
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

Beetroot, goat's cheese, hazelnut, radicchio 21

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

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

Cured Hiramasa kingfish, taramasalata,
charred cucumber, radish 24

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

MAIN

Poached snapper, pale ale beurre blanc, walnut, poached pear, celeriac 42

Cape Grim rump cap MBS3+, Brazillian green chimmichurri & burnt lemon 41

Lamb rump & leg, zucchini puree, fregola, pine nuts, ricotta 48

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

Butcher's cut – to be advised daily *mp*

ON THE SIDE

Salad of cos, rocket, iceberg, dill, chive, shallot vinegrette 12

Caramelized parsnip 11

Fries, parmesan, butter 10

DESSERT

Baked brie cheesecake, passionfruit, sweet pastry crumb, yoghurt sorbet 16

White chocolate pannacotta, cherry jelly, sugared almonds 16

Crème brûlée 16

Chocolate sorbet, late summer berries, bay leaf meringue 16

