

# 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	16
House Baked Turkish Bread (v) Duo of dips, dukkah, extra virgin olive oil	16.5
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)	9
Beer battered chips, aioli (v)	9.5
Truffle fries, parmesan, truffle oil, aioli (v)	10.5
Charred fioretto, green beans, raisin and caper dressing (v, gf, df)	12
Grilled broccoli, toasted sesame, sea salt (v, gf, df)	12

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## DESSERTS

Blueberry & Lime Cheesecake

White chocolate glaze, passionfruit macarons, lime syrup

Tonka Bean Crème Brulee

Raspberry sorbet, biscotti

Milk Chocolate & Hazelnut Tart

Poached pear, rosemary, pear sorbet, salted caramel

Strawberry & Coconut Moulin Rouge

Melting moments, vanilla cream, basil gel

Turkish Delight Churros

Chocolate hummus, pistachio mousse