

THE LANE VINEYARD.

PROVENANCE • 5 COURSE

House sourdough, cultured lees butter, fennel salt

Seasonal greens, ricotta, rye, monforte
Smoked salmon, tart, cream cheese, avruga
Venison, potato, black garlic, Pie Tee

NV Lois Blanc de Blancs

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Port Lincoln 'Kin' tuna, radish, kohlrabi, citrus

2024 Estate Sauvignon Blanc Semillon

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Lamb, tomato, capsicum, rock samphire, rabé

2021 Estate Reunion Syrah

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Vintage sorbet, grape

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Chestnut, brandy, chocolate, citrus

2023 Petit Guiraud Sauternes

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Please note a 20% surcharge applies to your bill on public holidays

THE LANE VINEYARD.

PROVENANCE DINING

5 COURSES · \$125

BEVERAGE PAIRINGS · \$75/\$100*

ESTATE PAIRING · carefully curated selection of our wines

TEMPERANCE PAIRING · artfully paired non-alcoholic beverages

DRIVERS PAIRING · best of our wine and non-alcoholic pairings

IMPORTED PAIRING · specially selected imported wines *

Our Provenance tasting menu, passionately crafted by Head Chef Cameron Ahl and our team, explores the connection between food, wine, and their origins. We carefully select the finest local ingredients from the Adelaide Hills to celebrate each season's bounty.

On this culinary adventure, wine is our guide, inspiring the chef's creations. Every dish is thoughtfully paired with a specific varietal, offering a seamless experience that highlights our root-to-stem philosophy and the unique character of each wine.

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We're all about strong partnerships with our local farmers and producers, collaborating closely to stay committed to progressive and sustainable practices in growing and producing our food.

Our team looks after a lively flock of 40 grass-fed Wiltipoll and Dorper breeding ewes, which play a key role in our vineyard's sustainability through organic fertilization and natural weed control. Our estate dam is teeming with yabbies, rainbow and brown trout, soon to be stars on our seasonal menus. With plans for estate eggs and honey production, the Lane farm and gardens are set for wonderful growth!

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