

L A M B E R T S

lunch menu

Welcome to Lamberts

Lamberts Restaurant uses high quality, fresh, locally sourced ingredients to create innovative modern Australian dishes.

Under experienced Head Chef Marcus Turner, who's doctrine is 'from the gate to the plate' or 'from the trawler to the plate', Lamberts has built a reputation among Kangaroo Point residents for the excellence of its cuisine and the warmth of its staff.



Complimentary Wi-Fi
Please see your host for details



Lamberts Restaurant and Bar



@lambertsrestaurant
#lambertsrestaurant




Lamberts Restaurant



L A M B E R T S

starters & salads

SOUPS UP! GF	10.00
Crusty bread roll	
GARLIC & HERB BREAD V	8.00
Persian feta, olive tapenade	
OYSTERS NATURAL GF DF	
½ dozen oysters natural with seaweed and cider	12.50
Full dozen oysters natural with seaweed and cider	21.50
CAESAR SALAD	15.50
Baby cos, white anchovies, bacon, parmesan, croutons, poached egg	
ADD SLOW ROASTED CHICKEN	7.00
MEDITERRANEAN SMOKED LAMB SALAD  GF DF	19.50
Artichokes, capsicum, Spanish onion, chickpeas	

from the grill

THE POINT CHEESEBURGER	14.00
Wagyu beef pattie, cheese, gherkins, chilli jam	
ADD BEER BATTERED CHIPS	4.00
THE POINT WAGYU BURGER	18.00
Wagyu beef pattie, chorizo, egg, tomato, beetroot, caramelised onion	
ADD BEER BATTERED CHIPS	4.00
300G BLACK ANGUS STRIPLOIN GF	39.00
Kipfler potato and chorizo salad, green beans	
CHOICE OF SAUCE:	
Red wine jus GF	
Porcini jus GF	
Café de Paris butter	

mains

MARKET FISH GF	32.00
White bean, baby octopus, chorizo, vanilla and raspberry dressing	
CHICKEN BREAST, BACON & AVOCADO CLUB	16.50
Ciabatta bread, tomato, brie, barbecue glaze, garlic mayonnaise	
ADD BEER BATTERED CHIPS	4.00
REUBEN SANDWICH	15.50
Corned beef, Swiss cheese, sauerkraut, rye bread	
ADD BEER BATTERED CHIPS	4.00
BEER BATTERED FLATHEAD	22.00
Chips, aioli and lemon	
RED DUCK CURRY GF DF	26.00
Lychees, kaffir lime, bean sprouts, coconut rice	
HOUSE-MADE FETTUCINI DF 🍷	34.00
Fish, prawns, mussels, squid, garlic, chilli, parsley, evoo	
ROAST PUMPKIN & RICOTTA ROTOLO	24.00
Roast pumpkin and ricotta rotolo, silverbeet, pine nuts, gorgonzola sauce	

sides

BEER BATTERED CHIPS, SPICED TOMATO CHUTNEY V DF	7.00
PANACHE OF GREEN VEGETABLES, ROAST GARLIC BUTTER GF V	8.00
GARDEN SALAD GF V DF	8.00



L A M B E R T S

desserts & cheese

VANILLA CRÈME BRÛLÉE Macadamia biscotti, mango sorbet	14.00
TRIPLE CHOCOLATE BROWNIE White chocolate mousse, honeycomb, pistachio, gelato	14.00
COCONUT BOMBE ALASKA Chilled cherry soup, chocolate cigar	14.00
PASSIONFRUIT CHIBOUSTE  Summer berry salad, sesame tuile, raspberry sorbet	14.00
CINNAMON DOUGHNUTS Warm chocolate sauce, raspberry coulis	12.00
CHEESE SELECTION With quince paste, lavosh and walnut bread	22.00

ports, sherry & cognacs

CLUB PORT	6.50
PICKWICKS PORT	12.50
GALWAY PIPE PORT	9.00
GRANDFATHER PORT	19.00
MCWILLIAM'S SHERRY	7.50
TIO PEPE SHERRY	8.50
HENNESSY VRS COGNAC 12 YO	14.00
LIQUEUR COFFEE Espresso coffee served with your favourite liqueur, topped with cream	10.50