

Starters

Chilled Asparagus Soup

ricotta salata/ black truffle croutons 17

Shaved Vegetable Salad (GF)

basil tonnato dressing/ frisée/ salted peppercorns/ fennel pollen 14

Romaine Salad (GF)

aged parmesan/ garlic panko breadcrumbs/
spanish anchovy/ caperberry/ caesar dressing 12

Beet Caprese (GF)

burrata/ pickled beets/ arugula/ basil/ cashews
16

Beef Cheek Relleno (GF)

cilantro crema/ guajillo red chile 18

Fried Prawns (GF)

chipotle-cherry cocktail sauce/ yuzu 16

Beef Tartare (GF)

shallot/ dijon aioli/ caperberry / pea shoots/ masago roe/ birdseed cracker 22

Lambert's House Bread

complimentary with your entree, served with whipped salted butter.

-additional bread accoutrements 5 each-

garlic confit/ smoked trout mousse/ castelvetro olives with lemon

Mains

Prime Black Angus Petit Filet Mignon 4oz / 8oz (GF)

garlic mashed potato/ asparagus/ crispy onions/ red wine demi 38 / 62*

Roasted Five-Spice Chicken Breast

farro/ mushroom/ miso soubise/ sugar snap peas 29

Braised Rabbit Pasta

handmade garganelli/ spring pea shoots / feta/ mint/ pistachio 44

Halibut (GF)

marrow beans/ artichoke/ lardo/ spring onion chimichurri 41

Ruby Trout (GF)

lentils/ spring onion/ radish/ salsa verde 34

Grilled Lamb Chops (GF)

root vegetables/ radicchio/ blueberry olive-pistachio tapenade 54

Additions

petit filet mignon 29 / wild prawns 14

Chef Adam Dooling

**Shared 8oz filet additional \$5 charge.*

*22% gratuity may be added to parties of 5 or more and to unsigned credit card receipts
Maximum of two credit cards per table.*

Consuming raw or undercooked meats, poultry, shellfish or eggs may increase your risk of foodborne illness.

Please inform your server of any allergies. Our fryer uses peanut oil.