

the stirring hotel \* THE LANE VINEYARD.

# MELBOURNE CUP

## DINING ROOM 3-COURSE MENU

### Shared Entrée

Focaccia, cultured butter, black salt <sup>GFO, DFO, V</sup>  
Selection of local Salumi, warm marinated olives <sup>GF</sup>  
Coffin Bay oysters, pickled lime, salmon roe <sup>GF, DF</sup>  
Chargrilled octopus, saffron aioli, lemon <sup>GF, DF</sup>  
White bean + anchovy purée, baby vegetables <sup>GF, DF</sup>

### Choice of Main

Chicken breast, broccolini, toasted almond, honey tahini dressing, sumac <sup>GF</sup>  
Lamb shoulder, warm green bean salad, yoghurt, zhoug <sup>GF</sup>  
Barramundi, confit kipfler potato, smashed peas, tarragon oil, watercress <sup>GF, DFO</sup>

### Shared Sides

Thrice cooked baby potatoes, truffle salt, thyme <sup>GF, DF, V</sup>  
Charred asparagus, lemon butter <sup>GF, V</sup>

### Dessert

Smashed meringue, lemon curd, crème Chantilly, drunken blueberries, mint <sup>GF, V</sup>

*dietary alternatives can be catered for with notice | all seafood is Australian*

Add *The Lane* Drinks Package - \$45pp\*

Blanc de Blancs | Pinot Gris | Rosé | Shiraz  
Hahn SuperDry | Hahn SuperDry 3.5% | Post Mix

\*drinks package applies to whole table