

No. 15

RESTAURANT & BAR

STARTERS

Bread Rolls \$6.00
with Olive Tapenade, EVOO and Balsamic, Butter

ENTRÉE

No. 15 Green Bowl \$24.00
with broccolini, courgettes, asparagus, snow peas, haloumi, Egyptian spices

Pork Belly \$24.00
with green pea, kale, ham hock broth, micro herbs

Chicken Ballotine \$24.00
with bacon and chestnut, shitake mushroom, crispy skin, corn emulsion

Aubergine Parmigiana \$22.00
with mozzarella, tomato jam, basil crisp, balsamic wafer

Crab and Chilli Pasta \$24.00
with lemon oil, soft herbs, verde reduction, Grana Padano

MAINS

250gm Sirloin	\$38.00
<i>with garlic and new potatoes, onion rings, baby vegetables, mustard jus</i>	
Duck Breast	\$38.00
<i>with black berries, maple pumpkin, fondant potato, red vein sorrel, jus</i>	
Lamb Shank	\$36.00
<i>with butter and potato puree, du puy lentils, peppercorns, confit onion leaves, pan juices</i>	
Sambal Barramundi	\$38.00
<i>with duck fat hand cut chips, preserved lemon, lemongrass and cilantro broth</i>	
Szechuan Pepper Silken Tofu	\$34.00
<i>with mushroom dumplings, choy cum, broccoli, hoi sin soup</i>	

DESSERTS

Chocolate Brownie	\$16.00
<i>with hazelnut crème, chocolate ganache, raspberry gel, coulis, nuts</i>	
Crème Brulee	\$16.00
<i>with chocolate soil, lavender, purple gelato</i>	
Apple Tart Tartan	\$16.00
<i>with butter puff pastry, calvados, julienne apple, citrus dust</i>	
Date and Fig Pudding	\$16.00
<i>with candied orange, vanilla bean ice cream, sticky caramel</i>	
White Chocolate Panna Cotta	\$16.00
<i>with strawberry coulis, tuile, mint chocolate micro herb</i>	

No. 15

L A N E W A Y

Laneway Grazing Platter \$49.00
Chef's daily special tapas items

Bucket of Wings \$20.00
Served with sauce and a side of heat

Arancini \$14.00
Ask for today's flavours.

Poutine \$18.00
*Beer battered chips, goat's chevre,
gravy, bacon, shallots.*

Salt & Pepper Calamari (5) \$20.00
Szechuan pepper, Asian slaw, lime aioli

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