

# LAMBERT

E S T A T E

*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.*

## Seasonal Menu

### Start

House Baked Ciabatta, whipped butter, infused salt. 3pp

Marinated Barossa olives in chili, garlic, herbs. 9

Seasonal Dip, house made flat breads. 12

### Smaller

Tequeños, pastry wrapped fresh cheese, coriander, aji verde yoghurt. 15

Arancini, seasonal garden vegetables & herbs, chili aioli. 15

Prawns Chorillana, pan-fried SA king prawns, whitehouse vegetables. 20

Chargrilled Giant Octopus, fermented chili butter, pickled daikon, soft herbs. 24

Aji Amarillo Tacu Tacu, avocado, spring herb salad. 24

### Larger

Barbequed Chicken, quinoa, salsa criolla, lemon verde. 30

Hot smoked Atlantic Salmon Agnolotti, Lambert capers,  
wilted kale, crème fraîche. 33

Pork Belly, crispy skin, fermented cabbage, chilli quandong glaze. 37

Grilled lamb backstrap uchucuta, spicy feta and spinach sauce, baby carrots. 42

Feature steak, chargrilled with seasonal accompaniments. POA

### Extras

Hand Cut Crispy Potatoes. 9

Roasted Pumpkin, Barossa fetta, thyme sea salt. 9

Daily Picked Garden Leaves, fresh citrus emulsion. 9

Whitehouse Greens, sautéed in olive oil, toasted seeds. 9

### Finish

Picarones, Peruvian style donuts, anise syrup, dulce de leche ice cream. 17

Meyer lemon sorbet, tangelo semifreddo, coconut, walnut crumb. 17

Lambert Affogato, espresso, vanilla bean ice cream, Chocolatier. 14

*Dietary requirements can be accommodated on request*



LOVE THE DISCOVERY!