



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 29
dozen 55

Tiger prawn salad 24
pickled onions, grapefruit, toasted peanuts

Bourbon cured salmon 25
pomegranate, butter milk, candied pecans

Spiced cauliflower 21
macadamia nuts, fried caper olive salsa

Hawker style bbq chicken wingettes  18
chilli dipping sauce

SIDES

Garden salad 10
cider vinaigrette

Seasonal vegetables 12

Hot chips 11
aioli

Seasoned wedges 12
sour cream, sweet chilli


Beer battered onion rings 12
aioli

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
tempered lentils, spring vegetables, tomato escabeche, crispy leeks

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

Scallop & sweetcorn risotto  39
carnaroli rice, charred leeks, verjuice butter sauce

Casarecce pasta  32
broccoli & garlic sauce, semi-dried tomatoes, pinenuts, dried olives & parmesan cheese

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

Honey panacotta  17
blueberry balsamic, meringue

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



10% service charge will be applied for all public holidays