

# HARVEST.

House sourdough, cultured garlic butter & fennel salt | 9

Marinated olives, roasted almonds | 10

Estate lamb croquette, horseradish aioli | 9 each

Wagyu skewer, mushroom, mountain pepper | 12 each

Gazander oyster, ponzu, lime | \$5.50 each



Cured fish, rhubarb, buttermilk, citrus, herb | 22

House pâté, quince, caramelised onion, rye | 20

Baked Camembert, pear, walnut, Chardonnay | 24

Stringatta Angus beef sausage, pickles, house condiments | 24

Tomato & herb arancini, basil, parmesan aioli | 18



Chef's cut, preserved lemon vinaigrette, jus | P.O.A.

Market fish, kombu butter, anchovy salsa, caper | P.O.A.

Half chicken for 2: roast breast, caesar, crisp leg, pomme puree | 48

Ricotta dumplings, chive, serrano, pangrattato, pecorino | 35

Add Quercus shaved truffle, Piccadilly Valley | \$15

Grain salad, seeds, tahini, puffed rice | 26



Green leaf salad, Lois vinaigrette, pumpkin seeds | 12

Roasted heirloom carrots, ginger, honey | 12

Slow roasted Savoy cabbage, toasted fennel seed | 12



Hark chocolate, rhubarb, finger lime | 15

Selection of cheese and house accompaniments | 37



- CHEF'S SELECTION | 95

- CHEF'S SELECTION WITH BEVERAGE PAIRING | 170

The Lane Wines | A carefully curated selection of our wines

Temperance | A selection of non-alcoholic beverages

Driver's Pairing | Our favourite of both pairings - a combination of wine and non-alcoholic

The Harvest 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.

## 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.

