

# PUNCH - LANE -

WINE BAR · RESTAURANT

## TASTING MENU

Five course tour of our menu 84 pp With wines to match 149 pp

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

*We kindly request the participation of your entire table*

## ENTRÉE

Zucchini flowers, ricotta, pine nuts, heirloom tomato, golden raisins, basil 21

Fraser Island spanner crab, lemon mayonnaise, beef fat chip, bottarga 28

Ravioli of braised pork & marjoram, sage butter, bitter greens, pistachios 22

Lightly cured Hiramasa kingfish tartare, kefir cream, charred cucumber, trout roe,  
radish 24

Fior di burrata, pea mousseline, wild herbs, mint 19

## MAIN

Cape York barramundi fillet, Goolwa pippies, chervil & anchovy butter, sea  
vegetables, dill 45

Cape Grim rump cap MBS3+, fricassee of shallots, mushrooms & lardons, fragrant  
pepper 41

Corn-fed Macedon duck breast, leg chou farci, pickled cherries, radicchio 44

Risotto of Ferron carnaroli, eggplant, tomato, Reggiano, aged balsamic 36

Dry-aged butcher's cut, potato puree, Café de Paris butter *mp*

## ON THE SIDE

Salad of endive, gorgonzola, hazelnuts, pecorino 11.5

Blistered snow peas & sugar snaps, fragrant chilli dressing 10.5

Dobson's chips 10

## DESSERT

Coconut rice pudding, poached pineapple, passionfruit, coconut meringue 16

White chocolate pannacotta, cherries, sugared almonds, cherry sorbet 16

Dark chocolate tart, cocoa-nib tuile, milk sorbet 16

Crème brûlée 16

