

LAMBERT

ESTATE

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!

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START

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

Marinated Barossa olives in chili, garlic, herbs | 13

SMALLER

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

Warm beetroot and feta salad, maple glazed walnuts, mint and orange | 22

Zucchini, chickpea and feta cakes, mint labneh | 26

Atlantic salmon, caper salsa, fresh horseradish mascarpone | 28

LARGER

Sous vide free range chicken thigh fillet, Peruvian yellow chili emulsion, salsa criolla | 38

Confit duck leg, du puy lentils, duck stock, roasted Estate garlic, grilled ciabatta | 36

Chicharron, crispy skin pork belly, spiced orchard pear, Jamon jam | 42

Pan fried Market fish, grilled vegetable salad, olives, capers, basil | 45

Feature steak, chargrilled with seasonal accompaniments | POA

EXTRAS

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

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

Whitehouse greens, sautéed autumn greens, pepita pesto, toasted seeds | 14

FINISH

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

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

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



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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 | 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

Lager, Rehn Bier, Tanunda, South Australia, 4.5% | 10

Aussie Pale Ale, Rehn Bier, Tanunda, South Australia, 4.5% | 10

Mild Ale, Rehn Bier, 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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