

# PUNCH - LANE -

WINE BAR · RESTAURANT

## SPRING SET MENU

2 courses \$70 – 3 courses \$85

### APPELLATION ROCK OYSTERS

One of the world's great eating oysters with a lasting deep, rich and sweet flavor.

The Rock oyster is a truly unique shellfish.

A species that is indigenous to our shores.

Natural, shucked to order with champagne mignonette

3 for 15 | 6 for 28 | 12 for 54

### ENTRÉE

Provençal fish soup, gurnard, spring bay mussels rouille & croutons

Carpaccio of Ora King salmon with quail eggs, niçoise vegetables

Burrata, asparagus, preserved lemon, broad bean panzanella

Roast quail, macadamia, farro, leeks, celeriac, pickled blackberries

### MAIN

Cestini with squacquerone cheese, smoked tomatoes, zucchini flowers

Blue eye cod, artichokes, white beans soured mussels, coastal greens

Grass fed sirloin steak with watercress puree, oxtail stuffed onion, potato pavé

Southdown Heritage lamb, Navarin vegetables, turnip terrine, lamb jus

### SIDES

Ramarro Farm salad leaves, tarragon and champagne vinaigrette 12

Marsala and chervil glazed heirloom carrots 12

Shoestring house fries with rosemary salt 10

### DESSERT

Pavlova, elderflower syllabub, rhubarb & strawberries

Chilled Valrhona chocolate, salted caramel ganache,  
banana ice cream & honeycomb

Classic lemon tart, bay leaf & crème fraîche ice cream

### CHEESE

Selection of Australian and International cheeses with fruit chutney, candied  
walnuts, lavosh 30

