

CHRISTMAS MENU

THE • LANE

AMUSE-BOUCHE

Spinach Tortilla Crisp (GFI,V)

Delicate spinach tortilla crisp,
horopito onion dip, local pickle, sumac

ENTRÉE - Choose one

Panko Crusted Scallops

Saffron & cauliflower purée, shaved fennel,
burnt butter emulsion

Local Harvest Caprese (GFI,V)

Beetroot-cured feta, local bocconcini, basil oil,
confit heirloom tomatoes, white balsamic crisp

MAIN COURSE - Choose one

Crispy Pork Belly (GFI,DFIO)

Almond & kúmara purée, apple gel, Chioggia beets,
soft herbs, pomegranate, jus

Festive Roast Turkey (GFI,DFIO)

Orange & butternut purée, shaved fennel,
cranberry jus, orange segments

Wild Porcini Pappardelle (DFIO,V)

Black truffle oil, grated pecorino, chives, soft herbs

DESSERT OR CHEESE PLATTER - Choose one

Christmas Berry Pavlova (GFI,V,N)

Whipped mascarpone, fresh berries, lemon curd, pistachio
crumb

Whittaker's Dark Chocolate Mousse (GFI,V)

Dulce de leche, dried raspberry, chocolate soil, snow dust

(OR) TO SHARE

Barry's Bay Cheese Platter (GFIO,V)

Locally sourced cheese, lavosh, assorted crackers,
grapes, wild thyme honey, almond brittle

V = vegetarian

VO = vegetarian option available

VG = vegan

DFO = dairy free option available

DF = dairy free

GFI = gluten free ingredients

N = contains nuts

GFIO = gluten free ingredients option available

We cannot guarantee the food preparation environment is free from traces of all allergens. Please let our team know of any dietary allergies.