

PUNCH - LANE -

WINE BAR · RESTAURANT

TASTING MENU

Five course tour of our menu 85pp Wines to match 145pp

Created by our chef & his team, with paired wines recommended by our sommelier.

We kindly request the participation of your entire table.

STARTERS

Pacific oysters, champagne mignonette 4.5 each

Torello Rosé veal shin, nettle risotto, wood sorrel 22

Roasted kohlrabi, fermented celeriac, beetroot, hazelnut 20

Glazed pork cheek, celery, plum wine, pickled walnuts, baby artichoke,
fennel pollen crackling 23

Coral Sea spanner crab cannelloni, young leek, lobster bisque, Avruga caviar,
miner's lettuce 28

Spencer Gulf Hiramasa kingfish ceviche, avocado, ruby grapefruit,
fennel & chilli caramel 24

MAIN

Spring wholegrain gnocchi, confit lemon, radish, peas, pecorino 36

O'Connor striploin MBS3+ (250g), braised cavolo nero, truffled pangrattato 44

Baby snapper fillet, red wine braised squid, finger fennel, purslane 41

Nichols free-range chicken, potato boulangère, Jerusalem artichokes, white truffle
bread sauce, sprouts 38

Roasted lamb loin, Dutch carrots, Grandvewe sheep's curd,
smoked shallot 42

ON THE SIDE

Koo-Wee-Rup asparagus, spiced lardo 12

Red oak, butter leaf, soft herbs, lemon thyme vinaigrette 11

Salted zucchini bread, stracciatella, pinenuts, sage 12

Crushed potatoes, confit garlic & rosemary 12

DESSERT

Dark chocolate delice, kumquat marmalade, burnt orange, spiced
caramel parfait 15

Manuka honey & almond cake, granny smith sorbet, lime zest (gf) 14

Lemon pudding, warm lemon curd, crème fraiche 14

Artisan cheese selection 9.5 per 25g

