

THE LANE VINEYARD.

PROVENANCE • SAMPLE ONLY

House sourdough, cultured garlic butter, fennel salt

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Charred squid, avocado, pear

Smoked fish, SA prawn, sesame, chive, foccacia toast

Heirloom tomato, whipped ricotta, pesto

NV Lois Blanc de Blancs

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Local fish, Goolwa Pipis, zucchini, spinach, herb oil

2023 Estate Series 'Gathering' Sauvignon Semillon

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Kangarilla beef, native herb oil, "Ochsenmaulsalat"

2021 Provenance Syrah

Add Stringatta beef sausage, house condiments | \$24

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'Vintage Sorbet', lees sugar, apple, grape

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Peach cream, lemon curd, stone fruit, meringue

2023 Gathering Noble Semillon

THE LANE VINEYARD.

ADDITIONS • SAMPLE ONLY

Gazander Oyster, ponzu, lime	\$5.50 each
Ricotta dumplings, scallop, crab, salmon roe	\$45 Serves 2
Port Lincoln charred octopus, potato, romesco, pork hock	\$36 Serves 2
Hark chocolate mousse, mulberry sorbet + 2022 Provenance Fortified Shiraz	\$26
Selection of 3 artisan cheeses served with house condiments	\$37

THE LANE VINEYARD.

CHEFS TABLE • SAMPLE ONLY

House sourdough, cultured garlic butter, fennel salt
Smoky Bay Oyster, ponzu, lime
Charred squid, avocado, pear
Smoked fish, SA prawn, sesame, chive, foccacia toast
Heirloom tomato, whipped ricotta, pesto

2020 Estate Cuveé

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Local fish, Goolwa Pipis, zucchini, spinach, herb oil

2023 Gathering Sauvignon Blanc Semillon

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Port Lincoln charred octopus, pork hock

2023 Beginning Chardonnay

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Abelsway chicken, sausage, rilette, herb salad, chicken sauce

2023 The Lane Pinot Noir

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Kangarilla beef, native herb oil, "Ochsenmaulsalat"
Estate lamb, pickle, zucchini

2020 Reunion Shiraz

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Vintage sorbet, green apple, grape

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Peach cream, lemon curd, stone fruit, meringue

2023 Gathering Noble Semillon