



Expect sophisticated style, luxury & pleasure.

**tastes**

<b>coffin bay oysters shucked to order w/ lime &amp; roe</b>	<b>3.5</b>
Gathering Sauvignon Semillon	
<b>tuna, green peas, pancetta, truffle oil</b>	<b>7</b>
Lois Blanc de Blancs / Pinot Gris	
<b>raw kingfish, foie gras mousse, walnut vinaigrette</b>	<b>14</b>
Block 3 Chardonnay	
<b>berkshire chorizo, salsa romesco</b>	<b>14</b>
Pinot Grigio / Shiraz Viognier	

**entrees**

<b>hand dived KI wild scallops, charred corn, corn puree, bacon</b>	<b>23</b>
Block 3 Chardonnay	
<b>comté gnocchi w/ mushroom broth, shiitake, black cabbage</b>	<b>23</b>
RG or Beginning Chardonnay/Block 8 Merlot	
<b>confit ocean trout, pickled white anchovy, egg, capers, salsa verde</b>	<b>23</b>
RG Chardonnay / Block 3 Chardonnay	
<b>roasted quail, ginger mousse, soya beans, sambal</b>	<b>23</b>
Pinot Grigio / Block 14 Shiraz	

**mains**

<b>master stock braised pork belly, carrot &amp; ginger puree, grilled spring onion</b>	<b>35</b>
Viognier / 19 <sup>th</sup> Meeting Cabernet Sauvignon	
<b>beef fillet, parmesan custard, white asparagus, burnt onions</b>	<b>38</b>
JC Shiraz Cabernet / Reunion Shiraz	
<b>vietnamese curry, king prawn, barramundi, fried eggplant</b>	<b>38</b>
Pinot Grigio	
<b>seared duck breast, pickled cherries, foie gras, preserved truffles</b>	<b>39</b>
Block 14 Shiraz	

**sides**

<b>potato puree</b>	<b>9</b>
<b>broccoli, bacon, garlic</b>	<b>10</b>
<b>zucchini, mozzarella, chilli &amp; mint salad</b>	<b>11</b>

\* *minimum 2 courses on weekends*

**dessert**

<b>chocolate fondant, crème fraiche ice cream &amp; chai</b>	<b>14</b>
<b>rhubarb donuts, rosemary custard, yoghurt sorbet</b>	<b>14</b>
<b>quince frangipane tart, jersey milk cream</b>	<b>14</b>
<b>selection of petit fours</b>	<b>12</b>
<b>the lane 19<sup>th</sup> meeting cabernet chocolate charlotte</b>	<b>2.50 each</b>
<b>dessert wine</b>	<b>60ml 9</b>
	<b>bottle 32</b>