

PUNCH - LANE -

WINE BAR · RESTAURANT

Our new seasonal menus highlight the pleasures of food & wine pairings
whilst the kitchen focus is organic & heritage produce from Angelica & Glenora farms
Alongside dry aged free-range meats
Procured from Australia's finest purveyors

STARTERS

- Appellation Rock Oysters, celeriac mignonette 4.5 each
- Grilled butterflied sardines, fragrant citrus dressing 22
- Salad of figs, Holy Goat cheese & truffled honey 24
- Smoked spiced S&P squid with preserved lemon & almond aioli 23
- Yellowfin tuna salad, heirloom beetroots, horseradish & amarillo 28
- Duck smallgoods -house rilette, duck ham, parfait & spiced quince relish 26

MAIN

- Dry aged peppered sirloin, spinach & anchovy relish 48
- Lamb shoulder cassoulet with olives & haricots 42
- Twice baked artichoke & Cashel Bleu souffle, kohlrabi & spiced walnut salad 36
- Butcher's cut - to be advised daily, parsley salad
& smoked bone marrow butter 65
- Braised beef short rib, king brown mushroom bordelaise & parsnip purée 40
- Fish of the day, pickled buddhas hand citrus, organic
salmoriglio olive oil sauce *mp*

ON THE SIDE

- Salad of mustard leaves, heirloom radishes & shallot vinaigrette 12
- Roasted brussel sprouts, bacon, sage & brown butter 13
- Braised heirloom kale, chickpeas, garlic & cumin 12
- Triple cooked chips with aioli 12
- Fries 9

DESSERT

- Rhubarb cheesecake in a glass, Anzacs & rhubarb hibiscus sorbet 15
- Chocolate marquise, Rutherglen Muscat Pears Belle Helene 16
- Orange & praline vanilla cream 14
- Artisan cheese selection 9.5 *per 25g*

