspberry jus	\$39.00

ON THE SIDE

beer battered chips V spiced tomato chutney	\$8.00
panache of green vegetables V, GF roasted garlic butter	\$8.50
garden salad V, GF, DF	\$8.50
paris mashed potato V, GF	\$9.00
rocket salad V, GF rocket, parmesan, aged balsamic	\$9.00
truffle fries V truffle oil, parmesan	\$9.50

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DESSERT

chocolate petit fours		\$7.50
a selection of chef's handmade chocolate petit fours		
pavlova		\$12.50
matcha cream, berry salad, yoghurt mousse, kiwi fruit sorbet		
kaffir lime brûlée		\$14.00
ginger biscuit, earl grey ice cream		
passionfruit chiboust		\$14.50
chocolate ganache, raspberry, mandarin sorbet, sesame snap		
vegan lemon tart	V, DF, Vegan	\$15.00
aquafaba, blood orange, pistachio cream, blueberry sorbet		
banana split		\$16.00
chocolate variations, strawberries, vanilla bean ice cream		
cheese selection	FOR 1	\$22.00
quince paste, lavosh, walnut bread	FOR 2	\$32.00

LIQUID DESSERT

affogato		\$8.50
espresso, vanilla bean ice cream		
liqueur coffee		\$13.50
irish - jamesons	saville - cointreau	
jamaican - tia maria	italian - amaretto	
french - grand marnier	highland - ballantines	
cocktails		\$16.00
désir noir - hennessy VSOP, grand marnier, crème de cacao		
lamberts cheesecake - butterscotch schnapps, frangelico, cheesecake syrup, pineapple		
dessert wine		
2014 frogmore creek iced riesling - coal river valley, TAS	GLASS	\$11.00
loaded with orange zest & lemon blossom the sweet stone	BOTTLE	\$55.00
fruit & ripe apple flavours linger indefinitely, nourished by		
characteristic cool climate mineral acid		

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