

LAMBERT

ESTATE

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

STARTERS

House Baked Ciabatta \$3 with whipped butter
(contains sesame seeds)

Kalamata Olives \$10 marinated in Chili, garlic and herbs (gf,df,v)

*Wine - Prologue Pinot Noir Sparkling
\$12 glass / \$42 bottle*

Papa a la huancaína \$16

Peruvian style potato, olive and egg salad with creamy feta and yellow chili sauce with pecans (v,o g, c)

Wine - A Thousand Words Chardonnay \$13 glass/ \$42 bottle

SMALL

Tequeños \$18

Deep fried cheese in pastry served with aji Verde labneh (v, c)

Wine - A Thousand Words Chardonnay \$13 glass/ \$42 bottle

Salmon Croquettes \$24

Lamberts' capers, chive and dill mascarpone

Wine - Up in the Air Viognier \$10 glass/\$32 bottle

Chargrilled Australian Prawn Salad \$28

orchard pears, avocado, rocket, lime and coriander (gf, df)

Wine - First Kiss Rosé \$10 glass / \$32 bottle

MAINS

Salchicha Sausage Pappardelle \$28

Salchicha, Mushrooms, Lambert's Viognier with cream and parmesan (c,o,g)

Wine - Up in the Air Viognier \$10 glass/\$32 bottle

Free Range Chicken \$32

Greenslade's thigh fillet, sous vide with tarragon and yellow chili emulsion topped with salsa criolla (gf, egg, g, o, c)

Wine - Tempt Me Tempranillo \$10 glass /\$36 bottle

Chicharrón \$34

SA Pork belly, apple sauce, caper and lemon salad. (gf, c)

Wine - Little Rebel Mourvèdre \$10 glass /\$36 bottle

Chargrilled Lamb Eye of Loin Backstrap \$40

served with spinach, feta and chili sauce (gf, o, g, c)

Wine - Thoroughbred Cab Sauv \$15 glass / \$52 bottle

Silent Partner Cab Sauv \$30 glass / \$110 bottle

SIDES

Hand cut crispy potatoes \$13

thyme, olive oil & sea salt(gf, df, v)

Daily picked garden leaves \$13

fresh citrus and mustard emulsion (gf, df,v)

'Whitehouse' Greens & Romesco \$14

Sauteed seasonal greens with tomato, almonds & toasted seeds (gf, v)

SWEETS

Picarones \$17

Peruvian Style Donuts served with anise syrup & dulce de leche icecream

Wine - 'The Chocolatier' - Tawny \$10 glass

Lambert Affogato \$14

Shot of espresso with vanilla ice cream topped off with our famous 'Chocolatier'

Dessert Cheese Platter \$20

Two local cheeses served with fresh fruit, house made preserve and seed crisps

v: vegetarian - gf: gluten free - o: onion - g: garlic - c: chili - df: dairy free

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DRINKS LIST

BEER, CIDER, PREMIX

Prancing Pony Beers \$9

David Franz Scrumpy Cider \$11

NON ALCOHOLIC

| | |
|--|--------------|
| Coke, Coke Zero Lemonade | \$4.50 |
| Ashton Valley Apple or Orange Juice | \$5.00 |
| Ashton Valley Lemon or Apple Spritz | \$5.50 |
| Halls 'Fruita' 'Classic Cola' 'Lemonade' | \$6.00 |
| Rock & A Hard place - spring water | |
| Still or Sparkling Water | 330ml \$5.00 |
| | 750ml \$8.00 |

COFFEE & TEA

Cup \$4.50

Mug \$5.50

Cappuccino

Flat White

Latte

Long Black

Espresso

Decaf

English Breakfast Tea

Chai

Peppermint Tea

FORTIFIED

'The Chocolatier'
Chocolate infused Tawny

\$10 glass

WHITE SPARKLING & ROSE

Glass Bottle

| | | |
|--|----------|------|
| <i>'The Prologue' Pinot Noir Sparkling</i> | \$12 | \$42 |
| <i>'Miss Sunshine' Riesling (semi-sweet)</i> | \$10 | \$32 |
| <i>'Nordic Frost' Riesling (dry)</i> | sold out | |
| <i>'Up in the Air' Viognier</i> | \$10 | \$32 |
| <i>'First Kiss' Rosé</i> | \$10 | \$32 |
| <i>'A Thousand Words' Chardonnay</i> | \$13 | \$45 |

RED WINES

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|--|------|-------|
| <i>'Black Sheep' Red Blend</i> | \$10 | \$28 |
| <i>'Tempt Me' Tempranillo</i> | \$10 | \$36 |
| <i>'Little Rebel' Mourvèdre</i> | \$10 | \$36 |
| <i>'Complicit' Merlot</i> | \$10 | \$36 |
| <i>'First Chapter' Shiraz</i> | \$10 | \$36 |
| <i>'Palindrome' Tannat</i> | \$10 | \$40 |
| <i>'Thoroughbred' Cabernet Sauvignon</i> | \$15 | \$52 |
| <i>'The Commitment' Shiraz</i> | \$15 | \$52 |
| <i>'PS I love you' Petite Sirah</i> | \$16 | \$59 |
| <i>'Silent Partner' Cabernet Sauvignon</i> | \$30 | \$110 |
| <i>'Family Tree' Shiraz</i> | \$30 | \$110 |

COCKTAILS

'Peach Lambini' \$15
'The Prologue' Sparkling topped with peach nectar

'Chocolatier' \$15
Chinotto with a dash of 'Chocolatier' and a twist of orange

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PIZZA

From the Stone Oven

Margherita Pizza

tomato, bocconcini and basil \$25

Pepperoni Pizza

tomato, pepperoni sausage and mozzarella \$27

Peruvian Cuatro Chilli Pizza

Rocoto, Amarillo, Panca & Jalapeno chili's with mozzarella
\$27

Haloumi

Barossa Valley Cheese haloumi, with olives, Lamberts capers
and chives \$27

Mushroom

Marinated Mushrooms in garlic, thyme with shaved pecorino
\$30

BBQ Chicken

Marinated Free Range chicken thigh fillet with Barossa Bacon
and BBQ sauce \$30

Garlic Prawn Pizza

Australian prawns marinated in garlic, dill & lemon. \$30

Garlic Bread

calzone style, fresh garlic, sea salt & olive oil \$12

Cheese Bread

calzone style, mozzarella, sea salt & olive oil. \$14

Cheesy Garlic Bread

calzone style, fresh garlic mozzarella, sea salt & olive oil. \$14

Gluten Free Bases available - \$5.00

PLATTERS

All platters are designed for 2 people to share

- Regional -

A selection of house made products and local smallgoods
including traditional German sausage, Spanish jamon,
marinated olives, pickled vegetables, tequenos with aji verde
and Rocoto Chilli Hummus and house made ciabatta.

\$39

- Three Cheese -

A selection of local cheeses served with fresh fruit, house made
preserves, seed crisps, soy almonds, Rocoto Chilli Hummus and
house made ciabatta.

\$42

- Winemaker -

A selection of house made products and local smallgoods
including traditional German sausage, Spanish jamon,
marinated olives, pickled vegetables, tequenos with aji verde
labneh, a selection of cheeses, seed crisps, house made ciabatta
and extra virgin olive oil.

\$52

- Vegetarian -

(vegan option available)

Lamberts caperberries, pickled vegetables, olives, orchard
preserves, a selection of cheeses, seed crisps, house made
ciabatta, extra virgin olive oil, tequenos with aji verde labneh
and Rocoto Chilli Hummus.

\$45

CHILDRENS MEAL

For persons under 12 years

Chicken & chips \$9

Crumbed fresh chicken with fries, tomato sauce and salad

Fish & chips \$9

Crumbed fresh Flake fillet with fries, tomato sauce and salad

Pizza \$9

Freshly made dough with homemade tomato sauce and cheese
Choose your own toppings from ham, pineapple and olives

Cheeseburger \$9

House made burger on brioche bun, sliced cheese, pickles and
tomato sauce served with fries.

Bowl of fries with tomato sauce \$9

Ice cream \$6

Vanilla ice cream served with honeycomb and berry coulis.