



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.

ENTRÉE

Soup of the day sourdough & butter	15
Garlic pizza bread	11
Oysters (natural, nam jim, kilpatrick) A	
1/2 dozen	35
dozen	65
Buffalo chicken wings	19
hot sauce, ranch, celery	
Risoni salad	21
black barley, tomberry, smoked feta, sumac	
Cured Hiramasa Kingfish A	26
yuzo koshu, cucumber, crème fraîche	
Spiced apple & cashew salad	21
paw-paw, coconut, coriander & mint chilli cashew dressing	

MAIN

Gippsland grass fed premium Victorian angus beef, served with choice of jus, peppercorn sauce or herbed butter	
350gm rib eye	55
250gm Sirloin	48
Tasmanian salmon fillet A	42
roasted kumara, Jerusalem artichoke, samphire, olive & hazelnut vinaigrette	
Mt Leurra lamb rump	42
butternut pumpkin, toasted freekeh & almonds roasted baby carrots, green sauce	
Lockwood farm chicken breast	39
roasted kipfler potato, seasonal greens, chimichurri	
Goldburn Valley pork belly	40
apples & pears, potato mash, Pedro Ximinez	
Wyndham Vale whole baby barramundi A	41
carom seed spice rub, hispi cabbage slaw, pickle dressing	
Carnaroli sweetcorn risotto	35
fennel & leeks, grilled asparagus, verjuice reduction, basil crisps	
King prawn linguini A	41
crushed tomato & chilli sauce, baby spinach [vegan option available]	

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	

SIDES

Garden salad	10
Seasonal vegetables	12
Hot chips, aioli	11
Seasoned wedges	12
Maple roasted sweet potato, kale, almonds	14

TO FINISH

White chocolate crème brûlée	17
berries, pistachio biscotti	
Pavlova	17
lemon sago, summer fruit, dehydrated honey	
Baked chocolate tart	17
salted caramel, burnt honey cream, espelette	
Seasonal fruit plate	16
lemon 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 minimise 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.

Seafood traceability: **A** Australian **I** Import **M** Mixed

Chef's choice



Vegetarian



15% service charge will be applied for all public holidays