

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) Served with house baked Turkish bread	16.50
Salt & Pepper Squid (gfo, df) Ponzu sauce and lemon	21.50
House Baked Turkish Bread (v, gfo, dfo) Duo of dips, dukkah, extra virgin olive oil	22.50
Black Winter Truffle Risotto (v, gf) Grano Padano, rocket, truffle oil, fresh truffle	29.00
Brisbane Valley Quail Saltimbocca, pepperonata, puff, kalamata, sage	30.00
Tea Smoked Duck (gf, dfo) Sweet potato, pomegranate, broccolini, cinnamon and anise jus	32.00
Freemantle Octopus (gf, df) Kipfler potato, vadouvan, sea greens, toum	32.00
Skull Island Tiger Prawns (gf, df) Pickled wombok, grilled lime, chilli	34.00
Seared Scallops (gf) Jerusalem artichoke, burnt leek, morcilla, vichyssoise, watercress	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

Zucchini Flowers (v+, gfo, df) Chickpea panisse, rustic caponata, red pepper coulis, olives, basil	39.00
Free Range Lilydale Half Chicken (gf, df) Brassica vegetables, kohlrabi, spec bacon, sauce forestière	45.00
Bouillabaisse (gfo, df) QLD snapper, tiger prawn, mussels, scallop, potato, carrot, rouille, croutes	45.00
Stuffed Baby Squid Prawn, fennel, chorizo, rapini, orecchiette, squid ink, bagna cauda	45.00
Market Fish (gf, df) Fioretto, green beans, kale, smoked almonds, black garlic, raisin, caper	46.00
Crisp Free Range Pork Belly (gf, df) Wild rice pilaf, kamote cue, snake beans, sticky adobo sauce	47.00
White Pyrenees Lamb (gf, df) Bullhorn pepper, smoked eggplant, buckwheat, tomato ezme	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, df)	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

Popcorn Crème Brulee (gfo) Burnt butter biscuits, popcorn, cola sorbet	20.00
Pear and Hazelnut Dartois Rosemary crème pâtissier, salted caramel, pear sorbet	21.00
Warm Dark Chocolate Tart Stracciatella gelato, lavender syrup, chocolate pencils	22.00
Portuguese Custard Tart Burnt honey, vanilla ricotta cheesecake, passionfruit	22.00
Assiette of Raspberry (gf) Souffle, parfait, sorbet, panna cotta, macaroon, meringue	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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