

L A M B E R T S

LIGHT BITES

Soup of the Day	13.50
<i>Served with house baked Turkish bread</i>	
House made Garlic and Herb Bread (V)	10.50
<i>Whipped Danish feta & kalamata olive tapenade</i>	
Salt & Pepper Squid (DF)	16.00
<i>Served with ponzu sauce & lemon</i>	
Turkish Bread (V, DF)	16.50
<i>House baked with a duo of dips, dukkah & extra virgin olive oil</i>	
Ricotta Gnocchi (V)	23.00
<i>Endive, asparagus, Reggiano, pepitas & creamy gorgonzola sauce</i>	
Char Grilled Quail (DF)	25.00
<i>Served with smoked pumpkin, pesto, pearl barley, asparagus and jus</i>	
Slow braised Beef Cheek (GF)	25.00
<i>With wilted spinach, king brown, polenta and wild mushroom sauce</i>	
New England Chowder	27.00
<i>With scallops, clams, bacon, leek, carrots, potatoes and toasted brioche</i>	

L A M B E R T S

MAINS

Variations of Cauliflower (V, V+, GF, DF) <i>Cauliflower cooked three ways, with couscous, florets, puffed rice, raisins, pepitas & smoked pumpkin</i>	33.00
Grilled local Swordfish Fillet (GF) <i>Kipfler potato, prawn, sweet corn, baby gems & mojo verde</i>	36.00
House made Seafood Fettuccine (DF) <i>Our signature dish – saffron fettuccine, ocean caught fish, prawns, mussels, squid in a garlic, & chilli infused extra virgin olive oil</i>	36.00
Herb Roasted Chicken (GF) <i>Sous vide, free-range breast and thigh served with house made sweet potato gnocchi, wild mushrooms, dried sage, & creamy cep sauce</i>	36.00
Free Range Pork Belly (GF) <i>Savoy cabbage, dauphinoise potato, grilled apple, onion gel & red wine jus</i>	37.00
300g Sirloin <i>with duck fat potato, charred broccolini, pearl onion, red wine jus (GF / DF) or served with beer battered chips & garden salad (DF)</i>	47.50
200g Phoenix Wagyu Eye fillet (GF / DF Available) <i>Marble score 4-5 F1 Wagyu from Darling Downs, minimum 365 day grain fed with duck fat potato, charred broccolini, pearl onion, red wine jus</i>	56.00

ON THE SIDE

Garden salad with vinaigrette (V, V+, GF, DF)	9.00
Beer battered chips with tomato chutney (V, DF)	9.50
Green beans with garlic butter & sea salt (V, GF)	9.50
Honey glazed carrots with sesame seeds (V, GF, DF)	9.50
Truffle fries dusted in truffle oil & aged parmesan (V)	10.50