

L A M B E R T S

LIGHT BITES

garlic & herb bread V ** persian fetta, olive tapenade	\$9.50
soup of the day crusty bread roll	\$11.00
manchego cheese croquettes ** quince paste	\$13.50
panko coconut prawns DF ** lime, coriander aioli	\$14.00
turkish bread V ** duo of dips	\$15.00
salt & pepper squid DF ** ponzu, lemon	\$15.00
chicken caesar salad baby cos, white anchovies, bacon, parmesan, croutons, poached egg	\$20.00
chicken quinoa salad GF, DF roast capsicum, carrot, chickpeas, snow pea tendrils, harissa dressing	\$22.00
charcuterie board cured meats, cornichons, caper berries, balsamic onions, fig jam	\$26.00

**** CHOOSE TWO FOR \$22.00 - OR - FOUR FOR \$40.00**

BURGERS & SANDWICHES

lamberts club chicken breast, tomato, avocado, bacon, brie, barbecue glaze, garlic mayonnaise - your choice of ciabatta, turkish or rye	\$16.00
the point cheeseburger wagyu beef pattie, cheese, gherkins, chilli jam	\$16.00
the point vego burger V quinoa, chickpea & lentil patty, baby cos, haloumi, tzatziki	\$18.00
the point wagyu burger wagyu beef pattie, chorizo, egg, tomato, beetroot, caramelised onion	\$18.00

ADD CHIPS - \$4

ADD TRUFFLE FRIES - \$5

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MAINS

pan fried atlantic salmon DF beer battered chips, garden salad	\$25.00
sweet potato gnocchi V, GF wild mushrooms, sage, cep sauce, shaved reggiano	\$29.00
red duck curry lychees, cherry tomatoes, kipfler potatoes	\$30.00
house made seafood fettuccine DF fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	\$35.00
300g black angus sirloin GF 150 day grain fed, from south western queensland	\$39.00
300g wagyu rump GF diamantina 7+ marble score	\$45.00

STEAKS SERVED WITH WILTED SPINACH, DAUPHINOISE POTATO AND CARAMELISED ONION - OR - CHIPS & GARDEN SALAD

CHOICE OF SAUCE

- red wine jus **GF**
- porcini jus **GF**
- café de paris butter **GF**

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
rocket salad V, GF rocket, parmesan, aged balsamic	\$9.00
truffle fries V truffle oil, parmesan	\$9.50

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DESSERT

pavlova matcha cream, berry salad, yoghurt mousse, kiwi fruit sorbet		\$12.50
cinnamon doughnuts warm chocolate sauce, raspberry coulis		\$13.00
kaffir lime brûlée ginger biscuit, earl grey ice cream		\$14.00
passionfruit chiboust chocolate ganache, raspberry, mandarin sorbet, sesame snap		\$14.50
banana split chocolate variations, strawberries, vanilla bean ice cream		\$16.00
cheese selection quince paste, lavosh, walnut bread	FOR 1 FOR 2	\$22.00 \$32.00

TEA & COFFEE

tea english breakfast, earl grey, peppermint, green, lemon or chamomile		\$4.00
coffee cappuccino, flat white, latte, long black, espresso, piccolo, macchiato	CUP MUG	\$4.00 \$4.50
hot chocolate - or - chai latte		\$4.50
affogato espresso, vanilla bean ice-cream		\$8.50

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