

LANE RESTAURANT  
*Christmas Lunch*

MENU

*Christmas Day*  
Lane Restaurant  
12:30pm – 3:00pm



Sample Menu; subject to change



## **Seafood Selection**

Pacific Oyster  
Tiger Prawns  
Blue Swimmer Crab  
Green Lip Mussels

### Accompaniments

Cabernet mignonette [gf, ve]  
Cocktail sauce [gf]  
Tartar sauce [gf]  
Nam Jim  
Sliced lemon

## **Carvery Station**

Traditionally wood smoked honey glazed leg of ham [gf]  
Gippsland grass fed, Black Angus rib-eye [gf]  
Victorian turkey breast [gf]

### Accompaniments

Port wine jus [gf]  
Cranberry sauce [gf]  
Christmas piccalilli [gf, ve]  
Christmas stuffing with dried fruit & nuts

## **Bread Station**

Long sourdough  
Garlic ciabatta  
Traditional baguette  
Date & apricot fruit loaf  
Rustic white & wholemeal rolls





## **Delicatessen**

Prosciutto crudo [gf]

Hot Spanish salami [gf]

Wagyu bresaola [gf]

Mortadella [gf]

Tasmanian smoked salmon [gf]

Maison terrine [gf]

Duck liver terrine [gf]

Turkey chicken & cranberry terrine [gf]

## **Accompaniments**

Cornichons, marinated olives, grissini sticks

Onions, capers, lemon

Mount Zero marinated olives [gf, ve]

Grissini sticks [vegan]

Cranberry sauce [gf, ve]

Christmas piccalilli [gf, ve]

## **Soup**

Lobster bisque with cream [gf]



## **Salads**

Green Garden Salad [gf]

Crisp mixed greens, radicchio, witlof, radish & sprouts

Mixed Tomato Caprese Salad [gf]

Heirloom tomatoes, Burrata, brandied figs, basil,  
Olive oil & balsamic

Wild Rice, Quinoa, Pumpkin & Fetta Salad [gf]

Maple roast pumpkin, toasted wild rice, hazelnuts, pomegranate,  
Feta cheese & Balsamic cherry dressing

Spiced Crab & Noodle Salad

Green mango, rice noodle, capsicum, mixed herbs,  
Toasted peanuts & Nam Jim dressing

Poached Pear & Pecan [gf]

Rose poached pears, candied pecans, wild rocket, goats cheese,  
Honey poppy seed dressing

## **Hot Dishes**

Northern Territory barramundi fillet, walnuts & currants,  
credaro kinship chardonnay sauce

Slow cooked Mount Leura lamb rump,  
black garlic, Provencale veg [gf]

Hunter Valley braised free-range chicken with mustard,  
white wine & swiss brown mushrooms [gf]

Roasted kipfler potatoes with garlic,  
rosemary & sea salt [gf, vegan]

Sautéed seasonal greens with  
lemon infused olive oil [gf, vegan]



### **Kids Buffet**

Mini burgers  
Spaghetti bolognese  
Flathead goujons  
Chicken nuggets  
Gingerbread man & Christmas themed cookies  
Ice-cream station with accompaniments

### **Cheese Selection**

Pyengana Mature Cheddar [Tasmania]  
L'Artisan Grand Fleuri Brie [Victoria]  
Berry Creek Mossvale Blue [Victoria]

### **Accompaniments**

Wafer crackers  
Fig & almond crackers  
Grissini sticks  
Lavosh  
Muscatels

### **Centre Piece**

Chocolate Sculpture  
Served with macarons, chocolate truffles, fairy floss,  
Christmas cookies & candy canes

### **Dessert Station**

White peach Bavarian, strawberry consommé, citrus meringue [gf]  
Belgian dark chocolate mousse, hazelnut feuilletine, raspberries  
Black forest trifle, Morello cherry, kirsch mascarpone, maraschino  
Cookies & cream cheesecake, butter cream, chocolate shards  
Seasonal fruit medley [gf]  
Christmas petit fours  
Fruit mince tarts

### **Hot Dessert**

House-made Christmas pudding, crème anglaise