

# CHARCOAL LANE

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The menu at Charcoal Lane is typically modern Australian, using the best of locally sourced ingredients. The dishes are continually changing & evolving; directed by creative exploration & the market availability, seasonality & sustainability of produce.

5 Course Tasting Menu is Available on Request 89

## Entree

Yellowfin Tuna Sashimi with Yuzu, Blood Orange, Pickled Cucumber & Horseradish 'Snow' 19

Warm Loin of Saltbush Lamb, Crispy Belly, Jerusalem Artichokes, Honey & Mint Vinaigrette 20

W.A Marron Bolognese with Tomato Fondue, Young Basil & Lemon Myrtle Angel Hair 22

Globe Artichokes Barigouille with Goats Curd, Onion Tart Fine & Lemon Verbena 17

Spanner Crab Salad with Avocado Mousse, Mache, Daikon & Lime Gel 21

## Main Course

"A Taste of Rabbit," Cotechino, Date Puree, Wood Sorrel, Potato & Fennel Aioli 42

Slow Cooked Pork Belly with Scallops, Chorizo, Apple, Candied Walnut & Pumpkin Cream 39

Mille Feuille of Baby Snapper, Aubergine Caviar & Saffron Onions, Beurre Citron 37

Glazed Fillet of King Salmon, Cured Trout, Carrot & Vanilla, Tomato - Cardamom Sauce 41

Creamy Polenta with Wild Mushrooms, Coddled Egg, Black Truffle & Asparagus Salad 35

## Sides

Pickled Beetroot, Fennel, Orange & Goats Cheese Salad 12

Warm Kipfler Potatoes with Sorrel, Tarragon Mustard & Egg Dressing 12

Baby Iceberg Lettuce with Petit Herbs & Lemon Myrtle Dressing 10