

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

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

Hot smoked salmon escabeche salad, Lambert capers, poached free range egg, olives, pickled chilli, onion, watercress. 20

Potato and Spinach Gnocchi Solterito, warm salad of toasted gnocchi, beans, cherry tomatoes, queso fresco, olives, spring onions & grilled corn. 27

Larger

Barbequed Chicken, Grilled vegetables, chimichurri salsa. 30

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

Slow Cooked Lamb Rack Uchucuta, garden beets, spicy herbed cheese and spinach sauce, pistaccio crumb. 40

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

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

Finish

Ice cream, dulce de leche, iced vanilla panna cotta, guargueros pastry, chocolate crumble. 17

Sorbet, Flight of seasonal orchard fruit sorbet. 17

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

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 Escabeche

Lamberts smokers give a beautifully subtle flavour to the salmon in this fresh salad. Free range egg, local marinated olives, our own pickled chillis with a salsa of capers picked and pickled by the kitchen from our own caper bushes just up the road. Daily picked herbs, watercress and salad leaves are then all brought together by a creamy avocado yoghurt.

Barbequed Chicken

Chimichurri is a mildly spicy fresh herb condiment with its origins in South America and the perfect accompaniment to grilled meats and a great way for us to utilise our abundance of fresh herbs. This chicken dish is also served with some charred and marinated vegetables from our garden.

Pork Belly

With a twist on the Barossas' traditional sourkraut, our crop of red cabbages was converted into a Peruvian style kimchi, fermented still, but with the addition of chilli, our own garlic and ginger. Served with slices of our orchard citrus this crispy skin pork belly is also drizzled with a chilli glaze.

Lamb Rack Uchucuta

Uchucuta translates to ground chillis, but that is only one of many ingredients in this delicious sauce which also has spinach, mint, parsley, coriander, tarragon and Barossa feta. This rack of lamb is also accompanied by our garden beets, and sprinkled with a spicy pistachio and maca crumb. Maca is a Peruvian root vegetable with 'superfood' qualities so your bound to feel great after eating this amazing dish.

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.

Ice cream

Dulce de leche is a classic, caramelised condensed milk, we've turned it into ice cream, as we have also done with the classic panna cotta. Peruvian guaragueros pastry made with Pisco (Peruvian brandy), is fried and, with the chocolate crumb provide the delicious crunch in this dessert.

Sorbet

Utilising the seasonal fruit from our orchard, this selection of sorbets is perfect for summer and a great palate cleanser for the end of your meal. Ask our friendly staff for the latest flavours!

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

The Southern Whitehouse produces really great vegetables and herbs and combined with the Barossa Cheese Companies cheeses makes for very tasty arancini. As the garden is forever changing, so will the filling of our arancini. Ciabatta crumbed, they are 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".