

THE LANE VINEYARD

HAHNDORF • ADELAIDE HILLS • AUSTRALIA

GROWN IN OUR
BACKYARD.

Every Berry.

CELLAR DOOR MENU

	taste	entrée	main
Chef's Selection of Warmed Olives	\$8		
Pumpkin & Sage Risotto Balls	\$9		
Goats Curd & Smoked Eggplant Puree w/ Sea Salt Crostini	\$8	\$16	
Prosciutto w/ Olive Oil Bread, Baby Basil & Crisp Capers	\$9	\$18	
Fried Scampi wrapped in Potato, w/ Pea Puree	\$12	\$24	
Duck Rilette w/ Orange Marmalade & Sour Dough Crostini	\$10	\$20	
Salt & Pepper Spiced Calamari w/ Lemon Aioli	\$9	\$18	\$27
Rabbit, Savoy Cabbage & Smoked Bacon Terrine w/ Grilled Sour Dough		\$19	
Venison Carpaccio w/ Potato, Horseradish Dressing & Oregano		\$19	
Creamed Leeks w/ Poached Salmon & Salmon Roe		\$19	
Soft Parmesan Polenta with Field Mushrooms & Porcini		\$18	\$27
Braised Pork Belly w/ Fennel Gratin, Scallops & Sage Butter Sauce			\$32
Seasonal Market White Flesh Fish,	Market Price		
Spatchcock Trio:			\$32
Spatchcock, Pancetta & Celeriac Pie			
Spatchcock Broth			
Confit Spatchcock Legs on Celeriac Remoulade			
Coorong Angus Beef Fillet w/ Cannellini Bean Cassoulet & Basil Crust			\$35

SIDES

Mixed Green Salad with Walnut Oil Dressing	\$9
Seasonal Greens	\$9
Potato Puree	\$9