

Lana Menu 79pp

Raw Hervey Bay scallop *Grape, dashi, umeboshi*

Spring Bay mussel 'catalana' *Tomato, yuzu kosho*

Zucchini flower fritto *Pynegana cheddar, Malfroy's Gold honey*

Saltbush hashbrown *Margra lamb culatello*

Ink ravioli *Vanella ricotta, aqua pazza, coral prawn*

Sourdough ciabatta *ALTO novello, black garlic*

Aquna Murray cod *Verjus butter, caviar, cos heart*

Darling Mills lettuce *Black garlic & eschallot vinaigrette*

Piel de sapo *Yuzushu, lime sugar*

Caramelised pineapple *White miso, yuba*

Beverage Pairing 70

Seasonal Australian gin + tonic

a weekly selection from our broad range of Australian gin, paired with Capi tonic and an appropriate garnish

or

Make it a martini +11pp

doubled up, Maidenii Vermouth + an appropriate garnish, dry as you please

2021 Riesling, Ministry of Clouds, Clare Valley SA

from two self-confessed 'corporate refugees' comes an exciting project of purity and precision out of SA

2019 Arneis, Valfaccenda, Roero IT

a fantastic expression of texture and complexity from sustainable vineyards in Italy's north-west

2020 Moscato di Noto, Marabino, Sicily, IT

far removed from the Moscato d'asti that most people know (in more ways than one) this passito style from organic vineyards in southern Sicily is Mediterranean sunshine in a glass

We go out of our way to secure the freshest ingredients available - ingredients may vary
7% gratuity is added to all bills. 10% service charge replaces the gratuity for groups of 8 or more.

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