

# 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, horseradish snow 4.5 ea

Duck rillettes, spiced quince 12

King brown mushrooms bordelaise on toast 12

Black Savourine Goat's cheese, truffled honey, crostini 12

Triple cooked chips with aioli 12

## CHARCUTERIE

Cured meats, pickles & bread

12 individually | 32 charcuterie board

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:** - Franche-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*

