

TWO COURSE LUNCH

\$65 PER PERSON

Please choose one entrée + one main

ENTRÉE

PAELLA ARANCINI
CHICKEN, CHORIZO, PRAWN,
SAFFRON MAYO

CAPRESE SALAD
TOMATO, BUFFALO MOZZARELLA,
BALSAMIC, OLIVE OIL, BASIL ^{GF}

IKA MATA
COCONUT CREAM, RED ONION,
TOMATO, LIME, CHILLI, CORIANDER ^{GF/DF}

WAGYU SWEDISH MEATBALLS
CREAMY VELOUTÉ, PAPRIKA, CUMIN, PARSLEY,
PARMESAN, CHILLI

MAIN

MARKET FRESH FISH
POTATO GRATIN, BÉARNAISE,
SHANGHAI, GRILLED PRAWN

PURE SOUTH FILET MIGNON
180G BACON-WRAPPED EYE FILLET,
SEASONAL VEG, PORTOBELLO, POTATO ROSTI,
BÉARNAISE, PINOT JUS ^{GF}

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

GREENSTONE CREEK
300G PASTURE-FED, SCOTCH FILLET, MBS 4+,
KUMARA PURÉE + PINOT JUS ^{GF}

ADD ONS

MARKET FRESH OYSTERS
NATURAL ^{GF/DF} / PICKLED CUCUMBER ^{GF/DF}
PONZU + WAKAME ^{GF/DF} MP

MARINATED OLIVES 14
CONFIT GARLIC, LEMON, HERBS ^{GF/DF}

CHICKEN LIVER PARFAIT 23
CHICKEN LIVERS, MOUNT SOURDOUGH,
PICKLES, RED WINE JELLY

HOUSE-MADE BREAD + DIPS 17
DUKKAH AND TARAMASALATA

SIDES

BABY COS SALAD, PARMESAN, PROSCIUTTO,
ANCHOVY DRESSING, CROUTON 15

SEASONAL VEGETABLES, HERB BUTTER ^{GF} 14

ROASTED BABY POTATOES, ROSEMARY,
CONFIT GARLIC, SPINACH ^{GF/DF} 14

STEAK FRIES, TRUFFLE MAYO ^{GF/DF} 12

FIFE LANE

— KITCHEN & BAR —

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Dishes listed without meat content are vegetarian
GF: GLUTEN FREE DF: DAIRY FREE