

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 w pickles, marinated olives, grissini, lavosh, sourdough baguette 34

Laneway platter | 2 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 or lime & chilli dressing ½ dozen 24 or 1 dozen 42 [gf]

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

Maple glazed pumpkin salad | wild rocket, witlof, pecan praline, white balsamic vinaigrette [h, gf, vegan] 18


Salmon assiette | Tasmanian smoked, gin cured, avocado puree, cucumber, sesame tuile [gf]  18

Confit duck & pear salad | shredded duck legs, baby celery, sliced pear, haloumi, pecans, bacon dressing 19




FROM THE SEA

Seared scallop sweetcorn risotto | Carnaroli rice, sautéed baby leeks, tomato verjuice butter sauce [gf] 32

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

Salmon fillet | horseradish celeriac puree, almond quinoa asparagus, fried capers [gf] 38

MAINS

Mt. Leura lamb rump | butternut pumpkin puree, toasted buckwheat, sautéed kale & baby carrots [gf]  41

Goulburn Valley pork belly | maple mustard braised, burnt butter mash, compressed apples & hazelnut sauce [gf] 40

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

Casarecce puttanesca | tossed pasta with olives, garlic, capers, chilli flakes, 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



FROM THE GRILL

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

250gm Gippsland, grass fed, sirloin steak 42

200gm Gippsland, grass fed, tenderloin 46

250gm Lockwood, free range chicken breast 39

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

SIDES

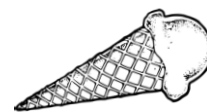
Garden salad with cider vinaigrette 10

Roasted sweet potato, kale & cashew nuts 10

Sautéed seasonal vegetables 10

Hot chips with aioli 10

Brown butter mashed potatoes 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 pudding, salted caramel anglaise & vanilla bean ice cream 17

Nougatine parfait | hazelnut cherry nougatine parfait, raspberry gel & lemon balm [gf]  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