

THE LANE VINEYARD.

PROVENANCE • 5 COURSE

House sourdough, cultured lees butter, fennel salt

Octopus escabeche, miso macadamia, focaccia

Beef skewer, tare, tomato salsa

Duck fat rosti, green olive, Ortiz anchovy

NV Lois Blanc de Blancs

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Murray Cod, kohlrabi, quail egg, broth

2017 Estate 'Gathering' Sauvignon Blanc Semillon

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Ricotta Dumplings, mushroom, stracciatella

Add WA Black Winter Truffle \$8pp

2023 Heritage Chardonnay

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Hahndorf Venison, beetroot, horseradish, bordelaise

2013 Estate 'Reunion' Shiraz

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Chestnut, brandy, chocolate, citrus

2022 'VP' Fortified Shiraz

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Please note we apply a surcharge of 1.75% to all card payments.
A 20% surcharge applies to your bill on public holidays.

THE LANE VINEYARD.

PROVENANCE • 3 COURSE

Octopus escabeche, miso macadamia, focaccia
Beef skewer, tare, tomato salsa
Duck fat rosti, green olive, Ortiz anchovy

NV Lois Blanc de Blancs

•

Murray Cod, kohlrabi, quail egg, broth

2017 Estate 'Gathering' Sauvignon Blanc Semillon

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Hahndorf Venison, beetroot, horseradish, bordelaise

2013 Estate 'Reunion' Shiraz

Add Cheese course to finish

\$37

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