

L A M B E R T S

LIGHT BITES

Soup of the Day (gfo) House baked Turkish bread	17.50
Panko Coconut Prawns (df) Tahitian lime & coriander aioli	20.50
Salt & Pepper Squid (df) Ponzu sauce, lemon	22.00
House Baked Turkish Bread (v, gfo, dfo) Duo of dips, dukkah, extra virgin olive oil	24.00
Roast Vegetable & Kale Salad (v, gf, df) Eggplant, zucchini, red pepper, green beans, Spanish onion, chickpeas, kale, tahini dressing Add Chicken	27.00 + 10.50

BURGERS & SANDWICHES

The Point Cheeseburger Wagyu beef patty, mesculin, cheese, gherkins, chilli jam	26.00
Mediterranean Chicken Burger Marinated chicken breast, mesculin, cucumber, tomato, tzatziki	26.00
Lamberts Wholemeal Club Sandwich Herb chicken, smoked ham, avocado, cheese, tomato, lettuce, aioli	28.00
The Point Wagyu Burger Wagyu beef patty, chorizo, egg, tomato, beetroot, caramelised onion, cheese	32.00

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

L A M B E R T S

MAINS

Fettuccine Puttanesca (v) Olives, capers, chilli, Napoli sauce, shaved parmesan	41.00
Pesto Chicken Risotto (gf) Green peas, zucchini, cherry tomato, rocket, parmesan, pesto	42.00
Free Range Lilydale Half Chicken (gf, df) Brassica vegetables, kohlrabi, spec bacon, sauce forestière	45.00
Pan Fried Atlantic Salmon Sustainably farmed pan fried, beer battered chips, garden salad	45.50
Market Fish (gf, df) Charred summer vegetables, raisins, capers, pine nuts, broad beans, aigre doux	46.00
Pinnacle Sirloin 300gms Duck fat potato, charred broccolini, pearl onion, red wine jus (gf, df) or beer battered chips, garden salad (df)	68.00

ON THE SIDE

Garden Salad, French Salad Dressing (v, gf, df)	14.50
Beer Battered Chips, Aioli (v)	16.00
Truffle Fries, Parmesan, Truffle Oil, Aioli (v)	16.00
Grilled Broccoli, Toasted Sesame, Sea Salt (v, gf, df)	16.00
Paris Mashed Potato (v, gf)	16.00

DESSERTS

Cinnamon Doughnuts Warm chocolate dipping sauce, raspberry coulis	21.00
Chocolate Brownie Chocolate sauce, vanilla ice cream	23.50
Sticky Date Pudding Butterscotch, rum & raisin ice cream	23.50
Popcorn Crème Brulee (gfo) Citrus biscotti, raspberry sorbet	24.00

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