



STARTERS

garlic & herb bread V whipped fetta, olive tapenade	10
soup of the day crusty bread roll	13
turkish bread V duo of dips, dukkah, extra virgin olive oil	16
ricotta gnocchi V witlof, asparagus, reggiano, pepitas, gorgonzola sauce	22
kangaroo loin GF, DF baby beets, red cabbage, aussie dukkah, beetroot agro dolce	24
sticky beef brisket GF, DF asian spiced beef brisket, kale, pomegranate, chilli, lime	24
hiramasa kingfish GF, DF <i>a highly prized, sashimi grade yellowtail kingfish from spencer gulf, SA</i> cured kingfish, ruby grapefruit, ice plant, puffed wild rice, finger lime	25
canadian scallops GF, DF nicoise salad, black garlic, red pepper, saffron potato, quail egg	26

FROM THE GRILL

200g eye fillet GF gippsland VIC, grass fed	39
300g black angus sirloin GF south east QLD, min. 100 days grain fed	42
300g scotch fillet GF riverina, NSW, min. 120 days grain fed	46

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**

L A M B E R T S

MAINS

variations of cauliflower V+ , V , GF , DF couscous, florettes, gel, puffed rice, kale, raisins, pepita, smoked pumpkin	32
house made seafood fettucini DF <i>our customer's long-time favourite</i> fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	35
herb roasted chicken GF <i>sous vide breast & leg</i> sweet potato gnocchi, wild mushrooms, sage, cep sauce	35
local swordfish (mooloolaba caught) GF kipfler potato, prawn, sweetcorn, baby gems, mojo verde	35
free range pork belly GF savoy cabbage, dauphinoise potato, grilled apple, onion gel, calvados jus	36
ora king salmon (NZ caught) <i>this unique fish is soft & buttery due to its very high levels of omega 3</i> panzanella salad, sourdough, snow peas, warm sauce tartare	37
duck GF , DF honey glazed breast, confit leg, sweet potato, baby turnips, date, sauce apicus	40

ON THE SIDE

garden salad V+ , V , GF , DF	8.5
beer battered chips V spiced tomato chutney	9
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	10

L A M B E R T S



DESSERT

vegan crème caramel V+, V, GF, DF coconut crème caramel, fruit pearls, seasonal fruits	14.5
calvados crème brûlée V pistachio biscotti, green apple sorbet	15.5
bombe alaska V <i>famous dessert of icecream, cake, and cooked meringue</i> coconut icecream, vanilla sponge, mango gel, summer berries	15.5
toffee mousse V <i>inspired by the australian classic and childhood nostalgic "golden gaytime"</i> textures of chocolate, honeycomb, butter biscuit, vanilla	16
ruby chocolate V délice, pineapple, raspberry, turkish delight icecream	16
cheese selection V	FOR 1 22
quince paste, lavosh, walnut bread	FOR 2 32

LIQUID DESSERT

affogato espresso, vanilla bean icecream	8.5
liqueur coffee irish - jamesons jamaican - tia maria french - grand marnier saville - cointreau italian - amaretto highland - ballantines	13.5
nutella martini vodka, baileys, frangelico, milk, nutella, chocolate floss & mars bar	22
dessert wine 2015 hollick 'the nectar' botrytis - coonawarra, SA gloriously sweet & a little bit sticky, this wine shows rich honey & marmalade characteristics & makes the perfect liquid dessert	GLASS 11 BOTTLE 55

FOLLOW US

 | @lambertsrestaurant
 | @lambertsrestaurant