

STARTER & SHARE PLATE S

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 Bruschetta 24.95
Both of our Bruschettas served together

Mixed Plate 20.9
Prosciutto di Parma, NYC Style Pastrami and Hungarian Mild Salami
w Grana Padano Parmesan Cheese, mixed Olives & Grilled Bread

Salt & Chilli Calamari e 19.9 m 26.5
Dusted w Semolina on a Salad of Bean Sprouts, Shallots, Preserved Lemon Wasabi Mayonnaise

Glasshouse Zucchini Flowers 19.9
Fried in a light batter, filled w Ricotta Cheese, Bulgarian Fetta, Toasted Pine Nuts
Baby Spinach served with a Beetroot Puree and Gremolata (V)

Classic Pumpkin Soup 11.9
Slow cooked Sweet Pumpkin w Eschalots, Leeks and Onion
w Wood Fired Bread and Rosemary oil (V)

Cured Salmon Carpaccio 18.9
Thinly sliced cured Salmon Fillet w Wild Rocket & Red Radish (GF)

KING PRAWNS e 20.9 m 30.9
King Prawns served on a bed of Iceberg Lettuce w Cocktail Dipping Sauce
and a side of Grilled Wood-fired Bread

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

Slow cooked Veal Ragu Pappardelle 26.9
w Tomato & Red Wine Sauce

Haloumi Salad 19.5
w Chickpeas, Preserved Lemon, Celery, 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

MAINS

Crispy Skin Atlantic Salmon Fillet 30.9

w Sweet Corn Puree and Sautéed Bok Choy sprinkled w Soy Sauce and Toasted Sesame Seeds (GF)

Pan-fried Barramundi Fillet 30.9

w Black Beans Ragout, Broad Beans, Diced Tomatoes, Shallots, Tarragon and Red Radish (GF)

Marinated Chicken Thigh 30.9

w Sweet Potato Puree, Wild Mushrooms and Butter & Sage House Made Gnocchi

Char-grilled Black Angus Rump Steak 30.9

w Buttery Braised Leeks & Oven Roasted Chats Potatoes
on a bed of Chimichurri & Red Wine Jus (GF)

Classic Steak Sandwich 26.9

Char-grilled Tender Steak, House Made Onion jam, Dijon Mustard, Rocket & side of Sweet Potato Fries

Twice cooked Pork Belly 30.9

Slow cooked Crispy Skin Pork Belly w Celeriac Waldorf Salad
Mustard Mashed Potatoes and Dusted Chorizo (GF)

Oven Roasted Lamb Rump 30.9

Herb marinated Lamb w Pumpkin puree, Ruby Grapefruit and Couscous Salad

Wild Mushroom Risotto 26.9

w Baby Spinach, shaved Parmesan Cheese & Wild Mushroom Oil (V) (GF)

King Prawn Cocktail e: 20.90 m: 30.9

King Prawns served on a bed of Iceberg Lettuce
w Cocktail dipping sauce & Grilled Wood-Fired Bread

SIDES

Baby Spinach Salad 10

w Balsamic Dressing, crumbled Bulgarian Fetta & roasted walnut

Wild Rocket Salad 10

w Pear, Parmesan & White Balsamic Dressing

Steamed Seasonal Vegetables 10

w beurre noisette & Almonds

Fat Cut Chips 8

Sweet Potato Fries 8

Ask your waiter for our Blackboard Lunch Specials!

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