



LAMBERTVINEYARDS

Wine, Roses & all that Jazz
Festival Weekend Menu 2011
November 5th - 6th

3 course menu
\$69.00 per person
(additional \$15.00 for paired wines with each course)

Bread :

HOUSE BAKED BREAD \$9

with 'La Barre' rosemary & garlic infused olive oil & blood plum vinegar

Entrée:

PORK (g)

twice cooked sticky pork neck, with pineapple salsa & a coriander & chilli vinegar
(Late Harvest Riesling 2004)

or

CROQUETTE

crumbed rabbit rilette, with baby pickled vegetables & a balsamic reduction
(Merlot 2004)

or

VENISON (g)

carpaccio of venison drizzled with rosemary & honey vinaigrette,
served with duck liver pate & a fried leek and a herb salad
(Pinot Noir 2006)

Winemakers recommendations within brackets

*(G) Indicates gluten free meals. Vegetarian option available upon request at the time of booking.
Please advise your wait staff of any food allergies*

Main:

RACK OF LAMB (g)

roasted & served with grilled eggplant, confit kipfler potatoes,
baby spinach and a white miso and blue cheese sauce
(Cabernet Merlot 2004)

or

SPATCHCOCK

wood fired spatchcock, with a salad of fresh grape, olive, speck and fennel,
finished with a toasted macadamia nut & goats cheese bread sauce
(Pinot Gris 2008)

or

FISH (g)

pan seared atlantic salmon with an exotic mushroom risoni
and steamed baby bok choy
(Pinot Noir 2006)

Sides :

CHIPS (g,v) \$10

hand cut chips with a green herb salt

BEAN SALAD (g,v) \$10

warm mixed bean salad with goats cheese & toasted almonds

SPRING FLOWER SALAD (g,v) \$10

a crisp mix of mesclun salad leaves & spring herb flowers with a
raspberry vinaigrette

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Dessert:

PEAR

baked pear & almond tart served with cinnamon
& vanilla ice cream
(Barrel Aged Muscat)

or

MERINGUE (g)

crisp meringue on a passionfruit custard with a mango & mint salad
(Sparkling Pinot Noir Chardonnay 2009)

or

ROULADE

milk chocolate sponge, layered with white chocolate mousse & fresh raspberries,
finished with a strawberry sorbet
(Gundaroo Promise 2008)

or

CHEESE *(\$4 extra per person)*

individual plate of three cheeses with quince paste, pear chutney and fresh apple
(Gundaroo Promise 2008)



Lambert Vineyards
Winners of Best Restaurant in a Winery ACT/NSW South East
2007, 2009 & 2010

We are pleased to offer you a 10% discount on single bottle purchases
& 15% on all case Cellar Door purchases for dining with us.

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