

STARTER & SHARE PLATES

Rustic Wood-fired Bread with Garlic Butter 6.5
(V)

House Marinated Olives 9
Sicilian & Ligurian Olives marinated w fresh Herbs, Chilli & Citrus (V/GF)

Italian Roma Tomato Bruschetta 15.5
two grilled slices of Wood-fired Bread w Roma Tomato, Spanish Onion, Basil Pesto
& Buffalo Mozzarella (V)

Mixed Plate 21.9
Prosciutto di Parma, NYC Style Pastrami & 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 Diced Cucumber,
Sundried Tomatoes & Shichimi Togarashi Mayonnaise (Japanese 7 Spices)

Glasshouse Zucchini Flowers 19.9
Fried in a light batter, filled w Ricotta Cheese, Bulgarian Fetta, Toasted Pine Nuts
Baby Spinach Served on a Kalamata Olives Tapenade, Diced Roma Tomatoes & Oregano

Sweet Potato & Leek Soup 12.9
Slow Cooked Sweet Potato w Leeks, Onion & Blanched Broccoli Tips
w Wood Fired Bread

Salmon Tartare 22.9
Hand Cut Salmon Fillet Citrus Tartare, Black Caviar & Oven Baked Crostini

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

Pumpkin Risotto 27.90
w Pumpkin Puree, Diced Butternut, Baby Spinach & Crumbed Amaretti

Warm Pasta Salad 22.9
Rigatoni tossed in Broccoli Salsa, Diced Roma Tomatoes, Crispy bacon & Shaved Parmesan

Haloumi Salad 21.5
w Lentils, Preserved Lemon, Celery, Asparagus & Confit Cherry Tomatoes

The Lane Salad 21.9
Prosciutto di Parma, Figs Confiture, Oven Baked Ricotta, Wild Rocket & Balsamic Reduction

MAINS

Crispy Skin Atlantic Salmon Fillet 31.90

Hibiscus & Lemongrass-scented Quinoa
w Yogurt Sauce & Pomegranate Seeds Sprinkled w Pink Pepper

Tuna Tataki 31.9

Lightly Seared Tuna Fillet
w "Sushi" Carnaroli Rice, Mild Conditella & Agave Dressing

Classic Steak Sandwich 26.9

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

Caprese Chicken Breast 31.9

Crispy Skin Chicken Breast w Tomato & Melted Mozzarella
on Rocket Pesto & Toasted Pepitas

Char-Grilled Black Angus Steak 31.9

w Wilted Spinach, Pickled Mushrooms & Balsamic Crushed Potatos

Trio of Pork 31.9

Slow Cooked Crispy Skin Pork Belly, Roasted Fennel Sausage & Spanish Chorizo
w Cannellini Beans & Broccoli Tips

Lamb Rump 31.9

Smoked Lamb w Potato Salad, Asparagus, Shallots,
Mint Leaves & Smoky Mayo

SIDES

Spinach Salad 10

w Balsamic Dressing, Sundried Tomatoes & Kalamata Olives

Wild Rocket Salad 10

w Pear, Parmesan & White Balsamic Dressing

Green Beans 10

Blanched w Fresh Mint Leaves & Parmesan

Fat Cut Chips 9

Sweet Potato Fries 9

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!*