LAMBERTS

COCKTAILS

the point spritz our twist on the comeback queen - aperol, prossecco & passionfruit	\$16.00
turkish delight inspired by the arabic delicacy - 42 below vodka, white crème de cacao, rose water & rose petals	\$16.50
watermelon lychee cooler full of antioxidants - 42 below vodka, lychee, lime & watermelon jam	\$17.00
eagles nest club cocktail our rooftop bars' signature blend - bacardi, st-germain, noilly prat, pineapple, mint & agave syrup	\$17.00
the bb 'n' c inspired from the tropical islands of french polynesia – baileys, banana, coconut rum, coconut cream & sugared cinnamon	\$17.50
mojito – choose from original, strawberry, blueberry, coconut or dirty you know the drill; bacardi (or spiced for the dirty), fruit liqueur, lime, mint, soda & gomme	\$18.00
passionfruit caipiroska a brazilian favourite - similar to a caipirinha but prepared with vodka instead of the usual cachaça - 42 below vodka, passionfruit, lime & gomme	\$18.50
sir hendricks tonic exactly the remedy for whatever you're feeling - hendricks, vanilla rose tea, lemon, lychee & tonic – served over crushed ice	\$19.00
old fashioned – original, blood orange or 'marshmallow campfire' born in the 1880's, this cult classic is now the product of much innovation - muddled sugar, bitters & whiskey (or brandy) with a twist or two	\$19.50
nutella martini sinfully decadent & bigger than ben hur! 42 below vodka, baileys, frangelico, nutella, milk, chocolate floss & mars bar	\$22.00

for any classic cocktails not listed, our signature rooftop blends or a spin on any of the above creations, please see the bartender whom can create something to your liking.

SPARKLING & CHAMPAGNE	GLASS	BOTTLE
NV ninth island chardonnay pinot noir - tamar valley TAS fresh strawberries, red apple peel, shortbread & roasted almond, full & fresh with great acid & partitional length.	\$12.00	\$58.00
fresh; with great acid & persistent length NV redbank prosecco - king valley VIC crisp & dry with a rich scent of green apples & citrus followed by a	\$10.00	\$50.00
creamy mouth feel NV louis roederer brut - reims france characterised by bright fruitiness & elegant maturity; the palate reveals subtle pear, citrus & brioche notes	\$25.00	\$130.00
WHITE WINE	GLASS	BOTTLE
2018 yalumba 'cristobel's' moscato - eden valley SA delicate, but intense perfume of elderflower & white floral notes along with a waft of freshly made turkish delight	\$9.50	\$48.00
2017 chaffey bros. 'not your grandma's riesling' - eden valley SA fresh & floral, there's ample citrus & orchid fruits with perfectly balanced acidity for line & length	\$12.50	\$60.00
2017 totara savignon blanc - marlborough NZ a punchy aromatic wine bursting with aromas of ripe stone fruits and citrus zest. rich and lingering, the palate is formed by a refreshingly juicy acidity and perfectly balanced finish	\$10.00	\$50.00
2017 shaw + smith sauvignon blanc - adelaide hills SA australian sauvignon at its finest - refreshingly crisp & offering citrus flavours: custard apple, kiwi fruit & pineapple	\$17.50	\$85.00
2017 la maschera pinot grigio - limestone coast SA crazy cousin of the savvy blanc that goes the 'extra mile' at dress up parties. this limestone coast drop shows complex fruit layers with good acidity. ripe pears on honeysuckle, apricots dusted in white pepper and straw bales	\$13.00	\$58.00
2016 brokenwood semillon - hunter valley NSW the pallet is full & broad, with generous flavour & breadth. it's soft yet dry, crisp & yet rounded, with a long, lingering clean, dry finish. this cult classic semillon pairs perfectly with our seared scallops or roast chicken breast	\$15.00	\$70.00
2016 red claw pinot gris - mornington peninsula VIC complex in aroma, showing hints of honey, hay, lychees & a touch of spice, following through on the palate with an array of floral nuances, oranges & sultana	\$14.50	\$71.00
2014 domaine william fèvre chablis - chablis france combining lovely fruitiness with an attractive freshness & characteristic minerality, this wine matches well with our fish & seafood dishes	NA	\$95.00
2017 sticks chardonnay - yarra valley VIC elegant & structured this wine shows the finesse of the yarra valley at its best: soft yet defined aromatics lead with grapefruit, melon & stone fruit, with nectarine & savoury oak on the palate	\$11.50	\$58.00
2016 vasse felix premier chardonnay - margaret river WA a pure, elegant & vibrant chardonnay, embracing the region's powerful fruit with complexity & restraint to express the environment, with the hallmarks of vasse felix's premier vineyards	NA	\$88.00
DESSERT WINE	GLASS	BOTTLE
2016 frogmore creek iced riesling - 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	\$15.00	\$72.00

ROSÉ WINE	GLASS	BOTTLE
NV deviation road 'altair' sparkling rosé - adelaide hills SA strawberry, cherry & spice aromas on the palate, this drop compliments our prawn & scallop dishes	\$16.00	\$75.00
2017 langmeil bella rouge rosé - barossa valley SA dry but richly textured, 100% cabernet sauvignon from a vineyard dedicated to rosé, sweet red berries & a hint of sour cherry with zingy acidity to cleanse the palate	\$10.00	\$49.00
2017 AIX rosé - provence france a creamy style with concentrated ripe melon flavours that show dried berry, cherry and spice notes	\$17.00	\$78.00
NV pierre gimonnet rosé de blanc brut - champagne france fresh & lively, an open-knit rosé, with hints of plum, chalk, candied lemon zest & passionfruit	NA	\$130.00
RED WINE	GLASS	BOTTLE
2017 nanny goat pinot noir - central otago NZ juicy plum & blueberries dominate upfront, followed by a hint of spice & oak in the middle palate, the perfect match with duck or roasted chicken	\$18.50	\$90.00
2017 barringwood estate pinot noir - tamar valley TAS dusky plum in colour with pinking edges - the palate the wine bursts with bright fruit and earthy undertones; try matching it with our wagyu, venison, and aged basque style cheeses		\$74.00
2016 smith & hooper merlot - wrattonbully SA an inviting aroma of berries, cedar & spice - the palate is lively & bright with strawberry, plum, allspice & chocolate notes giving a long warm finish	\$11.00	\$52.00
2015 angove warboys shiraz grenache - mclaren vale SA organic certified & biodynamically engineered this wine boasts liquorice & spice from the shiraz combined with the berry fruit of the grenache. bright cherry & plum fruit flavours, perfectly paired with our beef short rib	\$17.00	\$86.00
2015 rymil 'dark horse' cabernet sauvignon - coonawarra SA the nose & palate are filled with rich blackcurrant & liquorice fruit wrapped up in a firm chewy tannin structure with ensuring nuances of cigar box, black olive & spice	\$12.00	\$58.00
2017 thorn-clarke 'sandpiper' shiraz - barossa SA medium to full bodied, the palate has flavours of liquorice & ripe black cherries alongside blackberries with underlying smoky dried meats, vanillin cedar & a peppery finish	\$11.00	\$53.00
2016 yangarra estate shiraz - mclaren vale SA classic red & blue fruits with peppercorn spice - layers of complexity reveal dark chocolate & charcuterie woven together with fine grainy tannins	\$16.50	\$80.00
2017 langmeil 'three gardens' shiraz mataro grenache - barossa SA the bright and juicy fruit coats the palate and is well balanced with peppery and sweet spice	\$14.50	\$69.00
2016 wirra wirra church block cabernet sauvignon shiraz merlot - mclaren vale SA rich, full-bodied style consisting of swathes of black & blue fruits & a nice, smooth finish	\$12.50	\$60.00
2015 running with the bulls tempranillo - barossa SA a wine that begins with bambles, mocha & spices of nutmeg & cinnamon; & develops notes of sweet blueberries & tarragon. vegan friendly	\$12.50	\$62.00

BEER & CIDER

XXXX gold lager	\$7.00
james boag's - premium light	\$7.50
james boag's - premium lager	\$8.50
tooheys extra dry lager	\$8.50
great northern original lager	\$8.50
hills cider - apple or pear	\$9.50
burleigh brewing - big head lager - zero carbs	\$9.50
james squires - 150 lashes pale ale	\$9.50
james squires - the chancer golden ale	\$9.50
stone & wood pacific ale	\$11.00
stones original ginger beer	\$14.00

BEER - DRAUGHT

calton draught - VIC	SCHOONER 425ml PINT 570ml	\$8.50 \$10.50
XXXX gold - QLD	SCHOONER 425ml PINT 570ml	\$8.00 \$10.00

BEER - INTERNATIONAL

corona - mexico		\$9.00
heineken - holland		\$9.00
stella artois - belgium		\$9.00
asahi super dry - japan		\$9.50
guinness dry stout - ireland	440ml	\$10.50

REFRESHERS

soda coke, coke zero, diet coke, sprite, ginger ale, LLB or ginger beer	\$4.80
fruit juice orange, cloudy apple, pineapple, tomato or cranberry	\$5.00
lamberts mocktail combination of seasonal fruits, citrus & juices	\$9.50
H20 antipodes still or sparkling 500ml 1L	\$9.50 \$12.00

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