

L A M B E R T S

LIGHT BITES

garlic & herb bread V ** persian fetta, olive tapenade	\$9.50
soup of the day crusty bread roll	\$11.00
manchego cheese croquettes ** quince paste	\$13.50
panko coconut prawns DF ** lime, coriander aioli	\$14.50
porcini & truffle arancini V, GF ** basil pesto	\$14.50
turkish bread V ** duo of dips	\$15.00
salt & pepper squid DF ** ponzu, lemon	\$15.00
chicken caesar salad baby cos, white anchovies, bacon, parmesan, croutons, poached egg	\$20.00
chicken quinoa salad GF, DF roast capsicum, carrot, chickpeas, snow pea tendrils, harissa dressing	\$22.00
charcuterie board cured meats, cornichons, caper berries, balsamic onions, fig jam	\$26.00

**** CHOOSE TWO FOR \$22.00 - OR - FOUR FOR \$40.00**

BURGERS & SANDWICHES

lamberts club chicken breast, tomato, avocado, bacon, brie, barbecue glaze, garlic mayonnaise - your choice of ciabatta, turkish or rye	\$16.00
the point cheeseburger wagyu beef pattie, cheese, gherkins, chilli jam	\$16.00
the point vego burger V quinoa, chickpea & lentil patty, baby cos, haloumi, tzatziki	\$18.00
the point wagyu burger wagyu beef pattie, chorizo, egg, tomato, beetroot, caramelised onion	\$18.00

ADD CHIPS - \$4

ADD TRUFFLE FRIES - \$5

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MAINS

pan fried atlantic salmon DF beer battered chips, garden salad	\$25.00
sweet potato gnocchi V, GF wild mushrooms, sage, cep sauce, shaved reggiano	\$29.00
red duck curry GF, DF lychees, cherry tomatoes, kipfler potatoes, coconut rice	\$30.00
house made seafood fettuccine DF fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	\$35.00
300g black angus sirloin GF 150 day grain fed, from south western queensland	\$39.00
200 g eye fillet GF 2+ 130-150 day grain fed, from thousand guineas	\$42.00

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**

ON THE SIDE

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

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DESSERT

cinnamon doughnuts warm chocolate sauce, raspberry coulis		\$13.00
vanilla bean crème brûlée pistachio biscotti, mango ripple ice cream		\$14.00
coconut & chocolate parfait macarons, shaved coconut, pandan tuille		\$14.50
lamberts sundae DF, Vegan popcorn, almond caramel, honeycomb, vanilla ice cream		\$14.50
lemon & basil tart raspberry gelée, dentelle, yoghurt sorbet		\$15.00
cheese selection	FOR 1	\$22.00
quince paste, lavosh, walnut bread	FOR 2	\$32.00

TEA & COFFEE

tea english breakfast, earl grey, peppermint, green, lemon or chamomile		\$4.00
coffee	CUP	\$4.00
cappuccino, flat white, latte, long black, espresso, piccolo, macchiato	MUG	\$4.50
hot chocolate - or - chai latte		\$4.50
affogato espresso, vanilla bean ice-cream		\$8.50

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