

LAMBERT

E S T A T E

The Lambert Estate Garden
contains over 250 varieties of fruit
trees, nut trees, berries, table grapes,
vegetables, and spice plants.

Our heritage, travels, gardens, orchards and
vineyards are where we draw our creative
inspiration. Keeping closely in sync with nature
and using the produce from our estate, our
menus develop and change with the seasons.

Dietary requirements can be
accommodated on request.



LOVE THE DISCOVERY!

LAMBERT

E S T A T E

S T A R T

House baked ciabatta, whipped butter, infused salt | 3pp

Marinated Barossa olives in chili, garlic, herbs | 13

S M A L L E R

Tequeños, pastry wrapped fresh cheese, coriander, aji verde | 18

Asparagus and bean tartlet, whipped goats cheese, lemon and thyme pastry | 24

Black Tuscan kale and spinach gnudi, burnt butter, chives, shaved La Saracca | 24/36

Atlantic salmon, caper salsa, marscapone, radish sprout salad | 28

L A R G E R

Free-range chicken, Greenslade's thigh fillet, aji amarillo emulsion, salsa criolla | 34

Confit duck leg, Jerusalem artichoke and horseradish mash, tangelo jam | 36

Chicharron, slow cooked pork belly, burnt cauliflower purée, mustard pickle | 38

Slow cooked boneless Lamb shank, roast fennel, red wine, chervil and kaffir lime
gremolata | 42

Feature steak, chargrilled with seasonal accompaniments | POA

E X T R A S

Hand cut crispy potatoes, thyme, olive oil, sea salt | 14

Daily picked garden leaves, fresh citrus and mustard emulsion | 14

Whitehouse greens, sautéed, walnut and parsley pesto, toasted seeds | 14

F I N I S H

Picarones, Peruvian style donuts, anise syrup, dulce de leche ice cream | 17

Lambert affogato, espresso, vanilla bean ice cream, Chocolatier | 14



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CHILDREN'S MENU

For persons under 12 years

CHICKEN & CHIPS

Crumbed fresh chicken tenders served with fries, tomato sauce and salad | 14

FISH & CHIPS

Crumbed fresh fish fillet served with fries, tomato sauce and salad | 14

PIZZA

Freshly made dough topped with homemade tomato sauce and cheese | 14

Choose your own additional toppings from ham, pineapple and olives

CHEESEBURGER

House made burger on brioche bun, sliced cheese, pickles and tomato sauce served with fries | 14

BOWL OF FRIES

Fries with tomato sauce | 10

ICE CREAM

Vanilla ice cream served with honeycomb and berry coulis | 10



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PIZZA MENU

from the Stone Oven, house made dough, made fresh daily

MARGHERITA

Bocconcini, cherry tomato, basil | 25

ALL AMERICAN PEPPERONI

Tomato, mozzarella, pepperoni | 27

PERUVIAN CUATRO AJI

Rocoto, amarillo, panca, limo, mozzarella | 27

CHARGRILLED ARTICHOKE

Haloumi, olives, chilli | 28

MAPLE GLAZED PORK BELLY

Smoked and basted slow cooked SA pork, mozzarella, tomato | 30

RICOTTA & PANCETTA

House made ricotta, pancetta, Estate made honey, rocket | 30

BBQ CHICKEN

Marinated free range thigh fillet, Barossa bacon, bbq sauce | 30

GARLIC BREAD

Calzone style, fresh garlic, sea salt, olive oil | 12

CHEESY GARLIC BREAD

Calzone style, fresh garlic, mozzarella, sea salt, olive oil | 14

Gluten free bases available | 5



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SHARED PLATE MENU

Each platter designed for two people to share

REGIONAL

A selection of house made products and local smallgoods including traditional German sausage, jamon, marinated olives, pickled vegetables, tequeños with aji verde and Rocoto Chilli Hummus and house made ciabatta. | 39

CHEESE

A selection of Section 28 cheeses served with fresh fruit, house made preserves, seed crisps, soy almonds, Rocoto Chilli Hummus and house made ciabatta. | 42

WINEMAKER'S

A selection of house made products and local smallgoods including traditional German sausage, jamon, marinated olives, pickled vegetables, tequeños with aji verde labneh, a selection of cheeses, seed crisps, house made ciabatta and extra virgin olive oil. | 52

VEGETARIAN

(vegan option available)

Lamberts caperberries, pickled vegetables, olives, orchard preserves, a selection of cheeses, seed crisps, house made ciabatta, extra virgin olive oil, tequeños with aji verde labneh and Rocoto Chilli Hummus. | 45



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SPARKLING WINES

Prologue, Pinot Noir | 15 | 48

WHITE & ROSÉ WINES

A Thousand Words, Chardonnay | 14 | 48

Nordic Frost, Riesling (dry) | 10 | 32

Up in the Air, Viognier | 14 | 36

Miss Sunshine, Riesling (off dry) | 10 | 32

First Kiss, Rosé | 10 | 32

RED WINES

Tempt Me, Tempranillo | 10 | 36

Forgive Me, Zinfandel | 10 | 36

Little Rebel, Mourvèdre | 10 | 36

Complicit, Merlot | 10 | 36

First Chapter, Shiraz | 10 | 36

Thoroughbred, Cabernet Sauvignon | 15 | 52

The Commitment, Shiraz | 15 | 52

PS I Love You, Petite Sirah | 15 | 59

Silent Partner, Cabernet Sauvignon | 30 | 110

Family Tree, Shiraz | 30 | 110

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 of local SA made drinks and coffees from
Australian roasted coffee beans



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