

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 TWO YEARS

Wednesday, May 22nd, Lamberts Restaurant celebrated remaining as the number one TripAdvisor-rated Brisbane restaurant for the past 24 months.

ENTREES

Andy's Sourdough (v, dfo) Confit garlic butter, sea salt	14.00
Soup of the Day (gfo) House baked Turkish bread	16.50
Salt & Pepper Squid (gfo, df) Ponzu sauce, lemon	21.50
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	28.50
Kangaroo Loin (gf, df) Red cabbage, baby beet, Aussie dukkah, saltbush, agro dolce	29.50
Eight Blossom Wagyu Beef (gf) Tataki, mizuna, tatsoi, cucumber, daikon, ginger, sesame	34.00
Charred QLD Tiger Prawns (gf, df) Wombok, chilli garlic oil, grilled lime	36.00
Seared Scallops (gf, df) Roasted peppers, sea greens, shallot, caper, sobrasada sauce	36.00

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	39.00
Herb Roasted Chicken Breast and Sous Vide Leg (gf, dfo) Paris mash, peas, snaps, zucchini, jus gras	44.50
Coral Coast Barramundi (gf, df) Cauliflower, green beans, kale, smoked almonds, black garlic, raisin, caper	46.00
Market Fish (gf, dfo) Leek, pumpkin, grilled fennel, mussels, watercress, saffron sauce	46.00
Crisp Free Range Pork Belly (gf, dfo) Hasselback potato, fennel soubise, apple, cavalo nero, jus	47.00
Brisbane Valley Quail Roasted baby carrots, ricotta tortellini, sage, chanterelles, pine nuts, jus	49.00
White Pyrenees Lamb Rump (gf, df) Baby vegetables, parsnip, sprout leaves, mint gastrique, jus	50.00

ON THE SIDE

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

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Pinnacle Sirloin 300gms **60.00**

Marble Score 2+, Grass Fed, Great Dividing Range, NSW

Pinnacle Beef is a naturally grass fed and free-range product, raised in some of Australia's most prestigious farming country.

"The ultimate in grass-fed beef with just the right amount of marbling"

Tajima F1 Wagyu Scotch Fillet 300gms **90.00**

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 **92.00**

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	20.00
Passionfruit Chiboust (gf) Mango, mint, raspberry, orange and limoncello sorbet	21.00
Peanut Butter Parfait (gf) Salted caramel, peanuts, caramelized banana, buttermilk, honeycomb	22.00
Stanthorpe Apple Sponge Cake Fennel panna cotta, raisins, almonds, cinnamon ice cream	22.00
Dark Chocolate and Miso Caramel Tart Matcha mousse, sour cherry, black sesame ice cream	23.00

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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