



## Welcome to Lane Restaurant

Our Chef's philosophy is to create clean and refreshing dishes by combining modern cooking techniques with the freshest seasonal ingredients and locally sourced produce.

### SHARING PLATTER

Charcuterie plate 41

prosciutto crudo, wagyu bresaola & sopressa salami, pickles, marinated olives, grissini, lavosh, sourdough baguette

Laneway platter  43

two cheeseburger sliders, sticky pork belly bites, buffalo chicken wings, ranch, celery

### ENTRÉE


Soup of the day  15  
sourdough & butter

Garlic pizza bread  11

Oysters (natural, nam jim, kilpatrick)  
1/2 dozen 35  
dozen 65

Tiger prawn salad 25  
pickled onions, grapefruit, toasted peanuts

Spiced apple & cashew 21  
green apple, paw-paw, coconut, coriander, mint & chilli cashew dressing

Tomato Salad  21  
burrata, mixed tomatoes, marinated olives, black cherry balsamic

Buffalo chicken wings 18  
hot sauce, ranch, celery

### SIDES

Garden salad 10

Seasonal vegetables 12

Hot chips, aioli 11

Seasoned wedges 12

Sauteed green beans with chorizo & almonds 14

### MAIN

Lamb assiette  42

slow cooked shoulder, marinated cutlet, pea puree, balsamic onions, baby carrots, jus

Lockwood farm free range chicken breast 39  
roasted kipfler potato, chimichurri, seasonal greens, jus

Tasmanian salmon fillets 42

kohlrabi, mushrooms, spring greens, baby fennel, piperade sauce

Humpty doo barramundi  41  
turmeric potatoes, curry leaves, seasonal greens, tamarind sauce

Goldburn Valley slow-cooked pork belly 40  
apples & pears, potato mash, pedro ximinez sauce

Salt baked beetroot risotto   35  
goats cheese mousse, spiced cauliflower, kale crisps

King Prawn linguini pasta 41  
tomato & chilli sauce, vine ripen tomatoes, baby spinach [Vegan option available]

### FROM THE GRILL

Gippsland grass fed premium victorian angus beef.  
Served with choice of jus, peppercorn sauce or herbed butter


350gm rib eye 55

Grill of the day market price

### TO FINISH

White Chocolate crème brûlée 17  
berries, pistachio biscotti

Vanilla cheesecake  17  
yuzu curd, strawberries, basil meringue, cookie crumb

Tiramisu  17  
layered espresso laced sponge, mascarpone cream, cocoa

Fruit Plate 16  
sorbet, toasted coconut

Cheeseboard 29  
selection of regional cheeses served with quince paste, dried fruit, lavosh and water crackers.

We make every effort to identify ingredients that may cause allergies or food intolerances. While we take precautions to minimize risk, and handle such foods safely, cross contamination may occur beyond our control. Therefore, we cannot guarantee complete absence of potential allergens. If you have any food allergy or food intolerance, please inform our staff.

Chef's choice 

Vegetarian 

15% service charge will be applied for all public holidays