

Lambert Vineyards Event Menu

Entrée

Pork Belly

With sautéed Chinese broccoli, chilli vinegar and jasmine rice

Quail

chargrilled spiced quail with fried kipfler potato, aioli dressing and a pomegranate, mango and coriander salad (g)

Tart

fig and goat cheese tartlet with a rocket and walnut salad

Terrine

country terrine with peach chutney cornichons and crisp bread

Main Course

Duck

crispy skin confit of duck with pickled spring vegetables, aioli and an orange and peach chutney (g)

Pork

certified organic pork loin stuffed with sage and prunes served with crackling, roasted pumpkin, goats curd and a tomato and maple syrup sauce

Salmon

dukkah crusted with sautéed Asian greens, skordalia and a “Lambert Vineyards Verjuice” beurre blanc sauce (g)

Chicken

Crispy skin chicken breast with asparagus, potato puree, rocket butter and a red wine jus

Dessert

Pear

baked pear & almond tart served with cinnamon & vanilla ice cream and almond biscotti

Apple

cinnamon baked apple with a lavender & apple sorbet and a sumac & apple crisp (g)

Chocolate

chocolate layered delice with a pistachio crisp and blood orange sorbet

Cheese

individual plate of three cheeses with quince paste, pear chutney and an apple and olive salad

Two course option \$50

Three course \$65

Courses consist of two choices in each and are served 50/50

All events are served with hand cut chips and salad sides



LAMBERTVINEYARDS

KEY

g= gluten free



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