

BEGIN	FRESH NZ OYSTERS* NATURAL ^{GF/DF} / SHALLOT VINEGAR ^{GF/DF} / WASABI COCONUT GEL & WAKAMI ^{GF/DF} / BEER BATTERED + KEWPIE MAYO ^{DF} / KILPATRICK ^{DF}	MP
	HOUSE-MADE TURKISH BREAD SALMON TARAMASOLATA, OLIVE OIL + BALSAMIC	15
	ORA KING SALMON CRUDO WASABI COCONUT GEL, CORIANDER, TOMATO ^{GF/DF}	24
	CHICKEN LIVER PARFAIT MULLED WINE JELLY, PICKLES, HOUSE-MADE TURKISH BREAD	18
	PORK TERRINE PEPPER JAM, FIG, PISTACHIO + LAVOSH ^{DF}	20

ENTRÉE	MARKET FRESH MUSSELS + CLAMS PUTTANESCA SAUCE, LEMON ^{GF/DF}	20
	CHARGRILLED OCTOPUS SMOKED MAYO, CHILLI CARAMEL, LEMON ^{GF/DF}	22
	FREE RANGE PORK BELLY SMOKED APPLE, CAULIFLOWER PURÉE, PANCETTA, WATERCRESS ^{GF}	22
	MIBRASA GRILLED TIGER PRAWNS NORI BUTTER, KATSUOBUSHI, LEMON ^{GF/DF}	20
	WAIKATO BEETROOTS ROASTED, MARINATED CLEVEDON FETA, CANDIED WALNUTS ^{GF}	20
	BAY OF PLENTY MUSHROOMS HERB RISOTTO STUFFING, BLACK GARLIC, OAMARU BLUE CHEESE ^{GF}	18
SILVER FERN FARMS BEEF CARPACCIO CAPERS, PARMESAN, OLIVE OIL, LAVOSH	20	

THE MEAT LOCKER ALL SERVED WITH ROOT VEGE PURÉE + PINOT JUS ^{GF}		
CARRARA BEEF, GRAIN-FED QUEENSLAND, AUS WAGYU SIRLOIN MBS 5-6, 300G	66	
WAGYU RUMP MBS 6-7, 500G	60	
FIRSTLIGHT, PASTURE FED GISBORNE, NZ WAGYU SCOTCH, MBS 5+, 300G	72	
WAGYU BAVETTE, MBS 4-5, 300G	46	
GREENSTONE ANGUS CREEK, PASTURE FED TARANAKI, NZ SCOTCH, MBS 4+, 300G	52	
TAUPO ANGUS BEEF, PASTURE FED WAIKATO, NZ SIRLOIN, 300G	46	
HEREFORD PRIME BEEF, PASTURE FED WAIKATO, NZ EYE FILLET, 220G	39	
SCOTCH FILLET, 350G	48	
MOUNTAIN RIVER VENISON, PASTURE FED WAIKATO, NZ LOIN RACK, 330G+	50	
<i>MBS = Marble Fat Score</i>		
FINISH YOUR CUT WITH KING CRAB LEG ^{GF/DF}	36	
MIBRASA GRILLED PRAWNS ^{GF}	24	
PAN SEARED SCALLOPS ^{GF}	18	
ADD A FAVOURITE SAUCE OR BUTTER HORSERADISH MOUSSE ^{GF} / SALSA VERDE ^{GF/DF} MUSHROOM SAUCE ^{GF} / PEPPERCORN SAUCE ^{GF} BLUE CHEESE BUTTER ^{GF} / GARLIC BUTTER ^{GF} / TRUFFLE BUTTER ^{GF} / PINOT JUS ^{GF/DF} / BÉARNAISE ^{GF}	3	

SIDES	BEER BATTERED ONION RINGS ^{DF}	10
	BABY COS, PARMESAN, GARLIC CROUTONS, BACON, ANCHOVY DRESSING	12
	COUSCOUS, TABOULI, MARINATED CLEVEDON FETA	12
	ROCKET, WATERCRESS, PARMESAN, LEMON + HERB ^{GF}	12
	ROASTED CAULIFLOWER + CURRY MAYO ^{GF/DF}	12
	HERB BUTTERED SPRING GREENS ^{GF}	12
	STEAK FRIES + TRUFFLE MAYO ^{GF/DF}	10
	BEEF FAT BABY POTATOES, GARLIC, ROSEMARY, PARMESAN ^{GF}	10
	WHIPPED MASH + PINOT JUS ^{GF}	10
	ROASTED ROOT VEGE, LEMON + HERB ^{GF/DF}	12

MAIN	MARKET FRESH FISH SCALLOP CREAM, POTATO MASH, BABY SHANGHAI, PANKO CRUMBED SCALLOPS <i>Perfect with: 2019 Matawhero, Church House, Chardonnay, Hawkes Bay, NZ</i>	MP
	GREENSTONE CREEK BEEF CHEEK WHIPPED POLENTA, BALSAMIC ONIONS, WATERCRESS, BRAISING JUS ^{GF} <i>Perfect with: 2018 Quarter Acre Section, Bordeaux Blend, Hawkes Bay, NZ</i>	36
	HOUSE-MADE KUMARA GNOCCHI SMOKED HOCK, WATERCRESS, PUMPKIN, CABBAGE, BROTH <i>Perfect with: 2018 Mt Rosa, Pinot Gris, Central Otago, NZ</i>	32
	FREE RANGE BAY OF PLENTY DUCK SOUS VIDE BREAST, CONFIT DUCK PASTRY, BABY CARROTS, SPICED PLUM <i>Perfect with: 2019 Escarpment, Noir, Pinot Noir, Martinborough, NZ</i>	44
	CAULIFLOWER STEAK ALMOND CRÈME, OLIVE PISTOU, ROCKET, TOASTED ALMONDS ^{GF/DF} <i>Perfect with: 2019 Amisfield, Sauvignon Blanc, Central Otago, NZ</i>	30
	SILVER FERN FARMS BEEF WELLINGTON 180G, BABY CARROTS, BÉARNAISE, BEEF JUS <i>Served Medium-Rare</i> <i>Perfect with: 2018 Craggy Range, Syrah, Hawkes Bay, NZ</i>	48

SHARE	CARRARA ANGUS TOMAHAWK ON-THE-BONE 1KG, BABY GARLIC + ROSEMARY POTATOES, PINOT JUS + HORSERADISH MOUSSE ^{GF} <i>Served Medium-Rare</i>	136
	CHEF'S MEAT LOCKER MEDLEY 300G CARRARA WAGYU SIRLOIN, 300G GREENSTONE CREEK ANGUS SCOTCH, 220G HERFORD PRIME ANGUS EYE FILLET, PINOT JUS, HORSERADISH MOUSSE + MUSHROOM SAUCE ^{GF} <i>Served Medium-Rare</i>	142
	WAGYU + SEAFOOD 500G CARRARA WAGYU RUMP, KING CRAB, AUSTRALIAN PRAWNS, BÉARNAISE + PINOT JUS ^{GF} <i>Served Medium-Rare</i>	144
HAWKES BAY LAMB 1.3KG BRAISED SHOULDER ON THE BONE, CAULIFLOWER PURÉE, SALSA VERDE + PINOT JUS ^{GF}	126	
SEAFOOD PAELLA HOUSE-MADE CHORIZO, SCALLOPS, MUSSELS, PRAWNS, FREE RANGE CHICKEN, SAFFRON, RICE ^{GF}	78	

FINISH	TIRAMISU PARFAIT CHOCOLATE SOIL, COFFEE GEL, SABLE CRUMB ^{GF}	15
	BOURBON PECAN PIE HONEYCOMB CRÈME FRAICHE, CANDIED NUT PRALINE	15
	CHOCOLATE BROWNIE VANILLA MASCARPONE, CHOCOLATE GEL, RASPBERRY SUGAR ^{GF}	15
	PANNA COTTA DAIRY FREE OAT MILK, SPRING FRUIT, HONEYCOMB ^{GF/DF}	15
	OAMARU WHITESTONE CHEESES WINDSOR BLUE, TOTARA VINTAGE CHEDDAR OR BRIE WITH FEIJOA + PEAR CHUTNEY, MIXED PICKLES, LAVOSH 1 CHEESE 14 2 CHEESES 20 3 CHEESES 26	50G EACH

DESSERT COCKTAILS	LEMON MERINGUE PIE LIMONCELLO, STOLI CITRUS VODKA, VANILLA LIQUEUR, LEMON, CREAM, SUGAR, MERINGUE	20
	AFTER DINNER MINT STOLI VANILLA VODKA, CRÈME DE MENTHE, DE KUYPER CRÈME DE CACAO, CREAM, CHOCOLATE, PEPPERMINT SOIL	20
	CHOCOLATE COCONUT SMASH 1800 COCONUT TEQUILA, DE KUYPER CRÈME DE CACAO, BAILEYS, CREAM, COCONUT, CHOCOLATE	22
BANOFFEE PIE HAVANA CLUB RUM, BUTTERSCOTCH LIQUEUR, BAILEYS, BANANA, CREAM, CHOCOLATE	22	
SALTED CARAMEL BISCUIT STOLI SALTED CARAMEL VODKA, DE KUYPER CRÈME DE CACAO, CHOCOLATE, CREAM, SALTED CARAMEL BISCUIT	22	

FIFE LANE

— KITCHEN & BAR —

TUES-SAT, 3PM-LATE | 07 574 5519
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*Available seasonally. Dishes listed without meat content are vegetarian
GF: GLUTEN FREE DF: DAIRY FREE