

# L A M B E R T S



## STARTERS

garlic & herb bread <b>V</b> persian fetta, olive tapenade	\$9.50
soup of the day crusty bread roll	\$11.00
turkish bread <b>V</b> duo of dips	\$15.00
sweet potato gnocchi <b>GF, V</b> wild mushroom, sage, cep sauce, shaved reggiano	\$19.00
vitello tonnato cherry tomatoes, capers, snaps, parmesan, sourdough croute	\$19.50
crisp pork belly pearl barley pilaf, ham hock croquette, endive, mustard fruits, jus	\$21.00
summer whiting fillets <b>GF</b> pommes anna, asparagus, capers, lemon, parsley, beurre noisette	\$22.00
tea smoked duck <b>GF, DF</b> beetroot, walnut, pickled grapes, witlof, muscat reduction	\$23.50
seared scallops <b>GF, DF</b> WA octopus, umami gel, heart of palm, shiitake, daikon, nori cracker	\$25.00
mooloolaba king prawns <b>GF, DF</b> green papaya, sprouts, mint, coriander, tamarind, sesame	\$25.00

## FROM THE GRILL

300G black angus sirloin <b>GF</b> 150 day grain fed, from south western queensland	\$39.00
200G eye fillet <b>GF</b> 2+ 130-150 day grain fed, from thousand guineas	\$42.00
250G flat iron steak <b>GF</b> 100 day grain fed, rangers valley black onyx	\$45.00
300G scotch fillet <b>GF</b> 100 day grain fed, from beef city black	\$46.00

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**

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## MAINS

<b>sweet potato gnocchi</b> V, GF wild mushrooms, sage, cep sauce, shaved reggiano	\$29.00
<b>chickpea panisse</b> ratatouille vegetables, red pepper gel, goat's cheese, basil oil, olives	\$30.00
<b>herb roasted chicken</b> GF truffled paris mash, peas, snaps, spring onion, zucchini, jus gras	\$32.00
<b>house made seafood fettuccine</b> DF fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	\$35.00
<b>beef short rib</b> GF soft polenta, king brown, wood ear, trompette, black garlic, french onion	\$35.00
<b>stuffed quail</b> GF, DF smoked pumpkin, spec, golden raisins, pepitas, radicchio, pedro ximénez	\$36.00
<b>loin of swordfish</b> GF, DF chermoula, kipfler, prawn, chorizo, baby cos, chimichurri	\$36.00
<b>barramundi</b> GF, DF charred corn, samphire, squid, turtle beans, mojo verde	\$38.00

## ON THE SIDE

<b>beer battered chips</b> V spiced tomato chutney	\$8.00
<b>garden salad</b> V, GF, DF	\$8.50
<b>roast pumpkin</b> V, GF, DF chat potatoes, confit garlic, rosemary	\$8.50
<b>green beans</b> V, GF garlic butter, sea salt	\$9.00
<b>honey glazed carrots</b> V, GF, DF tahini, sesame seeds	\$9.00
<b>truffle fries</b> V truffle oil, parmesan	\$9.50

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## DESSERT

<b>chocolate petit fours</b> a selection of chef's handmade chocolate petit fours		\$7.50
<b>coconut &amp; chocolate parfait</b> macarons, shaved coconut, pandan tuille		\$14.50
<b>lamberts sundae</b> <b>DF, Vegan</b> popcorn, almond caramel, honeycomb, vanilla ice cream		\$14.50
<b>lemon &amp; basil tart</b> raspberry gelée, dentelle, yoghurt sorbet		\$15.00
<b>assiette of strawberries</b> balsamic ice cream		\$15.00
<b>flourless chocolate cake</b> <b>GF</b> chocolate garden, chocolate sorbet		\$16.00
<b>cheese selection</b> quince paste, lavosh, walnut bread	FOR 1 FOR 2	\$22.00 \$32.00

## LIQUID DESSERT

<b>affogato</b> espresso, vanilla bean ice cream		\$8.50
<b>liqueur coffee</b> irish - jamesons jamaican - tia maria french - grand marnier saville - cointreau italian - amaretto highland - ballantines		\$13.50
<b>dessert wine</b> <b>2015 frogmore creek iced riesling</b> - coal river valley, TAS loaded with orange zest & lemon blossom the sweet stone fruit & ripe apple flavours linger indefinitely, nourished by characteristic cool climate mineral acid	GLASS BOTTLE	\$11.00 \$55.00

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