

PROVENANCE.

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

House sourdough, cultured garlic butter, fennel salt

Section 28 'Monforte', mushroom, truffle

Duck ham, rye lavosh, pink peppercorn

Aged beef tartare, brioche, smoked aioli

NV LOIS BLANC DE BLANCS / PROSECCO WITH ELDERFLOWER 0%



Confit chicken wing, celeriac & fennel soup, chestnut soubise

2022 BEGINNING CHARDONNAY / PLUS AND MINUS ADELAIDE HILLS
CHARDONNAY



Beef cheek, native herbs, mushroom, salsa verde, greens

Savoy cabbage, slow roasted and pickled, fennel seed

2021 PROVENANCE SYRAH / NON7 SOUR CHERRIES WITH GARAM MASALA

Add Ranger's Valley Striploin Wagyu 9+ | \$40 serves 2



Passionfruit, fennel, green tea



'Hark' single origin chocolate, rhubarb, finger lime

2017 PETIT GUIRAUD SAUTERNES / NON2 CARAMELISED PEAR & KOMBU



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NATIONAL WINNER
RESTAURANT IN A WINERY

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5 COURSES | \$125



BEVERAGE PAIRINGS | \$75

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 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.



THE LANE
VINEYARD

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