

HARVEST.

House sourdough, cultured garlic butter & fennel salt | 5

Marinated olives, roasted almonds | 8

Freshly shucked oyster, ponzu, lime | 5 each

Charred corn and cheddar croquettes with bacon jam | 16

Wagyu skewers, ponzu, chickpea miso emulsion | 10 each

Crab toast, seafood sauce | 7 each

Pork terrine, pickles, sourdough, condiments | 16

Kingfish, melon, tomato, caper leaf | 24

Burrata, heirloom tomato, black garlic | 24

Market fish with kombu butter, caper, preserved lemon | P.O.A

Chef's cut with mountain pepper, salsa verde, confit garlic emulsion, jus | P.O.A

Ricotta dumplings, mushroom, pepper, parmesan | 28

Roast carrots, honey, ginger, soy | 12

Cos, pickled onion, anchovy dressing, parsley | 12

Matcha cultured cream, berries, brittle, granita | 14

Selection of cheese, fig and house accompaniments | 35

Chef's Selection | 95



THE LANE
VINEYARD

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