

# L A M B E R T S

## LIGHT BITES

Andy's Sourdough (v) Confit garlic butter, sea salt	14.00
Soup of the Day (gfo) House baked Turkish bread	16.50
Panko Coconut Prawns (df) Tahitian lime & coriander aioli	20.50
Salt & Pepper Squid (df) Ponzu sauce, lemon	21.50
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	25.00 + 10.00

## BURGERS & SANDWICHES

The Point Cheeseburger Wagyu beef patty, mesculin, cheese, gherkins, chilli jam	24.00
Mediterranean Chicken Burger Marinated chicken breast, mesculin, cucumber, tomato, tzatziki	24.00
Lamberts Club Sandwich Grilled free-range chicken breast, tomato, avocado, bacon, double brie, barbeque glaze, garlic mayonnaise served on ciabatta	26.00
The Point Wagyu Burger Wagyu beef patty, chorizo, egg, tomato, beetroot, caramelised onion, cheese	28.50

*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*

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## MAINS

Pesto Chicken Risotto (gf) Green peas, zucchini, cherry tomato, rocket, parmesan, pesto	39.00
House Made Saffron Fettucine (v) Wild mushrooms, spinach, king brown, parmesan cream	39.00
Pan Fried Atlantic Salmon Sustainably farmed pan fried, beer battered chips, garden salad	43.50
Herb Roasted Chicken (gf) Roasted breast & sous vide leg, Paris mash, peas, snaps, zucchini, jus gras	44.50
Coral Coast Barramundi (gf, df) Fioretto, green beans, kale, smoked almonds, black garlic, raisin, caper	46.00
Pinnacle Sirloin 300gms Duck fat potato, charred broccolini, pearl onion, red wine jus (gf, df) or beer battered chips, garden salad (df)	60.00

## ON THE SIDE

Garden Salad, French Salad Dressing (v, gf, df)	13.00
Beer Battered Chips, Aioli (v)	14.00
Grilled Broccoli, Toasted Sesame, Sea Salt (v, gf)	15.00
Truffle Fries, Parmesan, Truffle Oil, Aioli (v)	16.00

## DESSERT

Cinnamon Doughnuts Warm chocolate dipping sauce, raspberry coulis	20.00
Vanilla Bean Crème Brulee (gf) Burnt sugar crust, raspberry sorbet	20.00
Cheese Platter (gfo) Selection of Australian cheeses, quince paste, lavosh, walnut bread	34.50

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