

# THE LANE VINEYARD.

## SIGNATURE PROVENANCE

House Sourdough, Cultured Lees Butter, Fennel Salt

Prawn, Leek, Lemon Myrtle  
Pumpkin, Tallow, Marigold  
Turnip, White Soy, Salmon Roe

### NV Lois Blanc de Blancs

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Choice Mushrooms, Soubise, Cured Egg Yolk

### 2025 Gathering Semillon

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Chicken, White Bean, Potato, Tarragon

### 2023 Heritage Chardonnay

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Estate Lamb, Pencil Leek, Onion, "Croquette"  
Brussels Sprouts, Nori Butter  
Salt & Vinegar Kipfler Potatoes  
*Substitute for Wagyu beef \$25pp*

### 2022 Estate Syrah

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Vintage Sorbet

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White Chocolate, Passionfruit, Elderflower, Yoghurt

### Elderflower Bellini

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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.

## DEMI PROVENANCE

Prawn, Leek, Lemon Myrtle  
Pumpkin, Tallow, Marigold  
Turnip, White Soy, Salmon Roe

[NV Lois Blanc de Blancs](#)

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Chicken, White Bean, Potato, Tarragon

[2023 Heritage Chardonnay](#)

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Estate Lamb, Pencil Leek, Onion, "Croquette"  
Brussels Sprouts, Nori Butter  
Salt & Vinegar Kipfler Potatoes  
*Substitute for Wagyu beef \$25pp*

[2022 Estate Syrah](#)

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# THE LANE VINEYARD.

## **SIGNATURE PROVENANCE** · \$140

\$240 with beverage pairing

## **DEMI PROVENANCE** · \$95

\$150 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.

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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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