

BENEATH
DRIVER
LANE

FOOD

AVAILABLE TILL CLOSE

DRIVERLANEBAR.COM

OYSTERS

Freshly shucked Australian oysters of the day with shallot vinaigrette, house spice mix & laphroaig pipette.



3 FOR \$15 / 6 FOR \$28 / 12 FOR \$54



FROMAGE



INDIVIDUAL 40GM \$14 / SELECTION [3] \$40

*Served with Homemade Prune Purée
& Rustica Sourdough*

Bleu D'Auvergne Mornac

Smooth & salty French cow blue

Milawa Brie

Local brie with rich mushroom and earth flavour

Monte Rosso Taleggio

Mild semi soft taleggio interpretation from Adelaide Hills region

Agour Ossau Iraty

Semi hard sheep's cheese from Southern France

AOG Swiss Gruyere

Minimum 12 months aged, nutty & earthy hard cow cheese

CHEF'S

TASTING PLATTER

Selection of 3 cheeses,
3 charcuterie, home made
terrine, pâté & olives.

\$90

RECOMMENDED FOR 4 PEOPLE

CHARCUTERIE

INDIVIDUAL 30gm \$15 / SELECTION [3] \$43

Served with Pickles & Fresh Rustica Sourdough

Quattro Stelle Tartufo

Pork salami with shavings of Italian black truffle

Mister Cannubi Mortadella

Lush pork mortadella with black peppercorn and garlic

De Palma Bresaola

Dark air dried cured beef from eye of topside

La Boqueria Morcon Picante

Fermented, cured and smoked pork salami

La Boqueria Oscuro Grand

Pork salami coloured with squid ink

La Hoguera Serrano 15month

Air dried Spanish Serrano leg from the Duroc Pig

TOASTED SANDWICHES

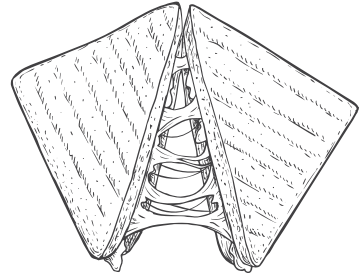
All served on Rustica Sourdough

Three Cheese Toastie \$18

Raclette, Gruyere and Provolone cheeses,
Caramelised Onion and Truffle Aioli.

Reuben \$18

Wagyu Pastrami, Pickles, Sauerkraut, Russian Dressing, Gruyere



SMALLER



Warmed Marinated Olives **\$6**

Croquettes Jamon - Comte - Spicy Aioli **\$4**

Vegetarian Croquette - Mushroom **\$4**

Scotch Egg - Quail Egg Wrapped in
Morcellia Spanish Sausage, Crumbed & Fried **\$9**

Chips - Rosemary Salt - Truffled Aioli **\$12**

Roast Garlic Chickpea Chips with Olive Tapenade **\$12**

Crispy Fried Cauliflower - Vegan Chipotle Aioli - Chives **\$12**

Crispy Fried Chicken Wings: Dijon Mustard Marinade,
Spicy Aioli & Honey **\$15**

Baked Camembert - Truffle Honey & Herbs **\$16**

Home Made Duck and Cherry Pate by City Larder **\$16**

Home Made Pork and Pistachio Terrine by City Larder **\$19**



LARGER

Steak Frites - 180g Hanger Steak with Demi-Glace Sauce **\$30**

1.6% surcharge applies to all credit card and eftpos transactions. 10% public holiday surcharge.

LATE NIGHT MENU

AVAILABLE FROM 12AM – 3AM

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Roast Garlic Chickpea Chips with Olive Tapenade **\$12**

Home Made Duck and Cherry Pate

by City Larder **\$16**

Home Made Pork and Pistachio Terrine

by City Larder **\$19**

Reuben Toastie: Wagyu Pastrami, Pickles, Sauerkraut, Russian Dressing, Gruyere **\$18**

Three Cheese Toastie: Raclette, Gruyere and Provolone Cheeses, Caramelised Onion and Truffle Aioli **\$18**

