

PROVENANCE.

/ˈprɒv(ə)nəns/ | noun: the beginning of something's existence; something's origin

House sourdough, cultured garlic butter, & fennel salt
Pie tee, tuna, avocado, dashi
Parfait, duck ham, cherry

2016 ESTATE CUVÉE BLANC DE BLANCS



Kingfish, asparagus & vadouvan emulsion

2020 HERITAGE CHARDONNAY



Lamb, romesco, leek, mountain pepper

2019 PROVENANCE CABERNET MERLOT



Estate Sorbet



Stone fruit 'mille-feuille', macadamia, yoghurt

2018 PROVENANCE NOBLE SEMILLON



THE LANE
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ADDITIONS & UPGRADES

SUBJECT TO AVAILABILITY ON THE DAY

- Patagonian Toothfish, Oscietra Grand Reserve Caviar | \$30 per person
- Gamekeepers' Duck, Parsnip, Pear | \$45 serves 2
- Stone Axe Waygu Striploin, Marble Score 8+ | \$50 serves 2
- Selection of 3 Artisan Cheeses Served with House Condiments | \$20



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The Provenance tasting menu features a selection of dishes, curated by head chef Tom Robinson and team, and explores the rich connection between food, wine and their origins. The finest, locally grown ingredients are selected based on their seasonal cycle and celebrate the natural bounty of the Adelaide Hills. Here, the wine leads the chef. Each dish is crafted with a particular varietal in mind, creating a harmonious experience that embodies the kitchen's root-to-stem philosophy and balances each wine's unique style.

THE LANE FARM & GARDENS

We have strong relationships with local farmers and producers and work closely with them to ensure that our food is grown and produced using progressive and sustainable practices wherever possible.

Our team tend a flock of 40 grass-fed Wiltipoll and Dorper breeding ewes, producing lambs that are raised in the paddocks and vineyards right next to the winery. The Lane sheep also play an important role in our vineyard sustainability – providing us with organic fertiliser and natural weed control -reducing our herbicide use and soil compaction.

Our estate dam is brimming with yabbies, rainbow and brown trout fingerlings all thriving and destined to feature on future seasonal menus.

Plans to produce estate eggs and honey are underway and the list of home-grown produce will grow and evolve over the coming months and years as the Lane farm and gardens become more established.

5 COURSES

\$105pp | \$165pp with paired wines



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