

L A M B E R T S

LIGHT BITES

garlic & herb bread V ** olive tapenade, persian feta	\$9.50
turkish bread V ** with a duo of dips	\$15.00
soup of the day crusty bread roll	\$11.00
salt & pepper squid ** with ponzu & lemon	\$14.00
panko coconut prawns ** lime & coriander aioli	\$14.00
manchego cheese croquettes ** with quince paste	\$12.00
chicken caesar salad baby cos, white anchovies, bacon, parmesan, croutons, poached egg	\$20.00
laab gai thai style chicken salad, bean sprouts, thai basil, coriander, beans	\$22.00
charcuterie board cured meats, cornichons, caper berries, balsamic onions & fig jam	\$22.00

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

BURGERS & SANDWICHES

the point cheeseburger wagyu beef pattie, cheese, gherkins, chilli jam	\$16.00
wagyu beef burger wagyu beef pattie, chorizo, egg, tomato, beetroot, caramelised onion	\$18.00
lamberts club ciabatta bread, chicken breast, tomato, avocado, bacon, brie, barbecue glaze, garlic mayonnaise - your choice of ciabatta, turkish or rye	\$16.00
the point vego burger quinoa, chickpea & lentil patty, baby cos, haloumi, tzatziki	\$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
prawn laksa thick rice noodles, tofu, sprouts, coriander, fried shallots	\$30.00
house made seafood fettuccine DF fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	\$35.00
house made mushroom fettuccine V wild mushroom fricassee, spinach, pine nuts, parmesan, cep sauce	\$30.00
spanish paella GF DF rice, seafood, chorizo & green peas	\$28.00
300g wagyu rump GF diamantina 7+, marble score	\$44.00
300g black angus sirloin GF 150 day grain fed, from south western queensland	\$39.00

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	\$7.00
panache of green vegetables V GF DF	\$8.00
truffle fries V with aioli	\$9.00
garden salad V GF DF	\$8.00
rocket salad V rocket, parmesan & aged balsamic	\$9.00

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DESSERT

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
cinnamon doughnuts warm chocolate sauce, raspberry coulis		\$13.00
chocolate & hazelnut delice salted caramel, banana fudge, peanut butter ice cream		\$14.50
cheese selection quince paste, lavosh & walnut bread	FOR 1 FOR 2	\$22.00 \$32.00

TEA & COFFEE

coffee cappuccino, flat white, latte, long black, espresso, piccolo, macchiato	CUP MUG	\$4.00 \$4.50
affogato espresso & vanilla bean ice-cream		\$7.50
hot chocolate - or - chai latte		\$4.50
tea english breakfast, earl grey, peppermint, green, lemon or chamomile		\$4.00

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