



STARTERS

garlic & herb bread V whipped fetta, olive tapenade	10
soup of the day crusty bread roll	12.5
turkish bread V duo of dips, dukkah, extra virgin olive oil	16
ricotta gnocchi V witlof, asparagus, reggiano, pepitas, gorgonzola sauce	22
free range pork belly GF fennel, parsnip, tarragon, pomegranate, jus	24
kangaroo GF, DF native pepper, aussie dukkah, beetroot agrodolce, beets, salt bush	24
mooloolaba king prawns DF squid ink spaghetti, teardrops, tobiko, sugo	25
tastes of shark bay DF <i>all sustainably caught in shark bay, western australia</i> razorback prawns, amu-ebi prawns, honey bugs	26
glacier 51 toothfish GF, DF <i>line caught 2500m below sea level, antarctica</i> kinkawooka mussels, pommes gaufrette, black garlic	28

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

baked butternut V+, V, GF, DF wild rice, kale, golden raisins, chestnuts, pepitas, roast tomato sauce	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
canadian scallops wellington, jerusalem artichoke, cauliflower, leek, rosemary	35
local swordfish GF, DF kipfler potato, prawn, sweetcorn, baby gems, mojo verde	35
duck à l'orange GF honey glazed breast, confit leg, pommes anna, broccolini, grand marnier	40
sovereign lamb DF ratatouille vegetables, zucchini flower, red pepper, olive	42

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
mini streusel cake V strawberry, pistachio cream, balsamic icecream, basil gel		15.5
lemon verbena cheesecake V sable biscuit, pomegranate, blueberry gel, coconut sorbet, lemon balm		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 quince paste, lavosh, walnut bread	FOR 1 FOR 2	22 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 BOTTLE	11 55

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