



MELBOURNE CUP

SET MENU

Shared Entrée

Manchego + chorizo croquetas, paprika aioli

Scallop tartare ¹, grapes, salmon roe, squid ink crisp ^{GF}

Coffin Bay oysters natural, ruby red grapefruit mignonette ^{GF}

Grilled chicken souvlaki, tomato olive salsa, feta dressing ^{GF}

Choice of Main

Pork cotoletta, roast beetroot soubise, pickled fennel, apple + walnut salad, jus ^{GF}

Pan fried barramundi ^A, freekeh, chargrilled ruby red grapefruit,
avocado crema, pomegranate molasses

200gm eye fillet, triple cooked chips, chermoula charred broccolini,
cherry truss tomatoes, jus ^{GF}

House made basil gnocchi, peas, asparagus, spinach, cherry tomatoes,
dill cream, gremolata crumb, parmesan ^V

Dessert

Strawberry panna cotta, elderflower syrup, meringue crisp, chocolate sable ^V

Add *The Lane* Drinks Package - \$45pp*

Blanc de Blancs | Pinot Gris | Rosé | Shiraz
Hahn SuperDry | Hahn SuperDry 3.5% | Post Mix

*drinks package applies to whole table