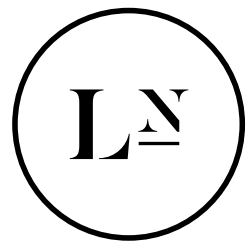


We believe the
freshest produce
comes from the
best farming
Summer 17





Laneway Greens supports a network of producers and growers who align with our mission.

We believe in building authentic, long-term relationships with like-minded farmers, suppliers and the larger community. We aim to respect and honor their efforts, ethics and beliefs through our shared passion for simple, seasonal, honest food.

We don't pretend to always be perfect, but we always start with the best sustainably produced ingredients we can source and we always cook from the heart.

Laneway Greens is a place where we can share our food and exchange conversations, knowledge and ideas with those who sit around our table.

We invite you to explore the best of what our summer menu has to offer.

SUMMER MENU

Õra King Roasted Salmon & Green Mango

with Tomatoes, Green beans, Carrot, Cucumber, Bean shoots, Coriander, Mint, Chilli, Sesame seeds, Peanuts, Som Tam Dressing

16.50



Mango & Kaffir Lime Bowl

blended with Macadamia, Organic coconut yogurt, Almond milk

12.50



Pink Grapefruit, & Cucumber Fresca

with Mint, Pressed grapefruit juice, Sparkling natural mineral water, Cucumber

6.50



Vegan Option Available

Vegan

Vegetarian

Gluten Free

We're here to help with any questions or food allergies. Wherever possible, we will accommodate a change to our dishes. Our products are made in the same kitchen as nut-based products.

TO DRINK — SMOOTHIES

Double Peanut Butter & Meru Miso (Edo)

with Banana, Medjool date
Organic almond milk

10.00



Natural Peanut Butter & Raw Cacao

with Banana, Avocado, Cacao nibs, Medjool date, Organic almond milk

10.00



Kale & Kiwi

with Celery, Cucumber, Avocado, Spinach, Ginger, Coconut water

10.00



Spinach, Spirulina & Pink Grapefruit

with Avocado, Banana

10.00



Raw Cacao & Filtered Coffee

with Banana, Medjool date, Natural almond butter

10.00



Blueberry, Banana & Pure Maple

with Organic almond milk, Cinnamon, Natural almond butter

10.00



Extras

Raw Vegan Protein	1.00
Spirulina	1.00
Acai Powder	2.00
Natural Almond Butter	2.00
Natural Peanut Butter	2.00

Almond Granola & Mungalli Creek Yoghurt

with Almonds, Seeds, Coconut, Buckwheat, Rice, Millet, Sun-dried berries, Pure maple, Organic almond milk, Seasonal fruits

12.50



Dark Cocoa Granola & Organic Almond Milk

with Cocoa, Almonds, Seeds, Coconut, Buckwheat, Rice, Millet, Sun-dried berries, Pure maple, Raspberries

12.50



Cocoa & Raspberry Bowl

blended with Banana, Organic almond milk, Pure maple, Natural peanut butter, topped with House made dark cocoa granola

12.50



Acai & Seasonal Fruits Bowl

blended with Banana, Blueberries, Organic almond milk, topped with House made almond granola

12.50



TO EAT — BOWLS

Redwood Smoked Salmon & Kinross Farm Soft Poached Egg

with Avocado, Beetroot, Carrot, Cucumber, Organic brown rice, Dill, Sesame seeds, Lemon, Sesame vinaigrette

Served warm

16.50

Vegetable & Tahini Bowl

with Avocado, Broccoli, Zucchini, Heirloom tomatoes, Pumpkin, Organic cultured vegetables, Beetroot, Mesclun, Olive oil

15.00



Burrum Farm Lentils & House Made Hummus

with Feta, Carrot, Bulgur, Freekeh, Quinoa, Barberries, Cranberries, Parsley, Coriander, Pistachio, Nigella seeds, Buckwheat, Pomegranate vinaigrette

15.00



Spring Lakes Farm Stuffed Roasted Sweet Potato

with Root vegetable slaw, House made tzatziki, Apple, Dill, Parsley, Sesame seeds, Seeded mustard vinaigrette

Served warm

15.00



Roasted Pumpkin & Yarra Valley Feta

with Olives, House made hummus, Chickpea, Quinoa & Caramelised red onions, Orange, Lemon, Parsley, Coriander, Dukkah

Served warm

15.00



Poached Chicken & Bok Choy Slaw

with Carrot, Cucumber, Cabbage, Bean shoots, Kale, Vietnamese mint, Coriander, Sesame seeds, Sun dried chilli, Peanuts, Nouc cham

15.50



Cape Grim Grass Fed Beef & Seasonal Vegetables

with Soft poached egg, Eggplant, Spinach, Organic Brown Rice, Spring onion, Chilli, Nori, Gomae

Served warm

16.50

Extras

Cape Grim Grass Fed Beef	4.50
Poached Free Range Chicken	4.00
Õra King Roasted Salmon	4.50
Redwood Smoked Salmon	4.50
Soft Poached Free Range Egg	2.50
Yarra Valley Feta	3.00
Hummus	3.00
Tzatziki	3.00

Sides

Roasted Eggplant With Gomae Dressing	5.00
Half Avocado & Lemon	4.00
Cultured Vegetable Slaw	4.50

Our drinks menu highlights local producers, whose ingredients are of the highest quality and who share a genuine love of the environment and supporting local communities.

FILTER COFFEE & TEA

By Industry Beans, Victoria

Single Origin Batch Brew	4.00
Single Origin Cold Brew	5.00

(Richmond Only)

BOTTLED

Antipodes Still	4.50
Antipodes Sparkling	4.50
Nakula Organic Coconut Water	4.50
Liberty Kombucha Original	5.00
Liberty Kombucha Kakadu Plum & Ginger	5.00
Liberty Kombucha Lemon & Coconut	5.00
Liberty Kombucha Pomegranate	5.00

NATURAL WINE

Sourced by Campbell Burton, Victoria

All of our wines contain organic grapes – and nothing else. We source our wines with help from our friend Campbell Burton and each one is an individual, handcrafted, additive-free product.

Red, White & Rose

Glass	9.00
½ Carafe (500ml)	29.00
Carafe (750ml)	45.00

(Richmond Only)

CRAFT BEER & CIDER

Our beer and cider selection is guided, like our wines, by a seasonal mixed style and local craft brews. Their ingredients are of the highest quality, and most importantly, pure.

Garage Project BEER, Pilsner, NZ	10.00
Mornington Peninsula, Lager, VIC	9.00
Balter, XPA, QLD	10.00
Crisp Apple Cider	9.00

(Richmond Only)
