Melbourne’s cultural diversity is best expressed by its vibrant food scene. A journey through Laneway Club showcases this with a wide range of exciting cuisines, bursting with colour and flavour!

**YUM CHA CEREMONY**
Mystery basket of dumplings, buns, prawn crackers, light soy
Pork belly, pancake, apple, kimchi, hoisin
Garlic kai-lan, wolfberry, black vinegar
Kimchi fried rice, chilli paste, eggs and more
Sweet and sour beef curry

Topping - pickled ginger, masago, edamame, wasabi, cucumber, pickled daikon, sprout, sea weed, avocado, chilli, green onion
Vegetables/Fruits - broccolini, corn, tomato, avocado, mushroom, kale, cucumber, carrot, garden leaves, summer fruits and berries

**TEPANYAKI**
Okonomiyaki, tonkatsu sauce, Kewpie mayo
Flamed chicken, miso, teriyaki
Squid karaage, yuzu ponzu
Pan fried gyoza
Nasu dengaku
Smoked whole fish, paperbark, edamame

**GRASS & GRAIN**
Cooked with passion
Grass fed cattle – slow roasted, smoked and shawarma style, from brisket, ribs, shoulder, belly and butts
Grain fed chicken and duck – grilled, BBQ, fried and skewered
Complements - onion, smoky BBQ sauce, coleslaw, relish, salsa, guacamole, pickles, beef chilli, smoked loaded potato, cheese sauce, pico de gallo

**THE FORAGERS**
Local, fresh, organic. Create your own
Base - freekeh, quinoa, brown rice, grains, seeds and more
Protein - tofu, egg, pickled meat and more
Carbohydrate - potatoes, lavosh, ginger flat bread, herb focaccia
Sauce - dressings, oil, soy, house sauce, spicy, sweet citrus

**BEE HIVE**
Dessert jars, wafer cannoli, cookies, assorted chocolates, praline and honeycomb slabs
Marshmallows, cupcakes, chocolate ‘tennis ball’ pops, assorted macarons
Lemon meringue kisses, hazelnut profiteroles, chocolate lamingtons

Menus are subject to change