

L A M B E R T S

LIGHT BITES

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	13.5
Panko Coconut Prawns (df) Tahitian lime & coriander aioli	17
Salt & Pepper Squid (df) Ponzu sauce, lemon	18
House Baked Turkish Bread (v) Duo of dips, dukkah, extra virgin olive oil	20
Classic Caesar Salad Baby cos lettuce, white anchovies, bacon, parmesan, croutons, poached egg Add Chicken	21 + 8

BURGERS & SANDWICHES

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

All menu items are subject to change according to seasonality and availability
Please note there is a 15% surcharge on Public Holidays

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MAINS

Roasted Smoked Butternut (v, gf, df) Cavolo nero, pine nuts, pepitas, crisp sage, pumpkin puree, maple	34
Pan Fried Atlantic Salmon Sustainably farmed pan fried, beer battered chips, garden salad	35
Herb Roasted Chicken (gf) Roasted breast & sous vide leg, Paris mash, peas, snaps, zucchini, jus gras	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
300g Sirloin Duck fat potato, charred broccolini, pearl onion, red wine jus (gf, df) or beer battered chips, garden salad (df)	48

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

DESSERT

Cinnamon Doughnuts Warm chocolate dipping sauce, raspberry coulis	14.5
Tonka Bean Crème Brulee (gf available upon request) Burnt sugar crust, citrus biscotti, raspberry sorbet	17.00
Cheese Platter Selection of Australian cheeses, quince paste, lavosh, walnut bread	27

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