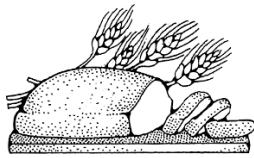


## DINNER MENU

WELCOME TO LANE RESTAURANT

OUR PHILOSOPHY TOWARDS FOOD HAS ALWAYS BEEN TO USE THE FRESHEST AND FINEST INGREDIENTS TO CREATE CLEAN AND EXOTIC DISHES WITH CUTTING EDGE COOKING TECHNIQUES. OUR KITCHEN UTILISES LOCAL PRODUCTS FOR A SIGNIFICANT PORTION OF THE MENU. "FROM THE GRILL" EMBRACES OUR "QUALITY OVER QUANTITY" CONCEPT USING LOCALLY SOURCED PREMIUM MEATS.

WE TRUST YOU WILL ENJOY YOUR MEAL.



### SHARING PLATTER

**Charcuterie plate** air dried sliced prosciutto + bresaola & sopressa salami w pickles + camilo olives + grissini sticks + sourdough baguette 32

**St collins platter** cumin lamb ribs + chicken skewers + panko prawns w ranch dressing & chipotle aioli 38

### STARTERS

**Garlic pizza bread slices** 10

**Seasonal soup w warm bread** 14

**Australian oysters** natural, kilpatrick or nam jim  
½ dozen 21 | 1 dozen (gf) 39

**Prawn & ginger dumplings w chilli oil** 17

**Lemon chicken skewers w bush tomato chutney (gf|hc)** 18

**Maple glazed pumpkin salad w wild rocket + witlof + pecan praline + white balsamic vinaigrette (gf|v|vegan)** 18

**Tasmanian salmon assiette w avocado puree + cucumber + sesame tuile (gf)** 🍳 18

**Confit duck & pear salad w baby celery + sliced pear + haloumi + pecans + bacon dressing** 🍳 19



### FROM THE SEA

**Seared scallop sweetcorn risotto w sautéed baby leeks + tomato verjuice butter sauce (gf)|(can be vegan)** 32

**Blue eye cod fillets w roasted sweet potato + sautéed green beans & broccolini tropical salsa (gf|df|hc)** 🍳 38

**Crispy skin salmon w horseradish celeriac puree + almond quinoa asparagus + fried capers (gf)** 38

### MAINS

**Orecchiette pasta w dukkah spiced roasted red capsicum & zucchini + toasted almonds + baby spinach + kalamata olives tossed in tomato & basil sauce(v)|(can be vegan)** 28

**Basil pesto chicken breast w roasted potato + dutch carrots + cherry tomato & baby spinach (gf|hc)** 🍳 37

**Maple glazed pork belly w burnt butter mash + compressed apples + hazelnut sauce (gf)** 40

**Char grilled lamb rump** butternut pumpkin puree + toasted buckwheat + sautéed kale & baby carrots (gf) 41



### FROM THE GRILL

250gm Hazeldenes free range chicken breast 37

250gm Gippsland, grass fed, centre cut, sirloin 40

350gm Gippsland, grass fed, rib-eye steak 🍳 45

200gm Gippsland, grass fed, beef tenderloin 46

Served with your choice of side and your choice of sauce;

red wine jus, chimichurri or paprika butter

### SIDES

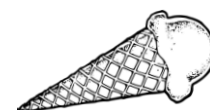
**Mixed green salad w sherry vinaigrette** 9

**Roasted sweet potato w sautéed kale + cashew nuts** 9

**Seasonal vegetables w lemon oil** 9

**Steak cut chips w aioli** 9

**Brown butter mashed potatoes** 9



### TO FINISH

**Honey yoghurt pannacotta w spiced berry compote + pecan praline (gf)** 16

**Chocolate brulee** couverture dark chocolate + frangelico mascarpone cream + almond biscotti (gf) 17

**Sticky date pudding w salted caramel anglaise + vanilla bean ice cream** 17

**Nougatine parfait** sour cherry & hazelnut nougatine parfait + raspberry gel + lemon balm (gf) 🍳 18

**Cheese board** from locally sourced cheese makers served w quince paste + dried fruit + lavosh & water crackers 18

**\$1 FROM EACH DESSERT WILL BE DONATED TO THE ACCOR COMMUNITY FUND. SUPPORTING OUR NOMINATED CHARITIES TO HELP BUILD HEALTHY FAMILIES**

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. every care is taken to meet your dietary requirements, however, we cannot guarantee that food allergens will not be transferred through accidental cross-contact

(gf) – gluten free

(df) – dairy free

chefs selection 🍳

(hc) – healthy choice

(v) – vegetarian