

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 | 16 | 52

Nordic Frost, Riesling (dry) | 12 | 36

Up in the Air, Viognier | SOLD OUT

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

First Kiss, Rosé | 12 | 36

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 | 16 | 52

The Commitment, Shiraz | 16 | 52

PS I Love You, Petite Sirah | 16 | 59

Silent Partner, Cabernet Sauvignon | 30 | 110

Family Tree, Shiraz | 30 | 110

BEER & GIN

Rehn Bier – Lager, Aussie Pale Ale, Mild Ale, Tanunda, South Australia,
3.5% | 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, cultured butter, flaked sea salt | 4

Local marinated olives in citrus, garlic, rosemary, thyme | 14

Broad bean arancini, aged parmesan, herb emulsion, crisp-fried mint | 18

E N T R E E

Citrus cured Kingfish, avocado, shaved radish, micro coriander, orange & grape seed dressing (A) | 27

Tea-smoked duck breast, cucumber ribbons, garden greens, crispy fried shallots, green nam jim dressing | 26

Crispy beef & vermicelli, julienned snow peas, mint & spring onion, chilli & lime dressing | 24

Squid ink spaghetti, sweet blue swimmer crab, fresh chives, white wine, garlic & chilli butter sauce (A) | 29

M A I N S

Asian aromatic confit pork belly, crisp skinned, charred baby leeks, orange & coriander salsa, chilli palm sugar caramel glaze | 42

Char-grilled half spatchcock, roasted carrot puree, purple sprouting broccoli, crushed macadamias, grilled orchard lime, chicken reduction | 40

Spring pea tortellini, whipped ricotta, broad bean hummus, toasted pine nuts, burnt butter | 38

Fish of the day, seasonal accompaniments (A) | POA

Feature steak, chargrilled with seasonal accompaniments | POA

S I D E S

Triple cooked hand cut crispy potatoes, rosemary-infused flaked sea salt | 16

Spring leaf salad, bitter spring leaves, fresh garden soft herbs, sweet & sour vinegarette | 14

Pomegranate glazed garden carrots, ricotta, chives & pomegranate balsamic | 16

Ancient grains salad, roasted vegetables, toasted almonds, bright citrus dressing | 16

(A) Australian 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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ESTATE

PIZZA

from the Stone Oven, house made dough, made fresh daily
Gluten free bases available | 5

MARGHERITA tomato base, bocconcini, fresh basil | 25

PEPPERONI tomato base, mozzarella, local artisan pepperoni | 27

MARINATED ARTICHOKE haloumi, roast capsicum, kalamata olives, garden baby leeks |
28

BBQ PORK BELLY slow cooked SA pulled pork, mozzarella, smokey BBQ sauce, garden
spring onion | 32

SMOKED SALMON, white sauce, mozzarella, capers, fresh parsley, lemon (A) | 32

CHEESY GARLIC BREAD calzone style, fresh garlic, mozzarella, sea salt, olive oil | 15

SHARED PLATES

Each platter designed for two people to share

WINEMAKER'S BOARD

Artisanal charcuterie board, a selection of three local cured meats, two regional
cheeses, lavosh, nuts, seed crisps, fresh and dried orchard fruits, chilli hummus,
estate capers | 52

Vegan and vegetarian options available | 45

CHEESE BOARD

A selection of three regional cheeses, fresh & dried orchard fruits, crisp seed
crackers, lavosh, local honeycomb | 42

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