

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 buffet breakfast and à la carte 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)<br>Confit garlic butter, sea salt                                | 14.00 |
| Soup of the Day (gfo)<br>Served with house baked Turkish bread                             | 16.50 |
| Salt & Pepper Squid (gfo, df)<br>Ponzu sauce and lemon                                     | 21.50 |
| House Baked Turkish Bread (v, gfo, dfo)<br>Duo of dips, dukkah, extra virgin olive oil     | 22.50 |
| Truffle Risotto (v, gf)<br>Grano Padano, rocket, truffle oil                               | 25.00 |
| Brisbane Valley Quail<br>Saltimbocca, pepperonata, puff, kalamata, sage                    | 30.00 |
| Tea Smoked Duck (gf, dfo)<br>Sweet potato, pomegranate, broccolini, cinnamon and anise jus | 32.00 |
| Fremantle Octopus (gf, df)<br>Kipfler potato, vadouvan, sea greens, toum                   | 32.00 |
| Skull Island Tiger Prawns (gf, df)<br>Pickled wombok, grilled lime, chilli                 | 34.00 |
| Seared Scallops (gf)<br>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)<br>Chickpea panisse, rustic caponata, red pepper coulis, olives, basil            | 39.00 |
| Free Range Lilydale Half Chicken (gf, df)<br>Brassica vegetables, kohlrabi, spec bacon, sauce forestière         | 45.00 |
| Bouillabaisse (gfo, df)<br>QLD swordfish, tiger prawn, mussels, squid, scallop, potato, carrot, rouille, croutes | 45.00 |
| Stuffed Baby Squid<br>Prawn, fennel, chorizo, rapini, orecchiette, squid ink, bagna cauda                        | 45.00 |
| Market Fish (gf, df)<br>Fioretto, green beans, kale, smoked almonds, black garlic, raisin, caper                 | 46.00 |
| Crisp Free Range Pork Belly (gf, df)<br>Wild rice pilaf, kamote cue, snake beans, sticky adobo sauce             | 47.00 |
| White Pyrenees Lamb (gf, df)<br>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 |
| Paris Mashed Potato (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

|   |       |
|---|-------|
| Popcorn Crème Brulee (gfo)<br>Burnt butter biscuits, popcorn, cola sorbet               | 20.00 |
| Pear and Hazelnut Dartois<br>Rosemary crème pâtissier, salted caramel, pear sorbet      | 21.00 |
| Warm Dark Chocolate Tart<br>Stracciatella gelato, lavender syrup, chocolate pencils     | 22.00 |
| Portuguese Custard Tart<br>Burnt honey, vanilla ricotta cheesecake, passionfruit        | 22.00 |
| Assiette of Raspberry (gf)<br>Souffle, parfait, sorbet, panna cotta, macaroon, meringue | 23.00 |

## LIQUID DESSERTS

|  |       |
|--|-------|
| Nutcracker<br>Vodka, Mozart Chocolate, Frangelico, Cream | 23.00 |
| Brandy Alexander<br>Brandy, Crème de Cacao, Cream        | 23.00 |
| Grasshopper<br>Crème de Cacao, Crème de Menthe, Cream    | 23.00 |

## LIQUEUR COFFEES

|  |       |
|--|-------|
| Liqueur Coffee<br>Long Black, Sugar, Cream and Baileys, Grand Marnier or Jameson | 18.00 |
| Affogato<br>Espresso, Vanilla Ice Cream, Frangelico                              | 20.00 |
| Espresso Martini<br>Vodka, Kahlua, Gomme, Espresso                               | 23.00 |

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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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