

## **STARTER & SHARE PLATES**

**Rustic Wood-fired Bread with Garlic Butter 5.9**  
(V)

**House marinated Olives 8.5**  
Sicilian & Ligurian Olives marinated w fresh Herbs, Chilli & Citrus (V/GF)

**Italian Roma Tomato Bruschetta 14.9**  
two grilled slices of Wood-fired Bread w Roma Tomato, Spanish Onion, Basil Pesto  
& Buffalo Mozzarella (V)

**Prawn and Avocado Bruschetta 15.9**  
two slices of Wood-Fired Bread w Cocktail Prawns, Smashed Avocado, Spicy Citronette

**Mixed Plate 19.5**  
Prosciutto di Parma, Grana Padano Parmesan Cheese, mixed Olives & grilled Bread

**Salt & Chilli Calamari e 18.9 m 25.5**  
Dusted w Semolina on a Salad of Bean Sprouts, Shallots, Preserved Lemon Sriracha Mayonnaise

**Glasshouse Zucchini Flowers 18.9**  
fried in a light butter, filled w Ricotta Cheese and Baby Spinach served with a Beetroot Puree and  
Gremolata (V)

**Eggplant Parmigiana 16.9**  
Deep fried Eggplants medallions w Rocket Salad, Sundried Tomatoes, Shaved Parmesan and  
Balsamic glaze (V)

**Cured Salmon Carpaccio 18.9**  
thinly sliced cured Salmon Fillet w Orange , chives and oven baked croutons

**House made Tiger Prawns Spring Rolls 19.5**  
Tiger Prawns marinated in Margarita w Rocket and Apple salad & Curry Mayonnaise

**“THE LANE” Mixed Starters 58.9**  
Eggplant Parmigiana, Salt & Chilli Calamari;  
Four Margarita Tiger Prawns Spring Rolls

## **PASTA & SALADS**

**Crab Spaghettini e 20.5 m 29.9**  
w fresh Blue Swimmer Crab Meat, Zucchini, Chilli, Garlic, White Wine fresh Lemon Juice  
& Extra Virgin Olive Oil

**Pappardelle 26.9**  
w Marinated Chicken Breast, Rocket Pesto, Shaved Parmesan and Diced tomatoes

**Haloumi Salad 19.5**  
w Chickpeas, Preserved Lemon, Asparagus, Cherry Tomato and Olives Crumb (V/GF)

**‘The Lane’ Salad 19.9**  
Prosciutto di Parma, Figs Poached in White Wine, Olivade, Wild Rocket & Balsamic Reduction

*Most of our meals can be adjusted for diets & allergies.  
Please feel free to ask one of our friendly staff!*

## MAINS

**Crispy Skin Atlantic Salmon Fillet 30.9**

w Cauliflower and coconut puree, Zucchini "Tagliatelle" in Confit Onions  
sprinkled w Black Sesame (GF)

**Pan-fried Barramundi Fillet 29.9**

w Organic Black Quinoa infused with Hibiscus Flowers, Pickled Ginger and Blood Orange segments

**Marinated Chicken Breast 29.9**

Infused in Sage Oil, Carrot & Cumin Puree and Red Lentils Salad (GF)

**Char-grilled Black Angus Rump Steak 30.9**

w Balsamic glazed Pearl Onions, Asparagus, Mashed Potatoes & Red Wine Jus (GF)

**Pulled Pork Burger 28.9**

wrapped in Prosciutto with marinated grilled Eggplant, Honey & Mustard Dressing,  
Balsamic Reduction, served on a Brioche Bun and Kumara Wedges

**Oven Roasted Rump of Lamb 29.9**

Hickory Smoked w Celeriac Puree, Oven Baked Fat Cut Chips dusted w Paprika  
and Tangy & Creamy Saloon Sauce (GF)

**Risotto Gamberi, Melone & Zola 27.90**

W Black Tiger Prawns, Rock Melon and Gorgonzola (GF)

**Ask your waiter for our Blackboard Lunch Specials!**

## SIDES

**Baby Spinach Salad 10**

w Balsamic Dressing, sundried tomatoes & roasted walnut

**Wild Rocket Salad 10**

w Pear, Parmesan & White Balsamic Dressing

**Steamed Seasonal Vegetables 10**

w beurre noisette and Almonds

**Fat Cut Chips 8**

**Seasoned Potato Wedges 8**

**Kumara Wedges 8**

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