



Breakfast Menu

raisin toast 5.0

sourdough toast served with condiments 5.0

toasted museli served with natural yoghurt and apple juice 9.0

grilled bacon and eggs served on sourdough bread 10.0

lambys full breakfast with grilled bacon, your choice of eggs, oven baked tomatoes, marinated mushrooms, chipolatas, sauteed spinach, served on sourdough toast 15.0

eggs benedict. poached eggs served on English muffins with shaved ham or smoked salmon topped with hollandaise sauce 11.9

eggs florentine. poached eggs served on English muffins with sauteed baby spinach topped with hollandaise sauce 10.9

homemade buttermilk pancakes served with fresh strawberries, maple syrup and double cream 12.9

Lunch Menu

starters and shared plates

roasted garlic and cheese pizza 8.0

homemade soup of the day served with a freshly baked roll 8.0

trio of house made dips accompanied by our very own grilled flat breads 12.0



house made bruschetta with fresh tomato, basil and bocconcini 11.9

vegetarian spring rolls (4) served with a crisp garden salad
& dipping sauce 9.9

aroncini ball: house made aroncini ball filled with risotto rice, shredded beef & a
hint of rich napoli sauce, accompanied by a petit side salad 9.0

something more substantial

homemade flatbread wrap of the day served with a garden salad 14.9

grilled foccacia of the day served with wedges and sour cream 15.9

chicken club sandwich with grilled bacon, egg, swiss cheese, lettuce, tomato
served with beer batter chips and a lime aioli 15.9

tender steak sandwich with beetroot, grilled bacon, egg, swiss cheese, and
caramelized onions, served with wedges and tomato chutney 16.9

lamby's caesar salad with anchovies, grilled bacon, shaved parmesan cheese,
crisp croutons and a poached egg 14.9
add chicken 17.9

marinated warm chicken salad with crisp lettuce, spanish onion, cucumber,
shaved carrot, roasted capsicum, tomato, croutons and our homemade mayo
15.9

salt and pepper squid served on a rouquette, roasted tomato, Spanish onions,
olives and fetta salad topped with a homemade seafood dressing 15.9

homemade herbed and lemon crumbed calamari rings with a crisp garden
salad, beer battered chips and homemade tartare sauce 15.9



vegetarian frittata full of sauteed vegetables, baby spinach and fresh tomato with a crisp garden salad and tomato chutney 15.9

pale ale battered F.O.D. fillets served with a fresh garden salad and beer battered chips with our homemade tartare sauce 17.9

chicken parmigiana served with beer battered chips & a fresh garden salad 16.9

fresh baked salad roll of the day accompanied by beer battered chips 14.9

dinner menu

starters and shared plates

soup of the moment served with a freshly baked roll 8.0

salt and pepper squid served with a petit roquette salad accompanied by lime aioli 8.0

scallops wrapped in bacon served on a mozzarella mash topped with a spring onion relish 12.0

roasted garlic and cheese pizza 8.0

seafood sharing plate for 2 consisting of prawns, scallops, marinated, calamari, salt and pepper squid, smoked salmon and freshly cooked mussels 19.0

antipasto plate for 2 with grilled and marinated homemade vegetables, a selection of cured meats, cheese and grilled ciabatta 19.0

trio of homemade dips accompanied by our very own grilled flat bread 13.0



aroncini ball: house made aroncini ball filled with risotto rice, shredded beef, and a hint of napoli sauce, accompanied by a petit side salad 9.0

salads

warm chicken salad tossed with mixed lettuce, spanish onions, roasted capsicum, cherry tomatoes, cucumber with a lemon vinaigrette topped with seared chicken strips & drizzled with a lime infused aioli 18.9

lambys caesar salad of crisp cos lettuce, crispy bacon, shaved parmesan, garlic croutons, tossed with a caesar dressing & anchovies topped with a freshly poached egg 18.9

pizza ideas

three cheese pizza topped with roquette & shaved prosciutto 14.9

fresh tomato, mozzarella and fresh basil 14.9

tender lamb, roasted pumpkin, sundried tomatoes, spinach, and pine nuts topped with fetta 16.9

from the fryer

pale ale battered flat head fillets served with a fresh roquette, spanish onion, semi dried tomatoes, roasted capsicum, and shaved parmesan salad, beer battered chips finished with a homemade shellfish tartare sauce 24.9



from the oven

sweet potato and leek cannelloni accompanied by a crisp garden salad 19.9

slow braised lamb shanks rested on a roasted garlic mash potato, wilted baby spinach topped with a lamb and vegetable jus 26.9

fish of the day - see specials

oven baked chicken breast stuffed with onion, bacon and spinach, rested on roasted pumpkin, kifer potatoes and shallots topped with a champagne jus 26.9

from the grill

grilled crumbed breast of chicken, topped with shaved leg ham, rich housemade napoli sauce & grilled cheese served with beer battered chips & a fresh garden salad 18.9

crispy otway triple cooked pork belly served with a garlic mash potato, dutch carrots & wilted spinach topped with a honey & sherry jus 26.9

grilled rib-eye accompanied by roasted root vegetables, topped with a mushroom & pernod jus 36.0

30 day aged grain fed porterhouse served with a roquette, cherry tomato, spanish onion & shaved parmesan salad & grilled ciabatta bread accompanied by a shallot jus 28.9



from the pans

your choice of spaghetti, papperdelle, penne or homemade potato gnocchi
with one of the following sauces:

> napoli with fresh herbs & garlic 16.9

pan-fried chicken, caramelized onions, roasted capsicums and spinach in a
creamy garlic sauce 16.9

Lamby's authentic southern italian style bolognaise sauce 16.9

sea fish & shell fish tossed with a hint of chilli, basil, garlic, freshly cracked pepper
& olive oil, finished with fresh basil 18.9

chef's special: sauteed chicken, chorizo sausage, sundried tomatoes, avocado
& spinach in a creamy garlic sauce 16.9

baked golden nugget, pumpkin risotto with fresh asparagus, fresh herbs & baby
spinach topped with bocconcini cheese 16.9
add chicken 18.9

seafood risotto: sea fish & shell fish tossed with a hint of chilli & fresh basil, finished
with a touch of rich homemade napoli sauce 18.9

wok ideas

beef strips & fresh julienne vegetables tossed with a hoi sin sauce & udon
noodles 22.0



nasi goreng: chicken, prawns, asian greens tossed with fried rice & a fresh lime soy ^L sauce topped with a freshly fried egg 23.0

chicken, capsicum, cashew & asian veg singapore noodles 22.0

vegetarian stir-fry tossed with an around the world sauce
& hokkien noodles 19.9

something on the side

beer battered chips 8.0

seasoned wedges served with sour cream & sweet chili sauce 8.0

stir-fry vegetables 8.0

crisp greek salad 8.0

to complete your night

the cheese board: gippsland brie, watsonia vintage cheddar & gippsland blue
served with fresh & dried fruit, homemade fruit & nut loaf & crackers 16.9