



LIGHT BITES

garlic & herb bread V ** persian fetta, olive tapenade	10
soup of the day crusty bread roll	12.5
manchego cheese croquettes ** quince paste	13.5
panko coconut prawns DF ** lime, coriander aioli	14.5
porcini & truffle arancini V, GF ** basil pesto	14.5
turkish bread V ** duo of dips	16
salt & pepper squid DF ** 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
charcuterie board cured meats, cornichons, caper berries, balsamic onions, fig jam	26

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

BURGERS & SANDWICHES

lamberts club chicken breast, tomato, avocado, bacon, brie, barbecue glaze, garlic mayonnaise	17
the point cheeseburger wagyu beef pattie, cheese, gherkins, chilli jam	16.5
mediterranean chicken burger marinated chicken breast, mesculin, cucumber, tomato, dill yoghurt	17.5
the point vego burger V quinoa, chickpea & lentil patty, baby cos, haloumi, tzatziki	18
the point wagyu burger wagyu beef pattie, chorizo, egg, tomato, beetroot, caramelised onion	19

ADD CHIPS - 4

ADD TRUFFLE FRIES - 5

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

L A M B E R T S

MAINS

pan fried atlantic salmon DF beer battered chips, garden salad	25
sweet potato gnocchi V, GF wild mushrooms, sage, cep sauce, shaved reggiano	29
herb roasted chicken GF truffled paris mash, peas, snaps, zucchini, jus gras	30
house made seafood fettuccine DF fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	35
300g black angus sirloin GF 150 day grain fed, from south western queensland	39
200 g eye fillet GF 2+ 130-150 day grain fed, from thousand guineas	42

ALL STEAKS SERVED WITH WILTED SPINACH, TRUFFLED PARIS MASH, GLAZED BABY CARROTS - OR - CHIPS & 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
garden salad V, GF, DF	8.5
green beans V, GF garlic butter, sea salt	9
honey glazed carrots V, GF, DF tahini, sesame seeds	9
truffle fries V truffle oil, parmesan, aioli	9.5

L A M B E R T S



DESSERT

cinnamon doughnuts warm chocolate sauce, raspberry coulis		14
vanilla bean crème brûlée pistachio biscotti, mango ripple ice cream		15
pretzel nougat frozen pretzel nougat, caramel, almond wafer, ice cream cone		14.5
peanut mochi warm peanut mocha, coconut & ginger anglaise, black rice, sesame ice cream		15
chocolate tart bitter chocolate and orange tart, berries, whipped yoghurt, mandarin sorbet		16
cheese selection 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 ice-cream		8.5

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