

MELBOURNE CUP TUESDAY 7th NOVEMBER 2017

Glass of NV The Lane 'Lois' Blanc de Blancs on arrival!

TO START

choice of

Smoked duck breast, chargrilled peach, cherry red wine dressing

Kingfish sashimi, ponzu, toasted sesame seeds, crispy shallots

Local asparagus, Yarra Valley caviar, Kangaroo Island yoghurt, quinoa crisp

MAINS

choice of

Tasmanian Salmon, spring peas, orange, feta, pomegranate, lemon vinaigrette

House made spaghetti, confit green tomatoes, fennel, chilli, garlic

Chicken breast, Jerusalem artichoke puree, charred corn, burrata

Signature lamb press, pancetta, leek & caramelised onion, cumquat jam, red wine

All mains served with rosemary potatoes & bitter leaf salad

TO FINISH

choice of

Chocolate pudding, crème fraiche, cherry sorbet

Truffled Triple Brie, house made lavosh, quince, green apple, muscatels



THE LANE
VINEYARD

\$100 pp inclusive of GST

\$25 deposit per person payable at time of booking

