

L A M B E R T S

LIGHT BITES

Soup of the Day <i>Served with house baked Turkish bread</i>	13.5
Turkish Bread (V, DF) <i>Duo of dips, dukkah, extra virgin olive oil</i>	16.5
Panko Coconut Prawns (DF) <i>Served with Tahitian lime & coriander aioli</i>	15
Salt & Pepper Squid (DF) <i>Served with ponzu sauce & lemon</i>	16
Classic Caesar Salad <i>Baby cos lettuce, white anchovies, bacon, parmesan, croutons & topped with a poached egg</i>	21
Add Chicken	+ 8

BURGERS & SANDWICHES

Lamberts Club Sandwich <i>Grilled free-range chicken breast, tomato, avocado, bacon, double brie, barbeque glaze & garlic mayonnaise served on ciabatta</i>	21
The Point Cheeseburger <i>Wagyu beef patty, mesculin, cheese, gherkins, chilli jam</i>	20
Mediterranean Chicken Burger <i>Marinated chicken breast, mesculin, cucumber, tomato, dill yoghurt</i>	20
The Point Vego Burger (V) <i>Quinoa, chickpea & lentil patty, baby cos, haloumi, capsicum, tzatziki</i>	22
The Point Wagyu Burger <i>Wagyu beef patty, chorizo, egg, tomato, beetroot, caramelised onion, cheese</i>	23

MAINS

Variations of Cauliflower <i>Cauliflower cooked three ways, with couscous, florets, puffed rice, raisins, pepitas & smoked pumpkin</i>	(V, V+, GF, DF)	33
Pan Fried Atlantic Salmon <i>Sustainably farmed; pan fried & served with beer battered chips & garden salad</i>		35
House made Seafood Fettuccine <i>Our signature dish – saffron fettuccine served with ocean caught fish, prawns, mussels, squid in a garlic & chilli infused extra virgin olive oil</i>	(DF)	36
Herb Roasted Chicken <i>Sous vide, free-range breast served with house made sweet potato gnocchi, wild mushrooms, dried sage, & creamy cep sauce</i>		36
300g Black Angus Sirloin <i>100 days grain fed, served with beer battered chips & garden salad</i>		47.50

ON THE SIDE

Garden salad with vinaigrette <i>Garden salad with vinaigrette</i>	(V, V+, GF, DF)	9
Beer battered chips with tomato chutney <i>Beer battered chips with tomato chutney</i>	(V, DF)	9.5
Truffle fries dusted in truffle oil & aged parmesan <i>Truffle fries dusted in truffle oil & aged parmesan</i>	(V)	10.5
Green beans with garlic butter & sea salt <i>Green beans with garlic butter & sea salt</i>	(V, GF)	9.5
Honey glazed carrots with sesame seeds <i>Honey glazed carrots with sesame seeds</i>	(V, GF, DF)	9.5

DESSERT

Cinnamon Doughnuts <i>With warm chocolate dipping sauce & raspberry coulis</i>		14.5
Vanilla Crème Brûlée <i>Burnt sugar crust with pistachio biscotti & green apple sorbet</i>		16
Cheese Platter <i>A selection of Australian cheeses, quince paste, lavosh & walnut bread</i>		27