

L A M B E R T S

LIGHT BITES

Andy's Sourdough (v) Served with confit garlic butter, sea salt	13.00
Soup of the Day (gfo) Served with house baked Turkish bread	15.50
Panko Coconut Prawns (df) Tahitian lime & coriander aioli	19.00
Salt & Pepper Squid (df) Ponzu sauce, lemon	20.00
House Baked Turkish Bread (v) Duo of dips, dukkah, extra virgin olive oil	22.50
Roast Vegetable & Kale Salad (v, gf, df) Eggplant, zucchini, red pepper, green beans, Spanish onion, chick peas, kale, tahini dressing Add Chicken	23.50 + 9.50

BURGERS & SANDWICHES

The Point Cheeseburger Wagyu beef patty, mesculin, cheese, gherkins, chilli jam	22.50
Mediterranean Chicken Burger Marinated chicken breast, mesculin, cucumber, tomato, tzatziki	22.50
Lamberts Club Sandwich Grilled free-range chicken breast, tomato, avocado, bacon, double brie, barbeque glaze, garlic mayonnaise served on ciabatta	24.50
The Point Wagyu Burger Wagyu beef patty, chorizo, egg, tomato, beetroot, caramelised onion, cheese	26.50

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

L A M B E R T S

MAINS

Pesto Chicken Risotto (gf) Green peas, zucchini, cherry tomato, rocket, parmesan, pesto	37.50
House Made Saffron Fettucine (v) Wild mushrooms, spinach, king brown, parmesan cream	37.50
Pan Fried Atlantic Salmon Sustainably farmed pan fried, beer battered chips, garden salad	41.00
Herb Roasted Chicken (gf) Roasted breast & sous vide leg, 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
300g Sirloin Duck fat potato, charred broccolini, pearl onion, red wine jus (gf, df) or beer battered chips, garden salad (df)	57.00

ON THE SIDE

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

DESSERT

Cinnamon Doughnuts Warm chocolate dipping sauce, raspberry coulis	18.50
Vanilla Bean Crème Brulee (gf) Burnt sugar crust, raspberry sorbet	19.00
Cheese Platter (gfo) Selection of Australian cheeses, quince paste, lavosh, walnut bread	32.50

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