



## 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, hawker style bbq chicken wingettes, chili dipping sauce & aioli

### 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

Slow cooked pork asado 25  
pulled pork, puff pastry, beetroot, wild rocket

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

Hawker style bbq chicken wingettes 18  
chilli dipping sauce

### SIDES

Garden salad 10

Seasonal vegetables 12

Hot chips, aioli 11

Seasoned wedges 12

Beer battered onion rings, aioli 12

Tossed bok choy, fried shallots, sesame oil 12

### MAIN

Mt. leura char grilled lamb rump  42

watercress puree, black garlic caponata, baby carrots, portwine jus

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

Tasmanian salmon fillets 42  
celeriac & horseradish, quinoa, capers, burnt butter 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

Spiced date & sour cherry pudding 17  
salted caramel, vanilla bean ice cream

Dark chocolate dome  17  
raspberry mousse, vanilla sponge

Fruit Plate 16  
sorbet, toasted coconut

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

If you have any dietary requirements including food allergies or food intolerances, please let our team members know in order to fulfil your culinary experience

Chef's choice



Vegetarian



15% service charge will be applied for all public holidays