

LANEWAY RESTAURANT

5PM to 9PM
TUESDAY - SATURDAY

ENTRÉES

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| HOUSE-MADE DAMPER BREAD | \$18 |
| damper bread served with compound butter, dukkah, olive tapenade, and heirloom tomato salsa. | |
| ADD-ON MEATS: | |
| SALAMI | \$7 |
| PROSCIUTTO | \$6 |
| SEARED SCALLOPS (GF, DF) | \$29 |
| seared scallops with seafood stock risotto, watermelon radish, and finger lime. | |
| LAMB SHANK ROULADE (GF) | \$20 |
| slow-braised lamb shank roulade served with pea purée, lamb jus, and topped with grilled wild mushrooms. | |
| PERI PERI QUAIL (DF) | \$24 |
| fried peri peri quail served with chimichurri, pineapple salsa, and damper bread. | |

SIDES

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| STRAIGHT CUT CHIPS | \$10 |
| SWEET POTATO CHIPS | \$13 |
| BROCCOLINI WITH ROASTED PINE NUTS | \$14 |
| ASPARAGUS WITH CHILLI OIL | \$14 |
| HONEY DUTCH CARROTS WITH LABNEH | \$14 |
| ROASTED KIPFLER POTATOES WITH ROSEMARY SALT | \$14 |
| RATATOUILLE | \$14 |

MAINS

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| PAN-FRIED GNOCCHI (df, v) | \$32 |
| spinach gnocchi with romesco sauce, roasted cherry tomatoes, pine nuts, basil oil, and fried pumpkin chips. | |
| wine pairing: geppetto pinot noir | |
| MOISTURE-INFUSED PORK SIRLOIN (gf) | \$38 |
| 300g moisture-infused pork sirloin served with pumpkin purée, broccolini, grilled baby onion, apple cider and mustard sauce, and topped with fried sage. | |
| wine pairing: little angel pinot gris | |
| SMOKED HUMPTY DOO BARRAMUNDI (gf) | \$42 |
| served with kumara purée, grilled leek, asparagus, zucchini curls, and a lemon myrtle hollandaise. | |
| wine pairing: tin cottage sauvignon blanc | |
| CONFIT DUCK MARYLAND (gf, df) | \$40 |
| confit duck maryland served with winter vegetable ratatouille, wild mushroom medley, and jus. | |
| wine pairing: geppetto pinot noir | |
| PRAWN & CHORIZO RISOTTO (gf, df) | \$38 |
| australian prawn and chorizo risotto, topped with parmesan and finished with basil oil. | |
| wine pairing: mr mick rosé | |
| KIDS | |
| LEMON PEPPER CALAMARI | \$15 |
| STEAK | \$15 |
| BATTERED FISH | \$15 |
| all served with chips, salad, tomato sauce | |

STEAKS

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| 1.2kg TOMAHAWK | \$180 |
| served with your choice of any two sides and your choice of sauce. | |
| 250GM EYE FILLET | \$60 |
| 300GM RIB FILLET | \$60 |
| 300GM RUMP | \$45 |
| 600GM OP RIB (on the bone) | \$100 |
| all steaks are served with truffle mash or triple-cooked kipfler potatoes and winter vegetables, along with your choice of sauce. (gf, df) | |
| sauces - beef jus, pepper, mushroom, lemon myrtle hollandaise, chimichurri, romesco | |
| wine pairing for all steaks: first drop mother's milk shiraz | |

DESSERTS

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| STICKY DATE PUDDING | \$16 |
| house-made sticky date pudding with caramel sauce, toffee shard, and vanilla bean ice cream. | |
| MASCARPONE MILLEFEUILLE | \$17 |
| fresh berries, berry compote, and persian fairy floss. | |
| APPLE CRUMBLE | \$17 |
| macadamia nut ice cream, toffee apple, and rhubarb jelly. | |

HEADRICKS
LANE

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