



## LIGHT BITES

garlic & herb bread <b>V **</b> whipped fetta, olive tapenade	10
soup of the day crusty bread roll	12.5
manchego cheese croquettes <b>V **</b> quince puree	13.5
panko coconut prawns <b>DF **</b> lime, coriander aioli	14.5
aloo bajji <b>V, GF, DF, V+ **</b> spiced potato scallops, house made chutneys	13
turkish bread <b>V, available as V+ **</b> duo of dips, dukkah, extra virgin olive oil	16
salt & pepper squid <b>DF **</b> ponzu, lemon	15
soba noodles braised duck, pickled shiitake, kailan, masterstock, sesame	18
chicken caesar salad baby cos, white anchovies, bacon, parmesan, croutons, poached egg	20
the point ploughman's platter (serves 2-4) artisan bread, australian cheese, cured meats, olives, cornichons, caper berries, balsamic onions, hummus, quince	46

**\*\* CHOOSE TWO FOR 25 - OR - FOUR FOR 45**

## BURGERS & SANDWICHES

lamberts club chicken breast, tomato, avocado, bacon, brie, barbecue glaze, garlic mayonnaise	20
the point cheeseburger wagyu beef patty, cheese, gherkins, chilli jam	16.5
mediterranean chicken burger marinated chicken breast, mesculin, cucumber, tomato, dill yoghurt	17.5
the point vego burger <b>V</b> quinoa, chickpea & lentil patty, baby cos, haloumi, tzatziki	18
the point wagyu burger wagyu beef patty, chorizo, egg, tomato, beetroot, caramelised onion	22

**ADD CHIPS - 5**

**ADD TRUFFLE FRIES - 7**

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

# L A M B E R T S

## MAINS

pan fried atlantic salmon <b>DF</b> beer battered chips, garden salad	25
baked butternut pumpkin <b>V, GF, DF, V+</b> wild rice, kale, currants, chestnuts, pepitas, roast tomato sauce	30
herb roasted chicken <b>GF</b> truffled paris mash, peas, snaps, zucchini, jus gras	30
house made seafood fettuccine <b>DF</b> fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	35
300g black angus sirloin <b>GF</b> 150 day grain fed, from south western queensland	42
200g eye fillet <b>GF</b> 2+ 130-150 day grain fed, from thousand guineas	39
<b>ALL STEAKS SERVED WITH WILTED SPINACH, TRUFFLED PARIS MASH, GLAZED BABY CARROTS - OR - CHIPS &amp; SALAD</b>	
<b>CHOICE OF SAUCE</b>	
red wine jus <b>GF, DF</b>	
porcini jus <b>GF, DF</b>	
café de paris butter <b>GF</b>	

## ON THE SIDE

beer battered chips <b>V</b> spiced tomato chutney	9
garden salad <b>V, GF, DF, V+</b>	8.5
green beans <b>V, GF</b> garlic butter, sea salt	9
honey glazed carrots <b>V, GF, DF</b> tahini, sesame seeds	9
truffle fries <b>V</b> truffle oil, parmesan, aioli	10

# L A M B E R T S



## DESSERT

cinnamon doughnuts warm chocolate sauce, raspberry coulis		14
calvados crème brûlée pistachio biscotti, green apple sorbet		15.5
toffee mousse textures of chocolate, honeycomb, butter biscuit & vanilla (inspired by the australian classic and childhood nostalgic 'golden gaytime')		16
carrot garden mascarpone, carrot, cream cheese snow, chevre ice-cream		15
chocolate tart bitter chocolate and orange tart, berries, whipped yoghurt, mandarin sorbet		16
cheese selection	FOR 1	26
quince paste, lavosh, walnut bread	FOR 2	33

## TEA & COFFEE

tea english breakfast, earl grey, peppermint, green, lemon or chamomile		4
coffee cappuccino, flat white, latte, long black, espresso, piccolo, macchiato	CUP MUG	4 4.5
hot chocolate - or - chai latte		4.5
affogato espresso, vanilla bean ice-cream		8.5

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