

PUNCH - LANE -

WINE BAR · RESTAURANT

TASTING MENU

Five course tour of our menu 84 pp Wines to match 139 pp

Created by our chef & his team with paired wines recommended by our Sommelier

We kindly request the participation of your entire table

ENTRÉE

- Local Asparagus, bbq red onion, goats milk dressing, cured egg yolk 18.5
- Squid ink tagliatelle, Blue Swimmer crab, chilli, bottarga 29.5
- Raw veal, tonnato dressing, capers, sourdough crouton 22
- Quail, black pudding, pear 24
- Cured Kingfish, burnt cucumber, kholrabi, horseradish 24
- Roasted heirloom carrots, bourbon and agave glaze, spiced chickpeas 17

MAIN

- Red Emperor, broad bean, purple potato, spring onion,
smoked bone & seaweed broth 44
- Butterflied baby Murray Cod, mussels, pippies, shellfish butter sauce 49.5
- Western Plains pork cutlet, pickled peach, sugarloaf cabbage 44
- Rost Biff (220g), baby cos, horseradish & buttermilk dressing 40
- Porterhouse, potato terrine, pickled shimeji, madeira jus 48
- House made pappardelle, seasonal vegetables, ricotta 36.5

ON THE SIDE

- Rocket, parmesan, pickled shallot 9.5
- Broccolini, olive, chilli 13
- Dobson's chips 9.5

DESSERT

- Chocolate sorbet, whipped coconut, lime 14
- Crème Brulée 16
- Spiced Rum Baba, pineapple, blueberry, yoghurt sorbet 16
- Rhubarb, Blood orange, meringue, mascarpone 16

