

# THE LANE VINEYARD.

## PROVENANCE • LONG

House sourdough, cultured lees butter, fennel salt

Cucumber, Lilyarra goat's curd, Lois

Beef skewer, spring onion, tare

Venison, rye, eggplant, beetroot

**NV Lois Blanc de Blancs**

•

Spencer Gulf Kingfish, daikon, fingerlime, fennel

**2025 Gathering Semillon**

•

Murray Cod, kohlrabi, quail egg, broth

**2017 Estate 'Gathering' Sauvignon Blanc Semillon**

•

Estate lamb, stone fruit, kofta

Baby cos, bonito, pepita

*Substitute for Minko Wagyu \$35pp*

**2022 Estate Syrah**

•

Mulled wine sorbet, blood orange

•

Cherry, mascarpone, pistachio, Namelaka

**2022 'VP' Fortified Shiraz**

@thelanevineyard



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 • SHORT

Cucumber, Lilyarra goat's curd, Lois  
Beef skewer, spring onion, tare  
Venison, rye, eggplant, beetroot

### NV Lois Blanc de Blancs

•

Murray Cod, kohlrabi, quail egg, broth

### 2017 Estate 'Gathering' Sauvignon Blanc Semillon

•

Estate lamb, stone fruit, kofta  
Baby cos, bonito, pepita  
*Substitute for Minko Wagyu \$35pp*

### 2022 Estate Syrah

@thelanevineyard



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 DINING

SHORT • \$85 | \$130 with beverage pairing

LONG • \$130 | \$220 with beverage pairing

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

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.

•

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!

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

@thelanevineyard

