

THE LANE VINEYARD.

WINE

APPRECIATION EVENING MENU

1st Course

Pacific oyster served with watermelon, lime & verjuice granita
paired w/ The Lane Lois Blanc de Blanc Sparkling

2nd Course

Poached bugs served with water cress & a chili & coriander corn
salsa

paired w/ The Lane Series Pinot Gris

3rd Course

Barramundi & dill croquette served with a ricotta & green olive
cream & capsicum remoulade

*paired w/ The Lane Series Chardonnay & The Lane Beginning
Chardonnay*

4th Course

Gremolata Lamb Rump served with cannellini bean puree, charred
baby carrots & thyme jus

paired w/ The Lane Series Shiraz & The Reunion Shiraz

5th Course

Raspberry panna cotta served with poached rhubarb & pistachio
praline

paired w/ The Lane Series Rosé