

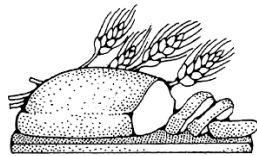
LANE

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 | prosciutto crudo, wagyu bresaola & sopressa salami with pickles, marinated olives, grissini, lavosh & sourdough baguette 34

Laneway platter | two cheeseburger sliders, sticky pork belly bites & buffalo wings, hot sauce, ranch dressing & sriracha aioli 🍴 39

STARTERS

Garlic pizza bread slices 11

Soup of the day | served with bread & butter 16

Australian oysters | natural/ Kilpatrick/ lime & chilli dressing [gf] (½ dozen) 24 or (1 dozen) 42

Prawn & ginger dumplings | with house-made chilli oil 19.50

Soft shell crab bao | 2 crisp fried soft shell crab, sriracha aioli, pickled paw paw vegetable slaw 21

Buffalo chicken wings | hot sauce, ranch, celery 16

Ancient grain salad | wild rice, quinoa, buckwheat, almonds, dried fruits, seeds, nuts, watercress & fetta [gf, v, vegan options available on request] 18

Western victoria bush tucker dusted lamb loin | sweet potatoes and zucchini crisps, tamarind & date chutney [gf] 21

FROM THE GRILL

350gm Gippsland, grass fed, **rib-eye steak** 47

250gm Gippsland, grass fed, **sirloin steak** 42

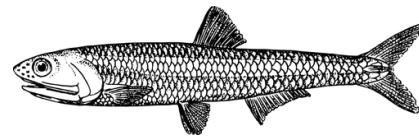
200gm Gippsland, grass fed, **tenderloin steak** 46

400gm Gippsland, grass fed, **t-bone steak** 45

300gm Gippsland, grass fed, **rump steak** 39

250gm Lockwood, **free range chicken breast** 39

All from the grill items are served with your choice of sauce; port wine jus [gf], peppercorn sauce [gf] or chimichurri [gf, v] and your choice of one side dish



MAINS

Barramundi | *crispy skin fillet, broccolini, salsa fresca, maple roasted sweet potato & kale* [h, gf] 🍴 39.80

Tasmanian salmon fillet | seared salmon fillets, ancient grains, samphire, confit tomato, citrus gastrique [gf] 38

Mt. Leura lamb assiette | braised shoulder with gherkins, onions, marinated lamb cutlets, burnt butter mash, char grilled peppers, pangrattato crumb 🍴 45

Goulburn Valley pork belly | roasted pork belly, king oyster mushroom, edamame puree miso caramel, baby spinach, fondant potato 40 [gf]

Pesto chicken breast | hazeldene's free range chicken breast, caramelised kipfler potato, roasted heirloom carrots, confit tomato and baby spinach [h, gf] 39

Casarecce puttanesca | casarecci pasta tossed with olives, garlic, capers, chilli flakes, bell peppers, parsley & parmesan cheese [v] [gluten free & vegan options available on request] 27

Mediterranean quinoa bowl | turmeric chickpeas, glazed sweet potato, pomegranate seeds, kale, pistachios, orange segments & lemon tahini [h, gf, vegan] 24

SIDES

Garden salad with cider vinaigrette [gf, vegan] 10

Roasted sweet potato, kale & cashew nuts [gf, vegan] 10

Cauliflower, spinach, harissa butter [gf]

Sautéed seasonal vegetables [gf, vegan] 10

Hot chips with aioli 10

Burnt butter mashed potatoes [gf] 10



TO FINISH

White chocolate panacotta | raspberries, pistachios & rose water [gf] 17

Tonka bean crème brulee | frangelico, toffee cream & almond biscotti [gf] 17

Spiced sour cherry and date pudding | warm spiced pudding, salted caramel anglaise & vanilla bean ice cream 17

Fruit plate | served with berry sorbet [gf/ vegan] 18

Cheese board | selection sourced from local cheese makers in the region, served with quince paste, dried fruit, lavosh & water crackers 25

\$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 (vegan) – vegan chefs selection 🍴 (h) – healthy choice (v) – vegetarian

Credit card surcharge applies to all credit card transactions