

LAMBERT

E S T A T E

Our gardens, orchards and vineyards are where we draw our creative inspiration. Keeping closely in sync with nature, using as much produce from our estate as possible, our menus develop and change with the seasons.

Winter Menu

Start

- House made ciabatta, whipped butter, infused salt, 3
- Marinated Barossa olives in chili, garlic, herbs. 9
- Seasonal dip, whole wheat flat breads. 12

Smaller

- Hot smoked Atlantic salmon, grilled crostini, pickled shallots, soft herbs, crème fraiche. 18
- Tequenos, fried pastry wrapped fresh cheese, coriander. 15
- Roast pumpkin arancini, Barossa feta, chili aioli. 15
- Spinach gnocchi, Barossa Jersey cream, basil, cherry tomato sugo, pecorino, pickled chilis. 25

Larger

- Cajun chicken breast, baked eggplant labneh, burnt broccoli. 30
- Pork belly, crispy skin, chili caramel, orchard citrus. 35
- Chargrilled lamb rump, celeriac puree, jus. 35
- Beef anticucho, eye fillet, salsa criolla, rocoto, fresh coriander. 35

Extras

- Hand cut crispy potatoes. 9
- Glazed baby carrots, thyme, butter, sea salt. 9
- Fresh picked garden leaves, citrus emulsion. 9
- Sautéed whitehouse greens, toasted sunflower seeds. 9

Finish

- Warm chocolate fondant, toasted marshmallow, cinammon ice cream. 16
- Local artisan cheese board. 35
- Lambert affogato, espresso, vanilla bean ice cream, Chocolatier. 13

Dietary requirements can be accommodated on request



LOVE THE DISCOVERY!