



# MEET THE WINEMAKER: THE LANE VINEYARD

*Hosted by Matt Little*

## ON ARRIVAL

Pacific oyster with green apple  
*Paired with Lois NV Sparkling Blanc de Blancs*

## ENTRÉE

Octopus carpaccio, peaches, beetroot, baby bean shoots, chermoula dressing, sourdough croutons  
*Paired with 2023 The Lane Pinot Gris*

## STARTER

Squid ink linguine, prawns cutlet, lemon, heirloom tomato, parsley pangrattato  
*Paired with 2023 The Lane Chardonnay*

## MAIN

Garlic & herb marinated lamb Rump, grilled polenta, summer vegetables ratatouille, lamb sauce (LG)  
*Paired with 2023 The Lane Pinot Noir and 2020 Reunion Shiraz*

## DESSERT

Strawberry & vanilla parfait, summer berry salsa, almond cookie crumb, strawberry shard (N)  
*Paired with 2023 The Lane Rosé*

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LG: Low Gluten | N: Contains Nuts

Our menu contains allergens and is prepared in a kitchen that handles peanuts, nuts, milk, wheat, gluten, fish, shellfish, mollusks, lupin soy, lactose, and eggs. Whilst all reasonable efforts are taken to accommodate guests' dietary needs, we cannot guarantee our food will be allergen-free.



**THE LANE**  
VINEYARD

