

# L A M B E R T S

## dinner menu

### **Welcome to Lamberts**

Award winning chef Marcus Turner has hit the ground running as new Head Chef for Lamberts Restaurant. He brings with him a strong modern and technical culinary repertoire. Marcus has created a menu of modern Australian cuisine that incorporates high quality, locally sourced produce.

### **Meetings & Corporate Events**

The Point Brisbane is the ideal venue for your next meeting or corporate event. Our event facilities cater for 10 – 120 delegates in a range of settings and our staff can tailor event management solutions to meet your individual requirements.

The Eagles Nest features a roof top balcony with breathtaking views of the Brisbane River, city skyline and Story Bridge. This unique space is perfect for corporate events, product launches and other special occasions.

**For further information please ask your waiter  
or contact our Sales & Events Department**

P. **07 3240 0888** E. **functions@thepointbrisbane.com.au**

# L A M B E R T S

## starters

SOUP OF THE DAY <b>GF</b>	10.00
Crusty bread roll	
GARLIC AND HERB BREAD <b>V</b>	8.00
Persian fetta, olive tapenade	
OYSTERS NATURAL <b>GF L</b>	
½ dozen oysters natural with seaweed & cider	12.50
Full dozen oysters natural with seaweed & cider	19.50
½ dozen bloody mary natural oyster shooters	14.50
Full dozen bloody mary natural oyster shooters	22.50
SEARED SCALLOPS	21.00
Cauliflower puree, buckwheat blini, leek fondue, bacon, rosemary veloute	
CRISP PORK BELLY <b>GF L</b>	19.50
Apple & cumin puree, fennel, pear, hazelnuts, burnt orange dressing	
PAN FRIED QUAIL 	22.00
Asparagus, ricotta gnocchi, wild mushrooms, truffle sauce	
GOATS CHEESE RAVIOLO <b>V</b>	18.00
Red pepper coulis, zucchini, olives, basil oil	

## from the grill

PORK CUTLET <b>GF</b>	36.00
Moroccan chickpea salad, tahini yoghurt	
300G BLACK ANGUS NEW YORK STRIP	39.00
Kipfler potato & chorizo salad, green beans	
200G GIPPSLAND GRAIN FED TENDERLOIN <b>GF</b>	37.00
Wilted spinach, dauphinoise potato, caramelised onion	
YOUR CHOICE OF:	
Red wine jus <b>GF</b>	
Porcini jus <b>GF</b>	
Cafe de Paris butter <b>GF</b>	

## mains

MARKET FISH <b>GF L</b>	32.00
Nicoise salad, poached egg, tomato dressing	
SEAFOOD BOUILLABAISSSE	34.00
White fish, prawns, mussels, squid, crouton, rouille	
HERB CRUSTED LAMB 	36.00
Eggplant caviar, heirloom tomato tartlet, Persian fetta, rosemary jus	
FREE RANGE CHICKEN BREAST <b>GF</b>	34.00
Stuffed king brown mushroom, green pea puree, celeriac, cep sauce	
CHICKPEA PANNISSE <b>GF L</b>	26.00
Ratatouille vegetables, zucchini flowers, raisins, pine nut and caper dressing	

## sides

ROAST PUMPKIN & CHAT POTATOES	
GARLIC & ROSEMARY SEA SALT <b>GF V</b>	8.00
ROCKET & PARMESAN SALAD, AGED BALSAMIC <b>GF V</b>	9.00
BEER BATTERED CHIPS, SPICED TOMATO CHUTNEY <b>V</b>	7.00
PANACHE OF GREEN VEGETABLES, ROAST GARLIC BUTTER <b>GF V</b>	8.00
GARDEN SALAD <b>GF V L</b>	8.00



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## desserts & cheese

<b>VANILLA CRÈME BRULÉE</b> Macadamia biscotti, mango sorbet	14.00
<b>TRIPLE CHOCOLATE BROWNIE</b> White chocolate mousse, honeycomb, pistachio, gelato	14.00
<b>LEMON TART</b>  Burnt meringue, blueberry compote, double cream	14.00
<b>CINNAMON DOUGHNUTS</b> Warm chocolate sauce, raspberry coulis	12.00
<b>CHEESE SELECTION</b> With quince paste, lavosh & walnut bread	22.00

