

PUNCH - LANE -

WINE BAR RESTAURANT

Our kitchen team are inspired by local farmers, foragers & fishermen to create our seasonal menus.

We're always aiming to reduce our carbon footprint by supporting locally grown & environmentally sustainable produce.

For groups of 10+
2 course feasting menu \$75
3 course feasting menu \$90

ENTREE COURSE - All sharing

Burrata, Romaro Farm heirloom tomatoes, basil, Sicilian olives

Hiramasa King Fish crudo, fermented chilli, native finger lime

Rabbit & pork rillettes, cornichons, Madeira, sourdough

MAIN COURSE - All sharing

Nettle agnolotti, squacquerone cheese, lemon, sage butter

Market fish, saffron mash, fennel, mussel escabeche, Macadamia romesco

Southern Ranges Sirloin, cafe de Paris butter, parsley, caper & shallot salad

DESSERTS - Alternate Drop

'Poor Tom's' strawberry gin & rhubarb trifle, lemon curd, fennel biscotti

Chocolate Crémeux, Dulce de leche, salted peanut butter ice-cream