

# L A M B E R T S

## ENTREES

Andy's Sourdough (v) Served with confit garlic butter, sea salt	12
Soup of the Day (gf available upon request) Served with house baked Turkish bread	14
Salt & Pepper Squid (df) Ponzu sauce, lemon	18
House Baked Turkish Bread (v) Duo of dips, dukkah, extra virgin olive oil	20
Gnocchi Romaine (v) Heirloom tomatoes, zucchini flower, broad beans, salsa verde	24
Crisp Free Range Pork Belly (gf) Persian fetta, flat beans, truffle honey, shallot, baby capers	26
Brisbane Valley Quail (gf, df) Taro fritter, pak choy, lotus root, chilli plum sauce	28
Kangaroo Loin (gf) Baba ghanoush, spiced chickpea, Lebanese eggplant, labneh, sumac	28
Seared Scallops (gf, df) Jerusalem artichoke, fioretto, kale, pomegranate, verjuice dressing	30
Skull Island Tiger Prawns (gf, df) Charred fennel, corn on the cob, chimichurri	32

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## MAINS

Roasted Smoked Butternut (v, gf, df) Cavolo nero, pine nuts, pepitas, crisp sage, pumpkin puree, maple	34
Herb Roasted Chicken Breast (gf) Sous vide breast and leg, Paris mash, peas, snaps, zucchini, jus gras	38
Coral Coast Barramundi (gf, df) Variations of cauliflower, beans, almonds, raisin, capers	38
Market Fish (gf available upon request) Panzanella salad, sourdough, snow peas, pea shoots, roast tomato sauce	38
House Made Seafood Fettuccine (df) Our signature dish – saffron fettuccine, ocean caught fish, prawns, mussels, squid, garlic & chilli infused extra virgin olive oil	39
Duck a L'Orange (gf, df) Roasted breast and confit leg, potato fondant, broccolini, orange, grand marnier sauce	42
White Pyrenees Lamb Rump (gf, df) Green pea, heirloom carrots, saffron potato, rosemary jus	42
300g Sirloin Duck fat potato, charred broccolini, pearl onion, red wine jus (gf, df) or beer battered chips, garden salad (df)	48
200g Pure Prime Angus Tenderloin <i>Marble score 3+</i> Duck fat potato, charred broccolini, pearl onion, red wine jus (gf, df) or beer battered chips, garden salad (df)	56

## ON THE SIDE

Garden salad, French salad dressing (v, gf, df)	10
Beer battered chips, aioli (v)	11
Charred fioretto, green beans, raisin & caper dressing (v, gf, df)	12
Grilled broccoli, toasted sesame, sea salt (v, gf, df)	12
Truffle fries, parmesan, truffle oil, aioli (v)	13

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Please note there is a 15% surcharge on Public Holidays

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## DESSERTS

Blueberry and Lime Cheesecake White chocolate glaze, passionfruit macarons, lime syrup	17.00
Tonka Bean Crème Brulee (gf available upon request) Burnt sugar crust, citrus biscotti, raspberry sorbet	17.00
Strawberry and Coconut Moulin Rouge Melting moments, vanilla cream, basil gel	18.00
Milk Chocolate and Hazelnut Tart Poached pear, rosemary, pear sorbet, salted caramel	18.00
Turkish Delight churros Chocolate hummus, pistachio mousse	15.00

## LIQUID DESSERTS

Nutcracker Vodka, Mozart Chocolate, Frangelico, Cream	18.00
Brandy Alexander Brandy, Crème de Cacao, Cream	18.00
Grasshopper Crème de Cacao, Crème de Menthe, Cream	18.00

## LIQUEUR COFFEES

Liqueur Coffee Long Black, Sugar, Cream and Baileys, Grand Marnier or Jameson	13.50
Affogato Espresso, Vanilla Ice Cream, Frangelico	18.00
Espresso Martini Vodka, Kahlua, Gomme, Espresso	18.50

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<b>DESSERT WINE &amp; FORTIFIED WINES</b>	<b>90ml</b>
2019 Heggies Vineyard Botrytis Riesling Eden Valley, South Australia	21.50
Valdespino Pedro Ximenez Yellow Label Jerez, Spain	12.50
De Bortoli Old Boys Barrel Aged 21 Years Tawny Rutherglen, Victoria	9.50
Penfolds Great Grandfather Rare Tawny Port 30 years Barossa Valley, South Australia	55.00

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