



## LAMBERTVINEYARDS

Lambert Vineyards

Degustation Menu

Dinner Only

*Set menu \$99.00 per person*

*Accompanied with paired wines \$125.00 per person*

Pan seared scallops, braised tomato, pea mousse & crisp lup cheong sausage

*(Riesling 2008)*

Shiitake & ginger dumplings, jade sauce, red capsicum, shallot & coriander

*(Pinot Gris 2008)*

Duck breast, star anise Sutton figs, five spiced lentils & shaved asparagus

*(Pinot Noir 2006)*

A selection of cheeses with house baked breads

*(Reserve Shiraz 2005)*

Cleansing strawberry gin sorbet

Blueberry soufflé, white chocolate & orange blossom

*(Gundaroo Promise 2008)*

clink ~~Swiff~~ slurp sip taste gargle drink mmm... Cheers!

LAMBERTVINEYARDS

Winemakers recommendations within brackets

(V) Vegetarian meals (G) Gluten free meals (L) Lactose free meals

Please advise your wait staff of any food allergies



## LAMBERT VINEYARDS

### Bread

HOUSE BREAD \$10

Baked daily, sourdough bread with 'La Barre' olive oil & blood plum vinegar

POTATO FLAT BREAD \$13

Finely sliced potato, garlic, parmesan & rosemary

TOMATO FLAT BREAD \$13

Tomato & basil bruscetta

### Calzone

SEAFOOD \$27

King prawns, red nahm jim, thai basil & red onion

*(Riesling 2006)*

DUCK \$27

Peking duck, shallot, hoi sin sauce, coriander & capsicum

*(Pinot Noir 2006)*

### Pizza

GOATS CHEESE (V) \$23

Goat's cheese, thyme, caramelized onion & parsley

*(Chardonnay 2005)*

PROSCIUTTO \$23

Chilli jam, sun dried tomatoes, olives, white anchovies & prosciutto

*(Shiraz 2005)*

MARGHERITA (V) \$23

Fresh tomato, basil & mozzarella

*(Pinot Noir 2006)*

HAM \$19

Ham, pineapple & mozzarella

Winemakers recommendations within brackets

(V) Vegetarian meals (G) Gluten free meals (L) Lactose free meals

Please advise your wait staff of any food allergies

## Entrée

HALOUMI (G,V) \$16

Caramelized haloumi cheese, fresh figs, endive leaves & toasted pistachio nuts  
*(Pinot Gris 2008)*

SCALLOP (G) \$18

Pan seared scallops, braised tomato, pea mousse & crisp lap cheong sausage  
*(Riesling 2006)*

OYSTER (G,L) \$18

6 freshly shucked Pambula rock oysters with tequila lime sorbet  
*(Riesling 2008)*

QUAIL (G) \$17

Quail & hoi sin ballotine, rocket, apple & hazelnut salad with blackberry sauce  
*(Pinot Noir 2006)*

## Main

DUMPLINGS (V,L) \$30

Shiitake & ginger dumplings, jade sauce, red capsicum, shallot & coriander  
*(Chardonnay 2006)*

FISH (L) \$31

Atlantic salmon, apple balsamic reduction, red radish salad & wasabi mayonnaise  
*(Riesling 2006)*

DUCK (G) \$32

Duck breast, star anise fresh figs, five spiced lentils & shaved asparagus  
*(Pinot Noir 2006)*

BEEF (G,L) \$34

Beef eye fillet, glazed eschalots, saffron potato, bok choy, garlic & soy  
*(Reserve Shiraz 2006)*

## Sides

Potato & chive croquettes (3) (V) \$10

Broccolini & green beans in oyster sauce (L) \$10

Pear & blue cheese salad with candied walnuts & honey (V) \$10

Winemakers recommendations within brackets

(V) Vegetarian meals (G) Gluten free meals (L) Lactose free meals

Please advise your wait staff of any food allergies

## Dessert

**\$16**

### PARFAIT (G)

Zabaglione parfait, with slow roasted peach & fresh figs  
*(Late Harvest Riesling 2004)*

### BOMBE ALASKA

Espresso & hazelnut bombe Alaska  
*(Barrel Aged Muscat)*

### CHOCOLATE (G)

Dark chocolate brownie, banana crème brulee,  
peanut butter mousse & caramelized banana  
*(Gundaroo Promise 2008)*

### PLUM

Poached blood plums, vanilla cheesecake mousse,  
champagne strawberry jelly & Sutton raspberries  
*(Sparkling Pinot Chardonnay 2009)*

### CHEESE

3 cheeses \$23

1 cheese \$9

with quince paste, pear chutney, fresh apple & selection of house baked breads  
*(Gundaroo Promise 2008)*



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

For dining with us today, we are pleased to offer you a 10% discount on single bottle purchases & 15 % discount on case purchases from Cellar Door.

Winemakers recommendations within brackets

(V) Vegetarian meals (G) Gluten free meals (L) Lactose free meals

Please advise your wait staff of any food allergies