

lane
a la carte

cocktails

from humble beginnings.....

sidecar	18
<i>brandy / cointreau / lemon / shaken</i>	
french 75	18
<i>gin / lemon / red sugar / prosecco / built</i>	
cosmopolitan	18
<i>citron vodka / cointreau / cranberry / lime / shaken</i>	
negroni	18
<i>gin / campari / sweet vermouth / stirred</i>	

come great things

so fresh and so clean	20
<i>aperol / gin / lime / cucumber / prosecco</i>	
passionfruit caprioska	20
<i>vodka / passionfruit / lime / shaken</i>	
oh so lychee	20
<i>spiced rum / lychee liqueur / lemon / lychee syrup</i>	
bootlegger	20
<i>peach moonshine / vodka / strawberry liqueur / lime</i>	
rum baba	20
<i>small batch rum / baileys / caramel syrup / cream / shaken</i>	

(GF) – Gluten Free

(DF) – Dairy Free

(HC) – Healthy Choice

(V) – Vegetarian

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beer on tap

pot pint

furphy ale	8	12
hahn super dry	8	12
pale ale (rotating selection)	8	14
kirin	8	14

local bottled beer

b

james boags light	8
james boags premium lager	9
xxxx gold	9

craft beer

b

little creatures pale ale	10
little creatures bright ale	10
james squire '150 lashes' pale ale	10
white rabbit dark ale	10

international beer

b

heineken - netherlands	10
kirin - japan	10

cider

b

5 seeds pear cider	8
james squire 'crushed apple' cider	9

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sparkling & champagne

g b

bancroft bridge sparkling brut NV

9 38

bilbul, new south wales

vivo moscato

10 44

riverina, new south wales

vieve d'argent blanc de blanc

10 44

loire valley, france

dal zotto prosecco

13 55

king valley, victoria

chandon brut

13 58

yarra valley, victoria

chandon brut rose

60

yarra valley, victoria

mumm brut cordon rouge 750mls

102

champagne, france

bollinger special cuvee

165

champagne, france

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white wine

g b

bancroft bridge semillon sauvignon blanc	9	38
<i>hunter valley, new south wales</i>		
not your grandma's riesling	11	47
<i>eden valley, south australia</i>		
cotes du luberon blanc	11	48
<i>rhone, france</i>		
totara sauvignon blanc	12	50
<i>marlborough, new zealand</i>		
corte giara pinot grigio	12	50
<i>valento, Italy</i>		
rose of granaxia rose	12	50
<i>barossa valley, south australia</i>		
innocent bystander chardonnay	12	54
<i>yarra valley, victoria</i>		
wither hills sauvignon blanc		50
<i>marlborough, new zealand</i>		
la la land pinot gris		50
<i>murray darling, victoria</i>		

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red wine

g b

bancroft bridge shiraz cabernet

9 38

riverina, new south wales

lorimer cabernet merlot

10 45

riverina, new south wales

molly's cradle merlot

11 49

clare valley, south australia

la la land tempranillo

11 48

murray darling, victoria

drystone shiraz

12 50

mclaren vale, south australia

sticks pinot noir

13 55

yarra valley, victoria

cockfighter's ghost reserve

cabernet sauvignon

58

coonawarra, south australia

innocent bystander syrah

57

yarra valley, victoria

stonier pinot noir

64

yarra valley, victoria

wirra wirra original grenache shiraz

68

mclaren vale, south australia

cotes du rhone rouge - grenache syrah

68

rhone, france

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sharing platters

charcuterie plate 32
 air dried sliced prosciutto, bresaola & sopressa
 salami served with pickles, camilo olives,
 grissini sticks, sourdough baguette

st collins platter 38
 cumin lamb ribs, chicken skewers, panko prawns
 served with ranch dressing & chipotle aioli

entree

garlic pizza bread slices 10

seasonal soup 14
 home-made soup using local seasonal produce

australian oysters gf 1/2 dozen 20
 natural, kilpatrick or nam jim 1 dozen 38

prawn & ginger dumplings 17
 steamed prawn & ginger dumplings served
 with chilli oil

lemon chicken skewer gf hc 18
 with bush tomato chutney

maple glazed pumpkin salad gf,v 18
 maple glazed pumpkin, wild rocket, witlof,
 pecan praline, white balsamic vinaigrette

salmon Assiette gf 18
 tasmanian smoked, gin cured, avocado puree,
 cucumber, sesame tuile

confit duck & pear salad 19
 shredded duck legs, baby celery, sliced pear, haloumi,
 pecans, bacon dressing

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main

orecchiette pasta dukkah spiced roasted red capsicum & zucchini, toasted almonds, baby spinach, kalamata olives tossed in tomato & basil sauce	28
seared scallop with sweetcorn risotto gf pan seared scallops, carnaroli sweetcorn risotto, sautéed baby leeks, tomato verjuice butter sauce	32
basil pesto chicken breast gf hc marinated free range chicken breast, roasted potato, dutch carrots cherry tomato & baby spinach	37
blue eye cod gf, df, hc seared cod fillets, roasted sweet potato, sautéed green beans & Broccolini tropical salsa	38
crispy skin salmon gf tasmanian salmon fillets, horseradish celeriac puree, almond quinoa asparagus, fried capers	38
maple glazed pork belly gf goulburn valley maple mustard braised pork belly, burnt butter mash, compressed apples, hazelnut sauce	40
char grilled lamb rump gf mt. leura lamb rump, butternut pumpkin puree, toasted buckwheat, sautéed kale & baby carrots	41

from the grill

served with your choice of side and your choice of sauce;

red wine jus, chimichurri or paprika butter

250gm hazelhenes free range chicken breast	VIC	37
250gm gippsland, grass fed, centre cut, sirloin	VIC	40
350gm gippsland, grass fed, rib-eye steak	VIC	45
200 gm gippsland, grass fed, beef tenderloin	VIC	46

sides

mixed green salad with sherry vinaigrette	9
roasted sweet potato, sautéed kale & cashew nuts	9
seasonal vegetables with lemon oil	9
steak cut chips with aioli	9
brown butter mashed potatoes	9

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desserts

honey yoghurt panacotta ^{gf} honey yoghurt panacotta, spiced berry compote, pecan praline	16
chocolate brulee ^{gf} couverture dark chocolate, frangelico mascarpone cream, almond biscotti	17
sticky date pudding warm date pudding, salted caramel anglaise, vanilla bean ice cream	17
nougatine parfait ^{gf} sour cherry & hazelnut nougatine parfait, raspberry gel, lemon balm	18
cheese board selection sourced from local cheese makers in the region served with quince paste, dried fruit, lavosh & water crackers	18

*\$1 from each dessert will be donated
to the Accor Community Fund.
Supporting our nominated charities to
help build healthy families*



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dessert wine

5

noble one botrytis semillon

12

riverina

frogmore creek iced riesling

14

coal river valley, tasmania

ports

5

harvey's bristol cream

8

galway pipe

9

cognac

5

remy martin vsop

11

courvoisier vsop

13

remy martin xo

25

barista made coffee

cafe latte, flat white, cappuccino,
long black, espresso, macchiato, mocha

4.5

tea selection

english breakfast, earl grey,
pure camomile flowers, peppermint leaves,
green tea, ceylon supreme

4.5

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