



## LIGHT BITES

garlic & herb bread <b>V **</b> whipped fetta, olive tapenade	10
soup of the day crusty bread roll	12.5
aloo bajji <b>V+, V, GF, DF **</b> spiced potato scallops, house made chutneys	13
jamon croquettes <b>DF **</b> salsa verde	13.5
panko coconut prawns <b>DF **</b> lime, coriander aioli	14.5
salt & pepper squid <b>DF **</b> ponzu, lemon	15
turkish bread <b>V, available as V+ **</b> duo of dips, dukkah, extra virgin olive oil	16
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

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
lamberts club chicken breast, tomato, avocado, bacon, brie, barbecue glaze, garlic mayonnaise	20
the point wagyu burger wagyu beef patty, chorizo, egg, tomato, beetroot, caramelised onion	22

**ADD CHIPS - 5**

**ADD TRUFFLE FRIES - 7**

# 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+, V, GF, DF</b> wild rice, kale, currants, chestnuts, pepitas, roast tomato sauce	32
herb roasted chicken <b>GF</b> sweet potato gnocchi, wild mushrooms, sage, cep sauce	35
house made seafood fettuccine <b>DF</b> fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	35
200g eye fillet <b>GF</b> gippsland VIC, grass fed	39
300g black angus sirloin <b>GF</b> south east QLD, min. 100 days grain fed	42
<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

garden salad <b>V+, V, GF, DF</b>	8.5
beer battered chips <b>V</b> spiced tomato chutney	9
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 <b>V</b> warm chocolate sauce, raspberry coulis		14
vegan crème caramel <b>V+, V, GF, DF</b> coconut, fruit pearls, seasonal fruits		14.5
calvados crème brûlée <b>V</b> pistachio biscotti, green apple sorbet		15.5
toffee mousse <b>V</b> <i>inspired by the australian classic and childhood nostalgic "golden gaytime"</i> textures of chocolate, honeycomb, butter biscuit & vanilla		16
ruby chocolate <b>V</b> délice, pineapple, raspberry, turkish delight icecream		16
cheese selection <b>V</b> quince paste, lavosh, walnut bread	FOR 1 FOR 2	26 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 icecream		8.5

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