

LAMBERT

E S T A T E

- To Start -

Ciabatta 3pp

Whipped butter, house infused salt

Barossa Wild Olives 7

Paprika, sage, citrus

Spiced Hommus 9

Pork crackle, flat breads

- Smaller -

Warm cured Tasmanian Salmon 14

Ponzu dressing, confetti radish, tatsoi, horseradish mung cream

Seared Scallops 17

Orange gel, crème fraiche, soft herbs, beetroots

Baked Baby Camembert 12

Quince, butter poached apple, leaves

Parsnip and Potato Moussaka 15

Smoked eggplant, tomato, candied olive

Roasted Winter Roots & Seeds 12

White bean puree, rosemary



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E S T A T E

- Larger -

Coorong Angus Beef 35

Wild mushrooms, parsnips, chicory, umami butter

Rolled Pork Belly 35

Cabbage, house ricotta, rhubarb, sunflower seeds, crackling

Slow Cooked Lamb Shoulder 33

Zucchini, watercress, smoked tomato, yoghurt

Free Range Egg Pasta 30

Braised veal leg, olives, chili, parmesan, lemon

(Vegetarian Option Available)

- Sides -

Hand cut crispy potatoes 9

Daily picked garden salad 9



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- Something sweet -

Guanduja 70% chocolate cake 15
Estate fruits, honey cream, chocolate glass

Almond and chia scones 15
Coconut, white chocolate, mandarin sherbet

- Cheeses -

Cheeses served with house made lavosh and local fruit

La Dauphin 13
France - Soft cows milk – 60g

Marcel Petite Comte 13
France - Semi hard cows milk – 60g

Meredith goats cheese 13
Australia - Goats milk – 60g

3 Cheese Platter 33
house lavosh, local fruits, salt and vinegar nuts

The Chocolatier 8
Tawny

Lambert Affogato 11
Espresso, Ice Cream & Chocolatier



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