

# 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.*

## Spring Menu

### Start

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

Marinated Barossa olives in chili, garlic, herbs. 9

Seasonal Dip, whole wheat flat breads. 12

### Smaller

Hot smoked salmon and maca Croquetas, watercress, avocado yoghurt. 18

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

Arancini, roast beetroot, Barossa feta, chili aioli. 15

Potato and Spinach Gnocchi Solterito, warm salad of toasted gnocchi, broad beans, cherry tomatoes, cheese, olives, spring onions. 27

### Larger

Barbequed Chicken Sango, freekah mash, chimmi chirri salsa. 30

Pork Belly, crispy skin, red cabbage kimchi. 36

Slow Cooked Lamb Shanks, baked polenta, red wine braising liquor. 36

Black Angus Eye Fillet, Chargrilled with seasonal accompaniments. 44

### Extras

Hand Cut Crispy Potatoes, extra virgin olive oil, sea salt. 9

Glazed Baby Carrots, thyme, butter, sea salt. 9

Daily Picked Garden Leaves, fresh orchard citrus emulsion. 9

Sautéed Whitehouse Greens, olive oil, toasted sunflower seeds. 9

### Finish

Picarones with Dulce de Leche Icecream, Peruvian donuts, anise syrup. 16

Warm Chocolate Fondant, Espresso chocolate icecream. 16

Local Artisan Cheese Board. 35

Lambert Affogato, espresso, vanilla bean ice cream, Chocolatier. 13

*Dietary requirements can be accommodated on request*



LOVE THE DISCOVERY!

# Behind Our Menu

## **Bread**

Ciabatta style, freshly made daily, with toasted seeds and sea salt. Served with creamed butter and greenhouse inspired flavoured seasoning

## **Olives**

Locally sourced olives, marinated in our gardens' herbs, chili and garlic

## **Seasonal dip**

Inspired not only by our fresh seasonal produce but also by our Chefs' creativity, served with our handmade wholegrain unleavened bread

## **Hot Smoked Salmon and Maca Croquetas**

Lamberts smokers give a beautifully subtle flavour to the salmon in these gluten free croquetas. Filled with all of the freshest herbs from our garden, preserved lemons from our orchard & local goats' cheese, with a salsa of capers picked and pickled by the kitchen from our own caper bushes just up the road.

*What's Maca?* Also known as Peruvian ginseng, this root has "superfood" qualities with claims of extra energy in many directions. It has a very similar flavour to parsnip and actually looks exactly like a very short, squat, parsnip.

## **Barbequed Chicken Sango**

Chicken thighs are cooked sous vide style, finished on our chargrill and served on a creamy puree of toasted freekeh (green cracked wheat). These flavours are lifted with a burst of freshness from the chimmi churri, a sauce of parsley, lemon zest, chilli and garlic.

## **Pork Belly**

Lamberts' famous crispy skin, slow cooked pork belly is accompanied by our house made kimchi, a salted and fermented vegetables, based on our gardens' red cabbage and chilli.

## **Lamb Shanks**

Spring lamb shanks are seared and slow braised in Lambert Estate Thoroughbred, anise, chilli and garden vegetables for four hours. Served on oven baked polenta to help soak up all of the delicious braising liquor.

## **Black Angus Eye Fillet**

Free range, grass fed, hormone free the quality of this steak speaks for itself. Chargrilled and served simply with the freshest, ever changing produce from our garden.

## **Picarones /pi-ca-roh-nes/**

These Peruvian style donuts made from pumpkin and sweet potato are gluten free! Drizzled with anise syrup and served with house made dulce de leche (caramelized condensed milk) ice cream.

## **Chocolate Fondant**

For the chocolate lovers, house made espresso and chocolate ice cream goes so well with these decadent fondants.

## **Tequeños /tecken-yos/**

A typical Peruvian starter, queso fresco, or freshly made cheese which we make from local jersey milk, is wrapped in pastry with fresh coriander and sea salt, fried and served with a yoghurt based sauce called aji verde, green chilli, coriander, parsley and garlic are the flavours to expect here

## **Arancini**

Beetroot grows so well in the whitehouse, and combined with the Barossa Cheese Feta and Lamberts' Nordic Frost riesling makes for very tasty arancini. Filled with loads of our fresh garden herbs, ciabatta crumbed, and served with chili aioli.

## **Gnocchi Solterito**

Originally from Arequipa, a beautiful southern region in the Peruvian mountains, Solterito is a delicious appetizer. Solterito actually means 'unmarried' and the idea behind this combination of very fresh and healthy ingredients is to sustain and keep you healthy to look your best for your future partner! The spinach & silverbeet in our garden are always so healthy and prolific. Not a "pasta dish". All of the new spring produce from our garden that is emerging needs to be seen and this is it!