



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, salt & cracked black pepper squid, hawker style bbq chicken wingettes, chilli dipping sauce & aioli

ENTRÉE

Soup of the day 15

sourdough & butter

Garlic pizza bread 11

Oysters (natural, nam jim, kilpatrick)

1/2 dozen 28

dozen 54

Tiger prawn salad 24

pickled onions, grapefruit, toasted peanuts

Bourbon cured salmon 25

pomegranate, butter milk, candied pecans

Spiced cauliflower 21

macadamia nuts, fried caper olive salsa

Hawker style bbq chicken wingettes 18

chilli dipping sauce

SIDES

Garden salad 10

cider vinaigrette

Seasonal vegetables 12

Hot chips 11

aioli

Seasoned wedges 12

sour cream, sweet chilli

Beer battered onion rings 12

MAIN

Mt. leura char grilled lamb rump 42

smoked tomato jam, parsnip, cavolo nero, baby vegetables, port wine jus

Lockwood farms free range chicken breast 39

roasted kipfler potato, chimichurri, seasonal greens, jus

Tasmanian salmon fillets 42

celeriac & horseradish, quinoa, capers, burnt butter sauce

Humpty doo barramundi 41

cauliflower leek puree, walnuts & currants, credaro kinship chardonnay sauce

Slow-cooked pork belly 40

apples & pears, potato mash, pedro ximinez sauce

Scallop & sweetcorn risotto 39

carnaroli rice, charred leeks, verjuice butter sauce

Casarecce pasta 32

broccoli & garlic sauce, semi-dried tomatoes, pinenuts, dried olives & parmesan cheese

FROM THE GRILL

Gippsland grass fed premium victorian angus beef.
Served with choice of jus, peppercorn sauce or herbed butter

300gm rib eye 54

180gm beef tenderloin 50

Grill of the day market price

TO FINISH

White Chocolate crème brûlée 17

berries, pistachio biscotti

Spiced date & sour cherry pudding 17

salted caramel, vanilla bean ice cream

Honey panacotta 17

blueberry balsamic, meringue

Cheeseboard 29

selection of regional cheeses served with quince paste, dried fruit, lavosh and water crackers.

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

Chef's choice



Vegetarian



10% service charge will be applied for all public holidays