

PROVENANCE.

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

House sourdough, cultured garlic butter, fennel salt

Spanish mackerel, gremolata

Confit chicken wing, parfait, apple

Salt baked beetroot, black garlic, nori

NV LOIS BLANC DE BLANCS



Murray cod, salmorejo, chickpea, fennel

2016 BEGINNING CHARDONNAY



Hahndorf venison, ketchup, bordelaise, gratin

2020 HERITAGE SHIRAZ VIOGNIER



Estate Sorbet



Quince, salted almond, malted honey

2018 PROVENANCE NOBLE SEMILLON



THE LANE
VINEYARD

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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

\$115pp | \$185pp with paired wines



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