

# LANE



## Mains

WELCOME TO LANE RESTAURANT

OUR PHILOSOPHY TOWARDS FOOD HAS ALWAYS BEEN TO USE THE FRESHEST AND FINEST INGREDIENTS TO CREATE CLEAN AND EXOTIC DISHES WITH CUTTING EDGE COOKING TECHNIQUES. OUR


KITCHEN UTILISES LOCAL PRODUCTS FOR A SIGNIFICANT PORTION OF THE MENU. "FROM THE GRILL" EMBRACES OUR "QUALITY OVER QUANTITY" CONCEPT USING LOCALLY SOURCED PREMIUM MEATS.

WE TRUST YOU WILL ENJOY YOUR MEAL.

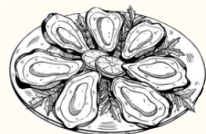


## Sharing Platter


Charcuterie plate | prosciutto crudo, wagyu bresaola & sopressa salami pickles, marinated olives, grissini, lavosh, sourdough baguette 34

Laneway platter  two cheeseburger sliders, sticky pork belly bites, buffalo wings, ranch dressing & sriracha aioli 39

## Entrées




Soup of the day | sourdough & butter 14

Garlic pizza bread  8

Oysters (natural, cabernet mignonette, kilpatrick)

(1/2 dozen) 27 (dozen) 50

Buffalo chicken wings | hot sauce, ranch dressing & celery 16

Soft shell crab bao  | sriracha aioli, pickled paw-paw vegetable slaw 23

Citrus-cured salmon | horseradish, roe, tapioca, shiso 21

Grilled haloumi | green olives, chorizo, red pepper piperade 19

Entrée tasting plate | one soft shell crab bao, citrus-cured salmon, grilled haloumi chorizo piperade 35

Lockwood farms free range chicken breast | chorizo crumb, burnt butter potato, pea purée, broccolini, jus 34


Tasmanian salmon fillets | ancient grains, pomegranate, edamame, mustard dressing, witlof & fennel 38

Goulburn valley braised pork belly | carrot & anise, smoked baby leeks, buckwheat granola, Pedro ximénez 38

Mt. leura char grilled lamb rump | smoked tomato, parsnip purée, cavolo nero, baby vegetables, port wine jus 39

Carnaroli sweetcorn risotto | blue swimmer crab, baby leeks, snow peas, verj 34

Black angus burger | 200g angus beef, bacon, lettuce, tomato, cheese pickles, cheese, olives, american mustard, barbecue sauce, onion rings, chips & aioli 29

Quinoa bowl  | roasted chickpeas, sweet potato, corn kernels, black beans, pomegranate, pistachio, orange & lemon tahini 21

## Sides



Garden salad, cider vinaigrette 10

Seasonal vegetables 10

Hot chips, aioli 10

Seasoned wedges, sour cream, sweet chilli 10

Beer battered onion rings 10

Burnt butter mash potatoes 10

## To Finish



Crème brûlée | whipped mascarpone, pistachio biscotti 17

Four pillars gin & tonic cheesecake | ginger beer, cookie crumb, finger lime 17

Spiced date pudding | toffee cream, meringue, vanilla ice cream 17

Tonka bean dark chocolate mousse | raspberries, honeycomb 17

Cheeseboard | selection made from local and international cheese makes in the region served with quince paste, dried fruit, lavosh and water crackers. 25

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

Chefs selection.



Vegetarian

