

L A M B E R T S

STARTERS

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
bouillabaisse john dory, mussels, squid, saffron emulsion, mild chilli crouton	\$24.00
seared scallops GF pommes dauphine, cauliflower, golden raisins & capers	\$25.00
crisp pork belly & baby squid squid ink soubise, sweet corn, capsicum, chorizo	\$19.50
guinness beef cheeks apple sauerkraut strudel, cannellini puree, watercress	\$23.00
goats cheese croquettes V heirloom beets, butternut pumpkin, orange & cumin caramel	\$19.00

FROM THE GRILL

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

pan fried snapper GF DF charred fennel, baby leek, apple, yellow curry sauce	\$36.00
north queensland cobia charred gem hearts, clams, asparagus, chorizo velouté	\$38.00
lamb loin & braised shoulder pea puree, tomato and feta arancini, baby vegetables, rosemary jus	\$38.00
herb roasted chicken sweet potato gnocchi, wild mushrooms, sage, cep sauce	\$34.00
honey glazed duck breast crisp leg, pumpkin, pak choi, lotus root, chilli plum sauce	\$35.00
portabello, artichoke & bocconcini pithivier V minted edamame, broad beans, pearl onions, vegetable jus	\$29.00
house made seafood fettuccine DF fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	\$35.00

ON THE SIDE

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	\$9.50
panache of green vegetables V GF roasted garlic butter	\$8.50
garden salad V GF DF	\$8.00

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DESSERT

banana tarte tatin candied hazelnut drops, butterscotch, deep fried peanut butter ice cream		\$16.00
passionfruit chiboust chocolate ganache, raspberry, mandarin sorbet, sesame snap		\$14.50
flourless chocolate cake cherry gel, chambord chocolate mousse, coconut sorbet		\$17.00
baked pink lady almond crumble fennel panna cotta, granny smith sorbet, salted caramel		\$14.50
cheese selection	FOR 1	\$22.00
quince paste, lavosh & walnut bread	FOR 2	\$32.00

LIQUID DESSERT

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 loaded with orange zest & lemon blossom the sweet stone fruit & ripe apple flavours linger indefinitely, nourished by characteristic cool climate mineral acid	GLASS BOTTLE	\$11.00 \$55.00
liqueur coffee		\$13.50
irish - jamesons saville - cointreau jamaican - tia maria italian - amaretto french - grand marnier highland - ballantines		

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