

FINISH

PAVLOVA SUMMER BERRIES, WHIPPED CREAM, PASSIONFRUIT, CHOCOLATE ^{GF}	16
CITRUS CHEESECAKE LEMON JELLY, MERINGUE, MADEIRA CAKE, LEMON CURD ^{GF}	17
BRÛLÉE ORANGE CHOCOLATE BRÛLÉE, CHOCOLATE SOIL, ORANGE GEL ^{GF}	18
ICECREAM SUNDAE KĀPITI ICE CREAM, SALTED CARAMEL SAUCE, HONEYCOMB POPCORN, WHITE CHOCOLATE ^{GF}	17
NEW ZEALAND CHEESES Served with: HOUSE-MADE LAVOSH, PICKLES, CHUTNEY	
WHITESTONE WINDSOR BLUE, 50G	14
TOTORA AGED CHEDDAR, 50G	13
MT DOMETT BRIE, 50G	16
CLEVEDON BUFFALO MOZZARELLA, 125G	32

DESSERT
COCKTAILS

LEMON MERINGUE PIE LIMONCELLO, STOLI CITRUS VODKA, VANILLA LIQUEUR, LEMON, CREAM, SUGAR, MERINGUE	23
REECE'S PIECES SHEEP DOG PEANUT BUTTER WHISKY LIQUEUR, CRÈME DE CACAO, CREAM, REESE'S CHOCOLATE	23
TIRAMISU STOLI VANILLA VODKA, TAWNY PORT, CHIVAS REGAL WHISKY, ESPRESSO, CREAM, CHOCOLATE	23
BLUEBERRY CHEESECAKE STOLI VANILLA VODKA, BLUEBERRY LIQUEUR, CRÈME DE CACAO, BLUEBERRY, CREAM, BISCUIT	23
AFTER DINNER MINT STOLI VODKA, CRÈME DE MENTHE, CRÈME DE CACAO, CREAM, CHOCOLATE SOIL	23

We have a comprehensive list of drinks as well as a Bar Snack menu,
please see our website for further details.

*Available seasonally, dishes listed without meat content are vegetarian
GF: GLUTEN FREE DF: DAIRY FREE

FIFE LANE

— KITCHEN & BAR —

GET SOCIAL @FIFE_LANE

512 MAUNGANUI ROAD, MOUNT MAUNGANUI

TUES-SAT, 3PM-LATE | FRI 12PM-LATE
PHONE: 07 574 5519 OR BOOK ONLINE
WWW.FIFELANE.CO.NZ

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BEGIN

MARKET FRESH OYSTERS* NATURAL ^{GF/DF} / PICKLED CUCUMBER ^{GF/DF} BLOODY MARY OYSTER SHOTS (+\$1) ^{GF/D} BEER BATTERED + KEWPIC MAYO (+\$1) ^{DF} PONZU + WAKAME ^{GF/DF}	MP
CHICKEN LIVER PARFAIT CHICKEN LIVERS, HOUSE-MADE BREAD, PICKLES, RED WINE JELLY	23
HOUSE-MADE BREAD + DIPS TARAMASALATA, + DUKKAH ^{DF}	17
WAGYU BRESAOLA 'A LADY BUTCHER' BRESAOLA, WASABI YOLK, PICKLES, QUINDILLAS, CROSTINI ^{DF}	29
MARINATED OLIVES CONFIT GARLIC, CHILLI, ROSEMARY ^{GF/DF}	14
COLD SEAFOOD PLATE SEAFOOD ON ICE, SELECTION OF SAUCES, LEMON	MP
IKA MATA MARKET FRESH FISH, COCONUT, LIME, CORIANDER, TOMATO, CHILLI ^{GF/DF}	22

ENTRÉE

PAELLA ARANCINI CHICKEN, CHORIZO, PRAWN, SAFFRON MAYO	18
GAZPACHO CHILLED TOMATO SOUP, OLIVE TAPANADE, CUCUMBER SALSA ^{DF}	18
OCTOPUS POTATO SALAD POACHED OCTOPUS, POTATO, SMOKED MAYO, PAPRIKA, SALMON ROE, SPRING ONION ^{GF/DF}	26
CAPRESE SALAD TOMATO, BUFFALO MOZZARELLA, BALSAMIC, OLIVE OIL, BASIL ^{GF}	26
SEAFOOD RAVIOLI HOUSEMADE RAVIOLI, TARTARE CREAM SAUCE, MUSSELS	23
CURED SALMON HORSERADISH MOUSSE, LAVOSH, CAPERS, LEMON	24
WAGYU SWEDISH MEATBALLS CREAMY VELOUTÉ, PAPRIKA, CUMIN, PARSLEY, PARMESAN, CHILLI	27
SLOW COOKED PORK RIBS PLUM BBQ SAUCE, CABBAGE SLAW ^{GF/DF}	29

THE MEAT LOCKER

SERVED WITH KUMARA PURÉE + PINOT JUS GRAS ^{GF}

AURA WAGYU PASTURE-FED, GRAIN-FINISHED, OTAGO, NZ	
250G WAGYU SCOTCH FILLET, MBS 4-5	90
LAKE OHAU WAGYU PASTURE-FED, GRAIN-FINISHED, CANTERBURY NZ	
250G SIRLOIN, MBS 7-8	86
250G EYE FILLET, MBS 7-8	84
FIRSTLIGHT WAGYU PASTURE-FED, GISBORNE, NZ	
300G WAGYU BAVETTE, MBS 4+	52
SAVANNAH PASTURE-FED, KĀPITI, NZ	
400G SIRLOIN ON-THE-BONE	56
SILVER FERN FARMS RESERVE PASTURE-FED, WAIKATO, NZ	
300G SIRLOIN	48
PURE SOUTH PASTURE-FED, CANTERBURY, NZ	
180G EYE FILLET	44
HARMONY PORK FREE RANGE, CANTERBURY, NZ	
300G SIRLOIN	42
GREENSTONE CREEK PASTURE-FED, TARANAKI, NZ	
300G SCOTCH FILLET, MBS 4+	50
MOUNTAIN RIVER VENISON PASTURE-FED, CANTERBURY, NZ	
350G RUMP	52
GUEST CUT	MP
ADD A SAUCE OR BUTTER MUSHROOM SAUCE ^{GF} / PEPPERCORN SAUCE ^{GF} TRUFFLE BUTTER ^{GF} / GARLIC BUTTER ^{GF} BÉARNAISE ^{GF} / SALSA VERDE ^{GF/DF} PINOT JUS ^{GF/DF} / HORSERADISH MOUSSE ^{GF}	5

MBS = Marble Fat Score

SIDES	BEEF-FAT POTATOES, BACON, PARMESAN, ROSEMARY SALT ^{GF}	15
	COS SALAD, CROUTONS, PROSCIUTTO CRUMB, PARMESAN, ANCHOVY DRESSING	15
	GARDEN SALAD, TOMATO, CUCUMBER, RED ONION, BALSAMIC ^{GF/DF}	14
	SEASONAL VEGETABLES ^{GF/DF}	14
	FRIES, TRUFFLE MAYO ^{GF/DF}	12
	BEER BATTERED ONION RINGS ^{DF}	14
	GRILLED SWEETCORN, SMOKED PAPRIKA BUTTER ^{GF}	8 ^{EA}
	ROASTED CARROTS, HONEY MUSTARD DRESSING ^{GF/DF}	15

MAIN

MARKET FRESH FISH

POTATO GRATIN, BÉARNAISE,
SHANGHAI, GRILLED PRAWN

Perfect with: 2023 Peregrine, Sauvignon Blanc
Central Otago, New Zealand

MP

BEEF WELLINGTON

PINOT JUS, BÉARNAISE

Served Medium-Rare

Perfect with: 2019 Craggy Range, Syrah
Hawke's Bay, New Zealand

56

POTATO GNOCCHI

'THE FORAGE' TRIO OF MUSHROOMS,
SAGE, BEURRE NOISETTE, PARMESAN

Perfect with: 2021 Elephant Hill, Le Phant
Blanc, Hawke's Bay, New Zealand

36

SPICED EGGPLANT

ROASTED EGGPLANT, DATES,
BULGAR WHEAT, ALMOND,
CHERMOULA, TZATZIKI

Perfect with: 2023 Maude, Pinot Gris
Central Otago, New Zealand

34

ROLLED LAMB SADDLE

HERB STUFFING, LAMB LIVER PÂTÉ,
PARSNIP PURÉE, PINOT JUS, MINTED
PEA, SALSA VERDE

Served Medium

Perfect with: 2020 Beach House, Montepulciano,
Hawke's Bay, New Zealand

44

GAMESFORD LODGE DUCK

PAN ROASTED BREAST, CONFIT LEG,
CARROT PURÉE, BLACKBERRY,
PINOT JUS ^{GF}

Perfect with: 2022 Chard Farm, River Run,
Pinot Noir, Central Otago, New Zealand

52

SHARE

LUMINA BONE-IN LAMB SHOULDER

12 HOUR SLOW COOKED, SPICED
CARROT PURÉE, SALSA VERDE,
PINOT JUS

152

MEAT LOCKER MEDLEY

CHEF'S SELECTION OF FIFE LANE
CUTS, PINOT JUS, SALSA VERDE,
PEPPERCORN SAUCE ^{GF}

Served Medium-Rare

MP

CHATEAUBRIAND 600G

PURE SOUTH EYE FILLET,
GARLIC ROASTED BABY POTATOES,
SEASONAL VEGETABLES, PINOT JUS,
HORSERADISH MOUSSE

Served Medium-Rare

142

EBONY BLACK ANGUS TOMAHAWK

MIBRASA CHARGRILLED, HOUSE-MADE
DRY RUB, PINOT JUS, SALSA VERDE

Served Medium-Rare

19
PER
100G