

L A M B E R T S

Lamberts Restaurant uses high quality, fresh, locally sourced ingredients to create innovative modern Australian dishes.

All restaurants have a chef. Lamberts has 'the Chef'. Since opening in 2011 the restaurant rose to become and consistently remains one of a very small number of Brisbane's top restaurants.

Marcus Turner conceives, sources and prepares the best eating the region has to offer. Ask any local foodie; there's likely to be one at the table next to you on your next visit.

Lamberts has built a reputation among Brisbane locals for the excellence of its cuisine and the warmth of its staff. Its fully air-conditioned cocktail bar and spacious lounge area is also a popular gathering place for those drawn by its quiet sophistication and contemporary wine, beer and cocktail list.

Lamberts serves A La Carte breakfast, lunch and dinner seven days.

## **THE ONLY RESTAURANT TO REMAIN AT #1 FOR THE YEAR**

Monday, May 22nd, Lamberts Restaurant celebrated remaining as the number one TripAdvisor-rated Brisbane restaurant for the past 12 months.

## ENTREES

Andy's Sourdough (v, dfo) Served with confit garlic butter, sea salt	13.00
Soup of the Day (gfo) Served with house baked Turkish bread	15.50
Salt & Pepper Squid (gfo, df) Ponzu sauce, lemon	20.00
House Baked Turkish Bread (v) Duo of dips, dukkah, extra virgin olive oil	22.50
Zucchini Flowers (v+, gf, df) Witlof, broad beans, walnuts, salsa verde	27.00
Kangaroo Loin (gf, df) Red cabbage, baby beet, Aussie dukkah, saltbush, agro dolce	28.00
Eight Blossom Wagyu Beef (gf) Tataki, mizuna, tatsoi, cucumber, daikon, ginger, sesame	32.00
Charred QLD Tiger Prawns (gf, df) Wombok, chilli garlic oil, grilled lime	34.00
Seared Scallops (gf, df) Roasted peppers, sea greens, shallot, caper, sobrasada sauce	34.00

*All menu items are subject to change according to seasonality and availability*

*Please note a 15% surcharge on Public Holidays will apply*

*Lamberts is a cashless venue – Room charge is recommended as a credit card surcharge may apply, alternative payment methods are available*

## MAINS

House Made Saffron Fettucine (v) Wild mushrooms, spinach, king browns, parmesan cream	37.50
Herb Roasted Chicken Breast and Sous Vide Leg (gf, dfo) Paris mash, peas, snaps, zucchini, jus gras	42.00
Coral Coast Barramundi (gf, df) Fioretto, green beans, kale, smoked almonds, black garlic, raisin, caper	43.00
Market Fish (gf, dfo) Jerusalem artichoke, leek, pumpkin, mussels, watercress, saffron sauce	43.00
Crisp Free Range Pork Belly (gf, dfo) Hasselback potato, fennel soubise, apple, cavalo nero, jus	45.00
Brisbane Valley Quail Roasted baby carrots, ricotta tortellini, sage, chanterelles, pine nuts, jus	46.00
White Pyrenees Lamb Rump (gf, df) Baby vegetables, parsnip, sprout leaves, mint gastrique, jus	48.00
300g Portoro Black Angus Sirloin Marble Score 2+, Grain fed, Riverina, NSW Duck fat potato, charred broccolini, pearl onion, red wine jus (gf, df) or beer battered chips, garden salad, red wine jus (df) <i>"A luxury certified grain fed product that has been raised in a natural and sustainable way"</i>	57.00

## ON THE SIDE

Garden Salad, French Salad Dressing (v, gf, df)	12.00
Beer Battered Chips, Aioli (v)	13.00
Seasonal Vegetables, Extra Virgin Olive Oil, Sea Salt (v, gf, df)	14.00
Grilled Broccoli, Toasted Sesame, Sea Salt (v, gf)	14.00
Truffle Fries, Parmesan, Truffle Oil, Aioli (v)	15.00

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**Tajima F1 Wagyu Scotch Fillet 300gms** **85.00**  
Marble Score 4-5, Grain Fed 500 Days, Southern NSW

*Pure bliss. Superb clean fresh juiciness and silky texture. Rich, buttery and umami flavour with lasting juiciness and depth – THE WORKS!  
“2017 Grand Champion Wagyu Brand” title at the Australian Wagyu Association Branded Beef competition  
“Winner 2023 F1 Wagyu Grand Champion”*

**Eight Blossom F1 Wagyu Eye Fillet 200gms** **87.00**  
Marble Score 7+, Grain Fed 350 Days, Darling Downs, QLD

*“With a Marble Score 7+, you’re entering the rarefied realm of the billionaires of beef. The next level of richness, with softness approaching stick-of-butter levels. Succulent and juicy, that gorgeous web of creamy intramuscular fat – the marbling – which characterizes Wagyu beef spreads more and more throughout the meat, giving it melt-in-your-mouth texture that you will not forget.”*

**Choose between:**

Duck fat potato, charred broccolini, pearl onions, red wine jus (gf, df)  
or beer battered chips, garden salad, red wine jus (df)

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## DESSERTS

Vanilla Bean Crème Brulee (gf) Burnt sugar crust, raspberry sorbet	19.00
Passionfruit Chiboust (gf) Mango, mint, raspberry, orange and limoncello sorbet	20.00
Peanut Butter Parfait (gf) Salted caramel, peanuts, caramelized banana, buttermilk, honeycomb	21.00
Stanthorpe Apple Sponge Cake Fennel panna cotta, raisins, almonds, cinnamon ice cream	21.00
Dark Chocolate and Miso Caramel Tart Matcha mousse, sour cherry, black sesame ice cream	22.00

## LIQUID DESSERTS

Nutcracker Vodka, Mozart Chocolate, Frangelico, Cream	22.00
Brandy Alexander Brandy, Crème de Cacao, Cream	22.00
Grasshopper Crème de Cacao, Crème de Menthe, Cream	22.00

## LIQUEUR COFFEES

Liqueur Coffee Long Black, Sugar, Cream and Baileys, Grand Marnier or Jameson	18.00
Affogato Espresso, Vanilla Ice Cream, Frangelico	20.00
Espresso Martini Vodka, Kahlua, Gomme, Espresso	22.00

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**DESSERT WINE & FORTIFIED WINES**

**120ml**

2019 Heggies Vineyard Botrytis Riesling  
Eden Valley, South Australia

28.00

**60ml**

Galway Pipe Grand Tawny 12 years  
Langhorne Creek, South Australia

16.00

Valdespino Pedro Ximenez Yellow Label  
Jerez, Spain

11.00

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