




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, buffalo chicken wings, ranch, celery	

ENTRÉE

Soup of the day 	15
sourdough & butter	
Garlic pizza bread 	11
Oysters (natural, nam jim, kilpatrick)	
1/2 dozen	35
dozen	65
Tiger prawn salad	25
pickled onions, grapefruit, toasted peanuts	
Spiced apple & cashew	21
green apple, paw-paw, coconut, coriander, mint & chilli cashew dressing	
Grilled haloumi & tomato	24
torn basil, chilli lime dressing	
Buffalo chicken wings 	18
hot sauce, ranch, celery	

SIDES

Garden salad	10
Seasonal vegetables	12
Hot chips, aioli	11
Seasoned wedges	12
Sauteed green beans with chorizo & almonds	14



MAIN

Mount leurra lamb rump 	42
ratatouille, ea puree, balsamic onions, baby carrots, jus	
Lockwood farm free range chicken breast	39
roasted kipfler potato, chimichurri, seasonal greens, jus	
Tasmanian salmon fillets	42
kohlrabi, mushrooms, grilled zucchini, piperade sauce	
Humpty doo barramundi 	41
turmeric potatoes, curry leaves, seasonal greens, tamarind sauce	
Goldburnvalley slow-cooked pork belly	40
apples & pears, potato mash, pedro ximinez sauce	
Scallop & sweetcorn risotto 	39
carnaroli rice, charred leeks, verjuice butter sauce	
King prawn linguini pasta	41
tomato & chilli sauce, vine ripen tomatoes, baby spinach [vegan option available]	

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	
Pistachio panacotta 	17
raspberry puree, chocolate sauce	
Tiramisu 	17
layered espresso laced sponge, mascarpone cream, cocoa	
Fruit Plate	16
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.