

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

Soup of the Day (gfo) House baked Turkish bread	17.50
Salt & Pepper Squid (df) Ponzu sauce, lemon	22.00
House Baked Turkish Bread (gfo) Duo of dips, extra virgin olive oil	24.00
Zucchini Flowers (v) Handmade orecchiette, peas, mint, zucchini, goats cheese	29.00
Sticky Wagyu Brisket (gf, df) Pickled shiitake, pearl onions, Asian greens	32.00
Seared Scallops and Octopus (gf, df) Kipfler, vadouvan, sea greens, toum	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

Sweet Potato Gnocchi (v, gf) Cauliflower, king brown mushroom, asparagus, kale, smoked almond, bagna cauda	41.00
Free Range Lilydale Half Chicken (gf, df) Brassica vegetables, kohlrabi, spec bacon, sauce forestier	45.00
House Made Fettucine (df) Fish, prawn, scallops, squid, garlic, chilli, parsley, sugo, lemon	45.00
Market Fish (gf, df) Charred summer vegetables, raisins, capers, pine nuts, broad beans, aigre doux	46.00
Crisp Free Range Pork Belly (gf, df) Wild rice pilaf, kamote cue, snake beans, sticky adobo sauce	47.00

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
Seasonal Vegetables (v, gf, df)	16.00
Grilled Broccoli, Toasted Sesame, Sea Salt (v, gf, df)	16.00
Paris Mashed Potato (v, gf)	16.00

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Pinnacle Sirloin 300gms **68.00**

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"

Eight Blossom F1 Wagyu Eye Fillet 200gms **94.00**

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."

Tajima F1 Wagyu Scotch Fillet 300gms **109.00**

Marble Score 4-5, Grain Fed 500 Days, Southern NSW

An exceptional experience of flavour and texture. This Wagyu delivers a clean, fresh juiciness with a silky-smooth finish. Its rich, buttery, and umami profile is perfectly balanced with depth and lasting juiciness - truly unparalleled.

Recognised as the 2017 Grand Champion Wagyu Brand at the Australian Wagyu Association Branded Beef Competition and crowned 2023 F1 Wagyu Grand Champion.

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

Toffee Mousse Textures of chocolate, honeycomb, butter biscuit, cocoa gel	22.00
Popcorn Crème Brulee (gfo) Citrus biscotti, raspberry sorbet	24.00
Coconut Crème Caramel (v+, gf, df) Seasonal fruits, coconut sorbet, vegan crumble	24.00

LIQUID DESSERTS

Nutcracker Vodka, Mozart Chocolate, Frangelico, Cream	24.00
Brandy Alexander Brandy, Crème de Cacao, Cream	24.00
Grasshopper Crème de Cacao, Crème de Menthe, Cream	24.00

LIQUEUR COFFEES

Liqueur Coffee Long Black, Sugar, Cream and Baileys, Grand Marnier or Jameson	19.00
Affogato Espresso, Vanilla Ice Cream, Frangelico	21.00
Espresso Martini Vodka, Kahlua, Gomme, Espresso	24.00

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DESSERT WINE & FORTIFIED WINES

120ml

2019 Heggies Vineyard Botrytis Riesling
Eden Valley, South Australia

29.00

60ml

Valdespino Pedro Ximenez Yellow Label
Jerez, Spain

11.50

Galway Pipe Grand Tawny 12 years
Langhorne Creek, South Australia

16.50

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