

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.

2 course set menu \$75

3 course set menu \$90

ENTREE COURSE - Please choose one

Burrata, Salt baked Heritage beetroot, nectarines, hazelnut dressing

Hiramasa King Fish crudo, fermented chilli, coriander, black sesame, native finger lime

Rabbit & pork rillettes, cornichons, Amara, sourdough

MAIN COURSE - Please choose one

Nettle agnolotti, squacquerone cheese, lemon, sage butter

Market fish, saffron mash, macadamia romesco, charred fennel, mussel escabeche

Southdown Lamb, potato terrine, zucchini purée, mint jelly, black garlic jus

DESSERTS - Please choose one

Summer Berry trifle, lemon curd, fennel biscotti

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

Australian & European cheese selection, walnut bread, kiwi chutney