

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

SPARKLING WINES

Prologue, Pinot Noir | 15 | 48

WHITE & ROSÉ WINES

A Thousand Words, Chardonnay | 15 | 52

Nordic Frost, Riesling (dry) | 12 | 32

Up in the Air, Viognier | SOLD OUT

Miss Sunshine, Riesling (off dry) | 12 | 32

First Kiss, Rosé | 12 | 32

RED WINES

Tempt Me, Tempranillo | 12 | 36

Forgive Me, Zinfandel | 12 | 36

Little Rebel, Mourvèdre | 12 | 36

Complicit, Merlot | 12 | 36

First Chapter, Shiraz | 12 | 36

Thoroughbred, Cabernet Sauvignon | 15 | 52

The Commitment, Shiraz | 15 | 52

PS I Love You, Petite Sirah | 15 | 69

Silent Partner, Cabernet Sauvignon | 30 | 110

Family Tree, Shiraz | 30 | 110

BEER & GIN

Rehn Bier (Tanunda, SA) - Lager, Aussie Pale Ale, Pilsner, Dark Mid Ale, Mild Ale, Cider | 10

Gin & Tonic, Seppeltsfield Road Distillers, 4.5% | 12

SOFT DRINKS, JUICES, COFFEE & TEA

Ask for our selection of soft drinks, juices, tea, and coffees from
Australian roasted coffee beans



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E S T A T E

S T A R T

House baked ciabatta, whipped butter, infused salt | 3
Marinated Barossa olives in chili, garlic, herbs (GF/DF) | 13

E N T R E E

Carrot, goats cheese and chickpea cakes, yellow split pea chutney (GF) | 22
Char grilled quail with harissa yoghurt (GF) | 26
Slow cooked lamb Cannelloni with spinach and parmesan | 24
Prawn wontons served with a saffron and fennel puree and lemon oil (A) | 26

M A I N S

Potato gnocchi with mushroom, broad bean, crème fraiche, sage and pecorino | 36
Free range chicken thigh wrapped in pancetta, roasted cauliflower, thyme & brandy jus (GF) | 38
Pork belly Chinese style sticky soy mandarin glaze and wild rice (GF/DF) | 42
Grilled Coorong mullet, caramelized onion, smoked paprika, miso aioli, fried kale (A/GF/DF) | 45
Feature steak, chargrilled with seasonal accompaniments (GF/DF) | POA

S I D E S

Triple cooked hand cut crispy potatoes (GF/DF) | 14
Daily picked garden leaves, fresh citrus and mustard vinaigrette (GF/DF) | 14
Roasted Lambert carrots, Ras el hanout spice, ricotta and pomegranate balsamic (GF/DF) | 14
Sautéed Whitehouse garden greens, toasted seeds (GF/DF) | 14

(A) Australian origin (I) Imported origin (M) Mixed origin
(GF) Gluten Free (DF) Dairy Free

Please note that a surcharge of 15% applies on all South Australian declared public holidays

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E S T A T E

PIZZA MENU

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

MARGHERITA

Mozzarella, cherry tomato, basil | 25

ALL AMERICAN PEPPERONI

Tomato, mozzarella, pepperoni | 27

CHARGRILLED ARTICHOKE

Haloumi, capsicum, capers, olives, chilli | 28

BBQ PORK BELLY

Slow cooked SA pork, mozzarella, smokey BBQ sauce | 32

CHICKEN & MUSHROOM

Marinated free range chicken, garlic herb mushrooms, mozzarella | 32

BEEF

Soy and chilli marinated beef fillet, caramelized onion, tomato, fetta | 34

CHEESY GARLIC BREAD

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

Gluten free bases available | 5

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ESTATE

SHARED PLATE MENU

Each platter designed for two people to share

WINEMAKER'S

A selection of house made products and local smallgoods including mettwurst, prosciutto, sopressa, marinated olives, pickled garden vegetables, orchard preserves, pickled chilli hummus, cheeses, seed crisps, house made ciabatta and extra virgin olive oil | 52

Vegan and vegetarian options available | 45

CHEESE

A selection of cheeses served with fresh & dried fruits, orchard preserves, seed crisps, soy almonds, pickled chilli hummus & house made ciabatta | 42

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