

# PUNCH - LANE -

WINE BAR · RESTAURANT

## FROM THE BAR

Almonds & cashews roasted & spiced 9.5

Olives 9.5

Raclette, jamon, potato & leek croquettes 5ea

House parfait, port gel 16

Appellation Rock Oysters, celeriac mignonette 4.5 ea

Duck rillettes, spiced quince 12

King brown mushrooms Bordelaise on toast 12

Holy Goat cheese, truffled honey, crostini 12

Smoked spiced S&P squid, preserved  
lemon & almond aioli 23

Triple cooked chips with aioli 12

Fries 9

## CHARCUTERIE

Cured meats served with pickles & house made bread

Individual 12 | Charcuterie board 32

La Boqueria Fuet Anis - fennel spiced salami | Culatta Riserva - salted & air-dried ham

Casalinga Capocollo - salt cured pork | Pastrami - house made, spiced, smoked beef

De Palma Wagyu Bresaola - air-dried beef | De Palma Norcia - peppered, air-dried salami

## CHEESE

Served with seasonal preserve, walnuts & house made sourdough crispbread

25g | 9.50 50g | 19

Rouzaire Fromage de Meaux: - Île-de-France, France

*Cow. Soft ripened brie. Mild, creamy, hint of pasture & straw*

Marcel Petite Comté: - Frenche-Comté, France

*Raw cow. Hard-cooked. Aged 9 - 12 months. Aroma sweet honey nuttiness*

Grubb Cashel Irish Blue: - Tipperary, Ireland

*Cow. Blue. Hints of tarragon & white wine, slightly spicy*

Cypress Grove Lamb Chopper: - The Netherlands

*Ewe. Hard cooked, sweet & nutty, mellow flavour*

Black Savourine - Yarra Valley, Victoria

*Goat. Ash white rind. Chalky mouth feel. Nutty, full flavour*

Shaw River Lady Julia Percy - Yambuk, Victoria

*Buffalo. Aged minimum 12 months. Smooth & creamy cheddar style*

