

# THE LANE VINEYARD.

## PROVENANCE • SAMPLE ONLY

House sourdough, cultured garlic butter, fennel salt

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Pie tee, jerusalem artichoke, pear, Ablesway chicken  
Smoked fish, cultured cream, potato, roe  
Chicken parfait, pumpkin, apricot, rye

### NV Lois Blanc de Blancs

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Local fish, crab, scallop, chowder

### 2023 Estate Series Beginning Chardonnay

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Hahndorf venison, sauerkraut, beetroot, 'pierogi'

### 2023 Gathering Cabernet Franc

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Nashi pear sorbet, mint

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Apple, quince, hazelnut praline, choux

### 2023 Gathering Noble Semillon

Please note a 15% surcharge applies to your bill on public holidays

# THE LANE VINEYARD.

## ADDITIONS

Gazander Oyster, ponzu, lime \$5.50 each

Ricotta dumplings, mushroom, \$45  
prosciutto, pyengana Serves 2

Hahndorf pork, parsnip, ginger, \$40  
mustard fruit, apple butter Serves 2

Selection of 3 artisan cheeses served \$37  
with house condiments

# THE LANE VINEYARD.

## CHEFS TABLE • SAMPLE ONLY

House sourdough, cultured garlic butter, fennel salt  
Smoky Bay Oyster, ponzu, lime  
Pie tee, jerusalem artichoke, pear, Ablesway chicken  
Smoked fish, cultured cream, potato, roe  
Chicken parfait, pumpkin, apricot, rye

[2020 Estate Cuvée](#)

Local fish, crab, scallop, chowder

[2023 Estate Series Beginning Chardonnay](#)

Ricotta dumplings, mushroom, proscuitto, pyengana

[2023 Gathering Sauvignon Blanc Semillon](#)

Hahndorf pork, parsnip, ginger, mustard fruit, apple butter

[2023 Gamay/ 2022 Heritage Chardonnay](#)

Hahndorf venison, sauerkraut, beetroot, 'pierogi'

[2023 Cabernet Franc](#)

Nashi pear sorbet, mint

Apple, quince, hazelnut, choux

[2023 Gathering Noble Semillon](#)