

SHARES

Grilled Piadina, Whipped Ricotta & Sumac ^(V)	14
McLaren Vale Olives, Smoked Sardines, Toasted Baguette	28
Shoe String Fries, Rosemary Salt, House Ketchup ^(V)	12
Fresh Port Lincoln Oysters, Mignonette & Native Pepper ^(GR, DF)	3 18 6 34
Kingfish Crudo, Green Olives, Buttermilk, Spring Onion Oil ^(GR)	22
Porcini & Black Truffle Arancini Balls, Fennel Seed Aioli (5) ^(V)	16
Fried Mortadella Milk Buns (2) Stracciatella, House Made Ketchup	18
Salt & Pepper Baby Squid, Marinos Nduja Aioli, Rocket, Lemon ^(DF)	18
Haloumi Fried in Pendleton Olive Oil, Guindillas, Marjoram & Lemon ^(GR)	18
Grilled Wagyu Skewers (3) Confit Garlic, Kombu & Sesame ^(GF, DF)	22
Laneway Buttermilk Fried Chicken, Pickled Fennel, Roqueford Cheese Sauce	18
Grilled Spring Asparagus, Ricotta, Hazelnut Agrodolce Sauce ^(V, GF)	17
Grilled King Prawns, Avocado, Chives, Radish, Rose Vinaigrette ^(GF, DF)	22
Selection of Local Salumi (3), Baguette, Guindillas, Quince ^(DF)	30
Selection of Artisan Cheese(3), Lavosh, Sourdough, Quince & Fresh Fruit ^(V)	32

**Want to just socialise with your
friends and leave the food to us?**
Feed Me Menu \$65 per person

Whole Table Only



V Vegetarian
GR Gluten Reduced
DF Dairy Free

Food allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner.

MAINS

Grilled Dry Aged Beef Pattie, Maple Bacon, American Cheddar, Dijon Mustard, Westmont Pickle, Milk Bun	26
Crumbed Garfish Sandwich, Iceberg, Tartare Sauce, Pickled Onion & Fries	28
Panfried Humpty Doo Barramundi, Grilled Romaine Lettuce, Confit Tomato, Salsa Verde ^(GR)	34
Grilled Wagyu Skirt Steak, Shoestring Fries, Green Sauce, Watercress, Toasted French Baguette ^(DF)	27
Whole Roast Cauliflower, Babaganoush, Pomegranate, Fresh Herbs, Smoked Feta & Sumac ^(GR)	28
Crab, Vongole & Mussel Spaghetti, Fresh Tomato, Olive Oil, Saffron, Herbs, Rocket ^(DF)	28
Bone in Chicken Breast Schnitzel, Shoestring Fries, Laneway Market Salad & Red Wine Jus Make it a parmi Prosciutto, Sugo & Mozzarella	28 +4
Roast Porchetta, Glazed Pumpkin, Mustard Fruits, Wild Rocket	32

HAND SELECTED STEAKS

Our Steaks Are Served with Shoestring Fries,
Laneway Market Salad, Grain Mustard Butter & Jus

300g Kilcoy Porterhouse	38
300g Southern Rangers Scotch Fillet	48
400g Yardstick Bone in Striploin	52
300g 2GR Wagyu Rump MB4+	55

Sauces: Red Wine | Peppercorn | Mushroom

SIDES

Paris Mash, Chives, Truffle Oil ^(GF,V)	12
Laneway Market Salad, Mustard Vinaigrette ^(GR,DF,V)	12.5
Grilled Broccolini, Almonds & Burnt Butter Vinaigrette ^(GR,V)	14
Heirloom Tomatoes, Pickled Red Onion, Basil ^(GR,V,DF)	15

DESSERT

Dark Chocolate Delice, Mascarpone, Adelaide Hills Berries ^(GR,V)	14
Baked Meringue, Mango Sorbet, Toasted Coconut, Mint ^(GR,V)	14

