

THE LANEWAY LOUNGE
PERTH, WA

Bits and Pieces

BAGUETTE AND TRIO OF BUTTERS (SUNDRIED TOMATO, HERB & GARLIC, HARISSA) (V)	\$7	ARTICHOKE & LABNEH, GRILLED TURKISH BREAD (V)	\$10
SPICED PORK CRACKLE, AVOCADO & LIME (GF)	\$8	HAND CUT CHIPS, TRUFFLE OIL, PARMESAN, AIOLI (V) (GF)	\$9
MARINATED WILD OLIVES (V) (GF)	\$7	HONEY ROASTED, CHILLI & LIME MIXED NUTS (V) (GF)	\$6
GREEN SALAD (V) (GF)	\$7		
CANTIMPALO 50GM Cured spicy chorizo from central Spain, hints of sweet paprika (GF)	\$10	WAGYU BRESAOLA 50GM Originally from Valtellina in Italy, lean tender beef that gets salted and air dried for a long period of time (GF)	\$10
JAMON SERRANO 50GM American breed jamon. A salty, juicy, tender jamon (GF)	\$10		

Something Small

PAN FRIED CHORIZITOS, LEMON WEDGE (GF)	\$16	TRUFFLE AND PARMESAN ARANCINI (V)	\$12
GRILLED CORN, QUESO FRESCO, CHIPOTLE MAYO (V) (GF)	\$9	MEZCAL CURED KING FISH, SMOKED TOMATO GEL, PICKLED HEIRLOOM TOMATOES, CAPER BERRIES (GF)	\$18
BEEF PASTRAMI, CELERIAC REMOULADE, SOFT COOKED EGG, PICKLES, CAPER BERRIES, RYE CRISPS (GF) OPTION	\$18	COCONUT CRUMBED PRAWNS, AVOCADO MOUSSE, SQUID INK & TAPIOCA CRISPS, JERK VINAIGRETTE (GF)	\$17
PORK CHEEK RILLETTE, HOUSE MADE MUSTARD, CORNICHONS, GRILLED BAGUETTE (GF) OPTION	\$16		
KENTUCKY WINGS, BLUE RANCH SAUCE	\$15		

Something Bigger

WAGYU BURGER, ONION JAM, \$17
SMOKED TOMATO RELISH, SWISS
CHEESE, RUSSIAN MAYO, LETTUCE,
TOMATO, BRIOCHE BUN
ADD ONS: MAPLE BACON \$2,
FRIED EGG \$2, EXTRA PATTY \$5,
THE WORKS \$24

48 HOURS BEEF SHORT RIBS, \$34
CHIMICHURRI, PUMPKIN PUREE (GF)

LAMB SHANK TAGINE, BABY \$34
EGGPLANT, ISRAELI COUS COUS,
GREEN HARISSA

CHARGRILLED GREEN \$18
VEGETABLES, GREMOLATA,
PROVOLONE CHEESE (V) (GF)

PAN FRIED BABY SQUID, KIPFLER \$19
POTATOES, CHORIZO, CAPERS,
GARLIC & CHILLI (GF)

3 CHEESE RAVIOLI, FRESH \$22
GARDEN PEAS, TOMATO BUTTER,
BABY SPINACH (V)

Grazing Boards

CHARCUTERIE BOARD \$34
BEEF PASTRAMI, DELI MEATS,
PORK CHEEK RILETTE, CHOROZITOS,
MARINATED OLIVES, PICKLES,
BAGUETTE

CHEESE BOARD \$32
SELECTION OF 3 CHEESES
INTERNATIONALLY AND LOCALLY
SOURCED, HONEY, SEASONAL FRUIT,
FIG AND FENNEL RELISH, LAVOSH,
WATER WAFERS, BREAD CRISPS (V) (GF) OPTION

INDIVIDUAL PORTION 40G \$12

LOUNGING BOARD (min. 2) \$17 PP
ARTICHOKE & LABNEH, SPICED
ALMONDS, ARANCINI, SPICED PORK
CRACKLE, SQUID & CHORIZO, MEZCAL
CURED KING FISH, TURKISH BREAD

Sweets

LINGOT D'ARGENTAL MILLE \$16
FEUILLE, STRAWBERRY SALSA,
PISTACHIOS, VINCOTTO, BALSAMIC
FLAKES, HONEYCOMB ICE CREAM

ROSE WATER WATERMELON, \$12
BASIL, GOATS CHEESE GELATO,
BISCOTTI, LIME MARSHMALLOW

BANANA & CINNAMON DONUT, \$16
BANANA GELATO, RUM CHOCOLATE
FONDUE

TRES LECHE PANNA COTTA, \$14
MERINGUE, PASSIONFRUIT
CURD, CHOCOLATE POPPING
CANDIED VIOLETS  OPTION

DESSERT TASTING PLATTER \$32