

Luton Lane Menu

OYSTERS *\$6ea (gf,df)

Shucked to order, natural/champagne mignonette, dill oil, pickled quakes

MOUNT ZERO MARINATED OLIVES \$9.9 (v, nf, gf, df, vegan)

HOUSE MADE DIP AND BREAD \$15.9

Roasted garlic and capsicum hummus (v, nf, df, vegan),
onion dip with caramelised onion (nf, vegan)

CHICKEN LIVER MOUSSE \$16.9 (nf)

Toasted brioche, fig & peach chutney, cherries

PUMPKIN GRUYERE ARANCINI BALLS (v, df available, vegan available)

x3 \$16.9

Truffle Aioli

CHAR GRILLED LAMB SKEWERS (nf, gf df available)

x3 \$16.9

Greek yoghurt

BEEF TARTARE WITH JUILLENE POTATOES (nf, gf, df)

\$22.9

Cornichon, shallot, parsley, tomato & dijon sauce, egg yolk

KINGFISH CRUDO (nf, gf, df)

\$22.9

Orange, grapefruit, radish, fennel, orange vinaigrette, green chilli, dill oil

HEIRLOOM BEETROOT (vegan, v, nf, df, gf)

\$20.9

Compressed beetroot, caramelised white onion puree,
baby beetroot, truffle dressing, green olives, goji berries, seasonal edible flowers

CALAMARI (nf, gf, df)

\$16.9

Lemon, spiced salt, siracha mayonnaise

ROASTED PUMPKIN (v) (vegan available) (gf) (df available) (nf available)

\$19.9

Walnut and wild rocket pesto, spice crust, pomegranate, goat cheese, pinenuts,
dill, fried sage

CHARCUTERIE PLATE (nf, gf available)

*Small \$25.9 *Large \$44.9

Cured meats, pickles, choice of cheese, crackers, bread, fruits

RUMP STEAK (250gm) (df available) (gf)

\$35

Sliced to share, Peppercorn sauce with frites and salad

PAN ROASTED DUCK BREAST (250gm) (gf, df, nf)

\$35

Spiced beetroot puree, silver beet, cherries, honey glaze, cumberland sauce

FRIES WITH TRUFFLE AIOLI (v) (df)

\$12.9

SOFT LEAVES SALAD (gf, df, vegan, v, nf available)

\$6.9

Mix green leaves, radish, dijon vinaigrette dressing, walnut

CHOCOLATE MOUSSE (nf, gf, df available)

\$12

Dark chocolate mousse, crème chantilly, cocoa nibs

CREPE SUZETTE

\$15.9

Crepe, orange glaze, pickled orange zest, vanilla ice cream