



Welcome to Lane Restaurant

Our 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
Cured hiramasa kingfish A yuzu koshu, cucumber, crème fraiche	26
Buffalo chicken wings hot sauce, ranch, celery	19
Spiced apple & cashew salad paw-paw, coconut, coriander & mint chilli cashew dressing	21
Risoni salad black barley, tomberry, smoked feta, sumac	21

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 A roasted kumara, parsnip, samphire, olive & hazelnut vinaigrette	42
Lockwood farm chicken breast roasted kipfler potato, seasonal greens, chimichurri	39
Goldburn Valley pork belly apples & pears, potato mash, Pedro Ximinez	42
Carnaroli sweetcorn risotto fennel & leeks, grilled asparagus, verjuice reduction, basil crisps	35
King prawn linguini A crushed tomato & chilli sauce, baby spinach [vegan option available]	41

SHARING PLATTER

Charcuterie plate prosciutto crudo, Wagyu bresaola & Sopressa salami, pickles, marinated olives, grissini, lavosh, sourdough baguette	41
Laneway platter two cheeseburger sliders, sticky pork belly bites, buffalo chicken wings, ranch, celery	43

SIDES

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

DESSERT

White chocolate crème brûlée berries, pistachio biscotti	17
Baked chocolate tart salted caramel, burnt honey cream, espelette	17
Seasonal fruit plate lemon sorbet, toasted coconut	16
Cheeseboard selection of regional cheeses served with quince paste, dried fruit, lavosh and water crackers.	29

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** Imported **M** Mixed

Chef's choice Vegetarian 15% service charge will be applied for all public holidays