

ENTREES & SHARING

M NM

CRUMBED HALOUMI & CHARGRILLED TRUNKEY CREEK CHORIZO.....\$18 \$20

Handmade "Cheeky" chorizo from Orange, w golden fried cow's milk haloumi chips and Easy Lane tomato relish

WOOD FIRED GARLIC PIZZA (V)...\$13 \$15

Pizza bread with sea salt, rosemary, confit garlic, extra virgin olive oil and buffalo mozzarella

PAMBULA OYSTER PILLOWS (6) (DFM).....\$22 \$24

Freshly shucked, Pambula Sydney rock oysters (6) served in a light New Orleans style beignet marshmallow dusted w dill powder, lemon zest yoghurt and Yarra Valley caviar

CHEESY GARLIC SOUR DOUGH (3) (V).....\$10 \$12

Wood fired organic sour dough w confit garlic butter and chive, Himalayan pink salt and mozzarella cheese

CRISPY NEW SEASON ZUCCHINI FLOWERS (3) (V).....\$19 \$21

Baby zucchini flowers (3) stuffed with lemon zest walnuts and creamed buffalo ricotta, lightly battered in tapioca flour and fried until crispy. Served w fresh lemon and confit garlic aioli

CLARENCE RIVER SZECHUAN CALAMARI (GF) (DF).....\$19 \$21

Tender fresh calamari tapioca dusted in our house made hot and salty seasoning with coriander, chili and lime aioli, served w fresh cold pressed lemon juice

EASY LANE CHICKEN WINGS (DF).....\$17 \$19

Crunchy chicken wings coated in Smokey BBQ sauce, celery sticks and house made ranch sauce

OR

Golden chicken wings coated in house made black pepper and teriyaki dressing w chili aioli

DUO OF WINGS.....\$25 \$27

A 1kg selection of the above Easy Lane chicken wings...

ORGANIC VINE RIPENED TOMATO BRUSCHETTA (3) (V) (DFM) (VEM).....\$14 \$16

Wood fired organic sourdough topped with whipped buffalo milk ricotta, marinated heirloom tomatoes, fresh basil, a drizzle of extra virgin olive oil and balsamic glaze.

EASY LANE SHARED PLANK.....\$60 \$66

A beautiful section of Easy Lane wings, zucchini flowers, Szechuan calamari and Trunkey Creek chorizo and haloumi served on our handcrafted timber planks, designed to be shared amongst 4-6 friends

SUMMERTIME SALADS

M NM

SUMMER SUPER SALAD (VM) (GF).....\$17 \$19

Local grown Kale, Green Valley Dairy labneh, pistachio, baby beetroot, soy bean, avocado, charred corn, crispy roasted ancient grains, oven dried tomato and sauce vierge

CHICKEN CAESAR (VM) (GFM).....\$18 \$20

Grilled free range Thirlmere chicken, baby cos, freshly poached hens egg, slow roasted pancetta, white anchovies, shaved Grana Padano, garlic sour dough crisps and house dressing

VEGAN POKE SALAD (VE) (GF).....\$17 \$19

Fresh cut seasonal vegetables from our local market gardens served w silken tofu, red quinoa, kimchi, wonton noddles and dressed w soy and rice vinegar

YELLOW FIN TUNA POKE SALAD (DF).....\$22 \$24

Fresh cut yellow fin tuna fish w red organic quinoa, beetroot, edamame, macadamia nuts, seaweed and lotus root, dressed w soy, scored lime and sesame w Togarishi aioli

SOFT SHELL SNOW CRAB (DF).....\$21 \$23

Crispy coconut soft shell snow crab w baby gem lettuce, coriander, red peppers, crisp noddles and shallot, Kewpie mayo and Korean BBQ dressing

DF-Dairy free, DFM-Dairy free with modifications, GF-Gluten free, GFM-Gluten free with modifications, V-Vegetarian, VE-Vegan, VM-Vegetarian with modifications/VEM- Vegan with Modifications

BUN STUFFERS

M NM

THE BIG EASY NEW YORK CHEESE BURGER.....\$18 \$20

All American inspired...Our own hand crafted beef brisket pattie, double jack cheddar, house made tomato relish, bread and butter pickles, twice cooked Easy Lane onion rings served on milk bun w seasoned beer battered fries

or on waffle bun.....\$1 \$1.5

EASY MAC AND CHEESE.....\$20 \$22

Our own hand crafted beef brisket and gooey mac and cheese pattie, smoked maple cured short cut bacon, black garlic aioli, crispy lettuce, tomato served on milk bun w seasoned beer battered fries

or on waffle bun.....\$1 \$1.5

SOUTHERN FRIED CHICKEN AND CHEESE WAFFLE BURGER.....\$22 \$24

Cheesy waffles, crispy Southern Fried chicken, Canadian maple, gooey cheese sauce, chipotle aioli, whipped butter and grilled leg ham w seasoned beer battered fries

NEW ENGLAND INSPIRED CRYSTAL BAY PRAWN & BLUE SWIMMER CRAB SANDWICH..... \$23 \$25

Butter poached crab meat and Crystal Bay prawns on artisan brioche roll w cucumber, Bilpin apple and tarragon remoulade, petite herbs, Avurga caviar and served w traditional potato crisps

BANGALOW PORK STICKY ROLL...\$21 \$23

A sticky pork belly slow cooked for 12 hours then flash fried until crispy w BBQ sticky toffee sauce served on a glazed brioche bun roll, with coriander, fresh chilli and scorched honey almond crumble served w seasoned beer battered fries

BUN STUFFER LOAD UPS

GOOEY CHEESY SAUCE \$2/\$2.5

DOUBLE AMERICAN CHEESE \$2/\$2.5

HOUSE MADE TOMATO RELISH \$2/\$2.5

AIOLI- BLACK GARLIC, CONFIT GARLIC, CHIPOTLE, SRIRACHA, CAESAR OR RANCH \$2/\$2.5

GLUTEN FREE BUN \$4/\$5

BREAD & BUTTER PICKLES \$1.5/\$2

GRILLED MAPLE BACON \$3/\$4

FRIED ONION RINGS \$2/\$2.5

MAC & CHEESE PATTIE \$3.5/\$4

DOUBLE BEEF BRISKET PATTIE \$4.5/\$5

MUSHROOM & TRUFFLE CHEESE ARANCINI \$3/\$4

M NM GF
\$26 \$28 \$5

EASY LANE'S FAMOUS SLIDER TASTING PLATE

A petite version of our

BIG EASY NEW YORK CHEESE BURGER
SOUTHERN FRIED CHICKEN AND CHEESE

WAFFLE BURGER

BANGALOW PORK STICKY ROLL

Served w seasoned beer battered fries

FROM THE WOOD FIRE PIZZA

M NM

PROSCIUTTO CRUDO - LOCALLY MADE, BRINGELLY.....\$23 \$25

Shaved hand crafted prosciutto with Roma tomato, sweetened garlic on a roasted tomato base then finished with shaved Grana Padano parmesan, wild rocket and cold pressed organic olive oil

YAMBA KING PRAWN AND TRUNKEY CREEK CHORIZO.....\$26 \$28

Yamba prawns marinated w fresh garlic and parsley, spicy handmade chorizo, semi dried tomatoes, fresh lemon, sea salt and poor man bread crumbs

CHAR GRILLED CHICKEN AND AVOCADO.....\$23 \$25

Char grilled chicken w fresh avocado, semi dried tomato, maple bacon, cashew nut pesto, mozzarella on a mascarpone base

SMOKEY BBQ MEATS.....\$23 \$25

Black Angus ground beef, pulled beef short rib, locally sourced salami, streaky bacon & mozzarella on a smokey BBQ basting base

SHAVED LEG HAM AND CARAMELISED PINEAPPLE.....\$22 \$24

Apple with double smoked leg ham, Roma tomato & mozzarella on a slow roasted tomato base

CHARRED QUEENSLAND BLUE PUMPKIN (V) (VEM).....\$23 \$25

Ember roasted sweet pumpkin and zucchini, sweet and sour onions, Italian taleggio, toasted pine nuts on a mascarpone base

SUPREME MODIO MIO.....\$23 \$25

Smoked leg ham on the bone, Black Angus ground beef, mushrooms, fresh capiscum, onions, pineapple, olives with mozzarella on a roasted tomato base

CLASSIC MARGHERITA (V) (VEM).....\$22 \$24

Summer sweet truss tomatoes, confit garlic, fresh basil, mozzarella and finished w freshly shaved Grana Padano on roasted tomato base

VEGAN PIZZA (VE).....\$25 \$27

Thinly shaved Dutch cream potatoes, charred Queensland blue pumpkin, asparagus, baby spinach and Notzarella vegan cheese on a garlic confit base

KITCHEN | BEER GARDEN

easylane

MAINS

M NM

FRESH GRILLED SOUTH COAST SNAPPER FILLET (GF).....\$36 \$38

Crispy skin pink snapper served on a sweet baby pea puree, king prawn and saffron brandade, squid cracker and caramelised lime butter beurre blanc

USA BABY BACK PORK RIBS.....\$45 \$48

Full rack of sticky US style BBQ pork ribs in our house made dry rub, slow cooked for 8 hours in our Coca-Cola infused basting and caramelised to perfection on the open grill. Served w shaken salad, beer battered fries and our American seasoning salt

CRISPY SKIN AMELIA PARK PORK BELLY.....\$29 \$31

12 Hour slow cooked Amelia Park pork belly, then seared to create the perfect crispy skin w roasted locally sourced Nepean Valley black figs, cauliflower cream, crispy pancetta and seeded mustard jus

CLASSIC PETIT FILLET MIGNON...\$30 \$32

Char grilled Riverine premium centre cut fillet mignon 160g, wrapped in maple bacon and served w speck grilled beans, baby truss tomatoes, crispy beer battered fries and your choice of sauce

SIDES

SHAKEN GARDEN SALAD \$5/\$6

BEER BATTERED FAT FRIES
W CONFIT GARLIC AIOLI \$7/\$8

SEASONAL COLLARD GREENS
W ROASTED CASHEW CRUMB
& ORGANIC OLIVE OIL \$8/\$9

GOLDEN FRIED POTATO
SCALLOPS (5) \$6/\$7

CREAMY BUTTERED MASH
POTATO \$5/\$6

BEER BATTERED ONION RINGS
WITH PARSLEY, PARMESAN AND
JALAPEÑO AIOLI \$7/\$8

M NM

FENNEL SALT CRUSTED HUON RIVER TASMANIAN SALMON.....\$29 \$31

Beautiful crispy skin Tasmanian salmon w heirloom tomatoes, barrel aged feta, eschallots, compressed watermelon, pomegranate and sumac dressing

VEGAN VEGETABLE TERRINE (VE).....\$29 \$31

Thinly sliced then char grilled seasonal summer vegetables w tofu, asparagus, enoki noodles and beetroot emulsion

COWRA SPRING LAMB.....\$33 \$36

Slow cooked 12 hours lamb shoulder on the bone cooked until tender and falling apart, new season white peach and Persian feta chopped salad, preserved lemon minted yoghurt w twice cooked duck fat kipfler potatoes

CRAFT BEER AND ANGUS BEEF PIE.....\$23 \$25

Succulent chunks of prime grain fed black angus beef braised in our rich ale infused gravy, butter puff pastry w creamy potatoes and mushy minted peas and gravy pot

SOUTH AMERICAN BBQ CHICKEN.....\$30 \$32

Organic chicken hot rocks and maple wood smoked, roasted and served w jalapeño smoked sweet corn cob, Sriracha mayonnaise and honey cinnamon roasted sweet potato

WOOD FIRED ROASTED BABY SPINACH, WATERCRESS AND BUFFALO RICOTTA CANNELLONI..\$27 \$29

Fresh rolled pasta w sautéed baby spinach and watercress, garlic ricotta w house made tomato and basil passata

Add grilled king prawns (4).....\$11 \$12

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M NM

RIVERINE 300GM MB+2-3 ANGUS SCOTCH FILLET.....\$38 \$40

Our juicy, tender and flavoursome Angus scotch fillet served w speck grilled beans, baby truss tomatoes, crispy beer battered fries and your choice of sauce

FREE RANGE THIRLMERE CHICKEN & CHESTNUT INVOLTINI.....\$29 \$31

Golden crusted sous vide chicken breast and chestnut mousse served w caramelised witlof, heirloom carrots, new season cavolo nero w a light game & porcini broth.

EASY LANE NEW YORK CUT STRIP LOIN STEAK.....\$38 \$40

12 week dry aged Riverine 400g prime sirloin marble score 2-3, charred to perfection on our open flame grill served w speck grilled beans, baby truss tomatoes, crispy beer battered fries and your choice of sauce

M NM
\$2.5 \$3

STEAK SAUCES

CONFIT MUSHROOM

Sautéed mushroom w clotted cream, confit garlic and shaved parmesan

SEEDED MUSTARD JUS

Seeded mustard cooked w madeira with a touch of honey

GREEN PEPPERCORN

With rosemary, eschallot and green peppercorns

EASY LANE JUS

House made chefs recipe

CAFÉ DE PARIS BUTTER

Classic French steak butter made in house w confit garlic and cultured butter amongst many other ingredients...

KITCHEN | BEER GARDEN

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DESSERTS

M NM

COCONUT AND CARDAMOM PANNA COTA.....\$13 \$15

Textures of sweet QLD mango, champagne jelly and served w ginger bread ice cream

NUTS ABOUT BRULEE.....\$13 \$15

This Easy Lane dessert features a silky smooth, creamy "Reeses" peanut butter and caramel salt custard, finished w caramelised banana, strawberry gel and Tim Tam gelato

EASY LANE'S GOLDEN GAYTIME 2.0.....\$14 \$16

Honeycomb and vanilla bean ice cream coated in our blend of sweet chocolate and toffee crumbs served w caramelised Bethonga pineapple sago salsa

EDIBLE SUMMER GARDEN 2.0.....\$14 \$16

The dessert to reflect the surroundings, our "garden" consists of white chocolate Callebaut mousse, homemade passion fruit and pavlova gelato, bitter sweet Zokoko chocolate "soil" and fresh seasonal berries finished w a lime and strawberry consommé

EASY CHEESY PLATE.....\$25 \$27

Served w wood fired fig & raisin sourdough, quince gel and our own 'Fat Bastard' Chardonnay and pear sorbet

The following cheeses are hand selected by our Executive Chef:

Mauri Taleggio, Lombardy, Italy, Semi soft washed rind - Strong aroma with a fruity tang

Bleu de Laqueuille, Auvergne, France, rich blue cheese with a creamy, smooth texture.

Trinity Cellars Cheddar, Gippsland, Victoria, strong, bitey and buttery

LITTLE ANGELS

M NM

CHOICE OF: \$10 \$12

Chicken breast nuggets

Mac and cheese bake

Kids grilled rump steak

Mini sliders - Cheeseburger (2)

All served w Beer battered fries and a shaken salad