

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. 16

Pork Terrine, caper berries, pistachios, ciabatta toasts. 18

Prawn Skewers, marinated, grilled SA king prawns, spicy Peruvian sauce,

Nordic Frost, whitehouse vegetables. 20

Chargrilled Calamari, preserved lemon, chilli, pickled daikon, soft herbs. 24

Empanadas, spiced potato & spinach pastries, cherry tomato salsa. 24

Larger

Lamb Ribs, salsa verde, Barossa feta. 28

Barbequed Chicken, toasted quinoa, salsa criolla, carretilla sauce. 30

Beef Saltado, broadbean hummus, coriander. 32

Hot smoked Atlantic Salmon salad, Lambert capers & leaves,

fresh horseradish, vache curd. 33

Pork Belly, crispy skin, apple, cabbage & fennel, citrus mayo. 37

Feature steak, chargrilled with seasonal accompaniments. POA

Extras

Hand Cut Crispy Potatoes. 9

Roasted Beetroot, Barossa feta, rosemary 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

Ice Cream Sandwich, house-made strawberry ice cream,

honey ice cream, macerated fruits. 17

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

Dietary requirements can be accommodated on request



LOVE THE DISCOVERY!