

LANEWAY RESTAURANT

5PM TO 9PM
TUESDAY - SATURDAY

ENTRÉES

HOUSE MADE BEER BREAD	\$13
house beer infused dough, cafe de paris butter, olive tapenade, sundried tomatoes	
ADD CURED MEAT	\$14
BAKED BRIE (v)	\$26
honey and walnut baked brie, turkish chips	
SEARED SCALLOPS	\$28
smoked onion puree, crispy prosciutto, charred sugar snap pea aioli	
TUNA TARTARE (gf/df)	\$26
or	
BEETROOT TARTARE (v/vg/gf/df)	\$19
served w/ sushi rice cake, wakami, yuzu pearls, miso sesame glaze	
WILD MUSHROOM GNOCCHI (v)	\$26
house made gnocchi, wild mushrooms, cream, topped with parmesan and truffle oil	

SIDES

CHARRED BROCCOLINI	\$16
ROASTED KIPFLERS with rosemary salt	\$15
MASHED POTATO with maple bacon	\$13
MAPLE GLAZED DUTCH CARROTS with labnah	\$16
STRAIGHT CUT CHIPS	\$12
SWEET POTATO CHIPS	\$14
PAN FRIED ASPARAGUS in cafe de paris butter	\$16

MAINS

PORK SIRLOIN (gf/df)	\$40
seasoned pork sirloin served w/ roast sweet potato, broccolini, seeded jus and baby onions	
HUMPTY DOO BARRAMUNDI (gf)	\$47
crispy skin barramundi served w/ smoked cauliflower puree, buttered asparagus, confit cherry tomato, watercress and lemon drizzle	
CHICKEN ROULADE (gf)	\$44
mushroom and hazelnut chicken roulade served w/ creamy mashed potato, romesco, sugar snap peas and basil crisps	
VEGAN GNOCCHI (vg)	\$32
vegan gnocchi served w/ wild mushroom, confit cherry tomatoes, charred sugar snap pea, romesco and basil crisps	
LAMB BACK STRAP (gf/df)	\$65
macadamia and dijon mustard dusted lamb served w/ dutch carrots, roasted sweet potato, roasted beetroot, mint salsa verde	

KIDS

BATTERED FISH	\$17
KIDS STEAK	\$17
CALAMARI	\$17

STEAKS

we proudly serve Sir Thomas premium australian beef - renowned for its superior flavour, careful sourcing and exceptional eating quality. selected for those who appreciate truly great steak.	
1.2KG T-BONE SHARE BOARD (gf)	\$155
your choice of 3 sides and 2 sauces	
below steaks served with mashed potato, broccolini, beetroot, onion and your choice of sauce	
250G EYE FILLET (gf)	\$72
250G RIB FILLET (gf)	\$55
250G RUMP (gf)	\$42
600G RUMP (gf)	\$70

SAUCES

tomato, bbq, aioli, chipotle mayo, red wine jus, mushroom sauce, pepper sauce, mustard jus, mint salsa verde

DESSERTS

CHOCOLATE BROWNIE (gf)	\$18
served w/ sea salt and chocolate ganache, berry coulis, raspberry sorbet, honey tulle	
LEMON AND HONEY STEAMED PUDDING	
served w/ crème anglaise, lemon syrup, shortbread crumble	
BLACK FOREST TRIFLE	
served w/ whipped mascarpone cream, chocolate sponge cake, cherry compote, cocoa crunch	

HEADRICKS LANE

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LANE

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