

L A M B E R T S

SET MENU

STARTERS

soup of the day

crusty bread roll

sticky beef brisket **GF, DF**

asian spiced beef brisket, kale, pomegranate, chilli, lime

canadian scallops **GF, DF**

nicoise salad, black garlic, red pepper, saffron potato, quail egg

ricotta gnocchi **V**

witlof, asparagus, grapes, reggiano, pepitas, gorgonzola sauce

MAINS

herb roasted chicken **GF**

sweet potato gnocchi, wild mushrooms, sage, cep sauce

300g black angus sirloin **GF**

wilted spinach, truffled paris mash, baby carrots, red wine jus

local swordfish **GF, DF**

kipfler potato, prawn, sweetcorn, baby gems, mojo verde

variations of cauliflower **V+, V, GF, DF**

couscous, florettes, gel, puffed rice, kale, raisins, pepita, smoked pumpkin

DESSERTS

toffee mousse **V**

inspired by the australian classic and childhood nostalgic "golden gaytime"

textures of chocolate, honeycomb, butter biscuit, vanilla

calvados crème brûlée **V**

pistachio biscotti, green apple sorbet

cinnamon doughnuts **V**

warm chocolate sauce, raspberry coulis

V+ - vegan **V** - vegetarian **GF** - gluten free **DF** - dairy free