

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, whole wheat 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

Vegetarian Cassoulet, white beans, winter vegetables,

tomato, provolone herb crumb. 27

Slow Braised Veal Pappardelle , free range egg pasta,

red wine, lemon grapefruit gremolata. 29

Larger

Barbequed Chicken, pancetta, beans, grilled vegetables, chimichurri salsa. 30

Pork Belly, crispy skin, red cabbage kimchi, chilli quandong glaze. 36

Grilled lamb backstrap uchucuta, spicy feta and spinach sauce, charred pearl

onions, fresh herb salad. 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

Almond & Coconut Pudding, warm vanilla lemon custard. 17

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

Dietary requirements can be accommodated on request



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- Children's Menu - For persons under 12 years

Chicken & chips 9

Crumbed fresh chicken tenders served with fries, tomato sauce and salad

Fish & chips 9

Crumbed fresh Flake fillet served with fries, tomato sauce and salad

Pizza 9

Freshly made dough topped with homemade tomato sauce and cheese
Choose your own additional 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 9

Fries with tomato sauce.

Ice cream 6

Vanilla ice cream served with honeycomb and berry coulis.



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Drinks

Sparkling Wines

Prologue *Pinot Noir* 10/31.95

White & Rosé Wines

A Thousand Words *Chardonnay* 10/31.95

Nordic Frost *Riesling (dry)* 9/26.95

Up in the Air *Viognier* 9/28.95

Sweet Jane *Riesling (off dry)* 7/20.95

First Kiss *Rosé* 8/22.95

Red Wines

Mustang Sally *Shiraz* 7/20.95

Black Sheep *Red Blend* 7/20.95

Tempt Me *Tempranillo* 9/29.95

Forgive Me *Zinfandel* 9/29.95

Complicit *Merlot* 10/32.95

Thoroughbred *Cabernet Sauvignon* 12/44.95

The Commitment *Shiraz* 12/44.95

PS *Petite Sirah* 12/57.95

Silent Partner *Cabernet Sauvignon* 22/94.95

Family Tree *Shiraz* 22/94.95

A wide range of Back Vintage wines are also available, please enquire with your server

Beer & Cider

We offer a rotating range of premium South Australian beer and cider, please ask your server for today's selections

Soft Drinks, Juices, Coffee & Tea

Ask for our selection made from Australian grown and roasted coffee beans and drinks



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