

FINISH	APPLE + RHUBARB STRUDEL	17
	BLUEBERRY CHEESECAKE ICE CREAM, ANGLAISE	
	TIRAMISU CHEESECAKE	17
	SPONGE FINGERS, ESPRESSO, MASCARPONE, CHOCOLATE	
	POACHED SEASONAL FRUITS	16
	ALMOND CRÈME, PRESERVED FRUIT, WINE SYRUP ^{GF/DF}	
CHOCOLATE TORTE	18	
RASPBERRY SORBET, CHOCOLATE SOIL ^{GF}		
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	

DESSERT
COCKTAILS

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

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*	MP
	NATURAL ^{GF/DF} / PICKLED CUCUMBER ^{GF/DF} BLOODY MARY OYSTER SHOTS (+\$1) ^{GF/DF} BEER BATTERED (+\$1) ^{DF} / PONZU + WAKAME ^{GF/DF} / MORNAY (+\$1)	
	CHICKEN LIVER PARFAIT	23
	CHICKEN LIVERS, HOUSE-MADE BREAD, PICKLES, RED WINE JELLY	
	HOUSE-MADE BREAD + DIPS	17
	JALAPEÑO + LIME HUMMUS, OLIVE OIL, BALSAMIC	
MASSIMO BURRATA	30	
FRESH TE MATA FIG, TOMATO RELISH, OLIVE OIL, LAVOSH		
MARINATED OLIVES	14	
LEMON, ROSEMARY, GARLIC ^{GF/DF}		
PLOUGHMAN'S PLATE	24	
PROSCIUTTO, PICKLES, CHUTNEY, CHEDDAR, LAVOSH		

ENTRÉE

IKA MATA	22
COCONUT CREAM, RED ONION, TOMATO, LIME, CHILLI, CORIANDER ^{GF/DF}	
SALMON TATAKI	28
ORA KING SALMON, PONZU, NORI, WASABI MAYO, FRIED SHALLOT ^{GF/DF}	
TARTE TATIN	20
ROASTED BEETROOT, GOAT'S CHEESE, CARAMELISED ONION	
BEEF + PRAWN SALAD	22
RARE BEEF, CABBAGE SLAW, CHILLI CARAMEL, CASHEW NUTS, CORIANDER ^{GF/DF}	
PRAWN COCKTAIL	22
THOUSAND ISLAND DRESSING, COS, PAPRIKA, LEMON ^{GF/DF}	
BRUSCHETTA	18
FRESH TOMATO, PESTO, WHIPPED FETA, HOUSE-MADE BREAD	
LAKE OHAU WAGYU SHORT RIB	32
SLOW-COOKED ASADO RIB, HOUSE- MADE BBQ SAUCE, PICKLED CHILLI ^{GF/DF}	
BRAISED LAMB NECK	27
ROASTED BEETROOT, GOAT'S CHEESE, MINT, CARAMEL JUS ^{GF}	

THE MEAT LOCKER

SERVED WITH KUMARA PURÉE + PINOT JUS^{GF}

AURA WAGYU PASTURE-FED, GRAIN-FINISHED, OTAGO, NZ 250G WAGYU SCOTCH FILLET, MBS 4-5	90
SOUTHERN STATIONS PASTURE-FED, GRAIN-FINISHED, CANTERBURY, NZ 300G WAGYU RUMP CAP, MBS 7+ 250G WAGYU SIRLOIN, MBS 7+	86 68
LAKE OHAU PASTURE-FED, GRAIN-FINISHED, CANTERBURY, NZ 250G WAGYU EYE FILLET, MBS 6-7	84
GREENSTONE CREEK PASTURE-FED, TARANAKI, NZ 500G RIBEYE ON-THE-BONE, MBS 4+	82
PURE SOUTH PASTURE-FED, CANTERBURY, NZ 300G SIRLOIN 55 DAY AGED, 'HANDPICKED' 200G EYE FILLET, MBS 4+	48 48
SILVER FERN FARMS RESERVE PASTURE-FED, WAIKATO, NZ 300G SCOTCH FILLET	56
MOUNTAIN RIVER VENISON PASTURE-FED, CANTERBURY, NZ 350G RUMP	56
GUEST CUT	MP
ADD A SAUCE OR BUTTER MUSHROOM SAUCE ^{GF} / GREEN PEPPERCORN SAUCE ^{GF} / TRUFFLE BUTTER ^{GF} / GARLIC BUTTER ^{GF} BÉARNAISE ^{GF} / MUSTARD SAUCE PINOT JUS ^{GF/DF} / HORSERADISH MOUSSE ^{GF}	5

MBS = Marble Fat Score

S I D E S	GARLIC ROASTED POTATOES, ROSEMARY SALT, SPINACH ^{GF/DF}	15
	COS SALAD, BACON, PARMESAN, ANCHOVY DRESSING	15
	BROCCOLI, CARROT, CAULIFLOWER MORNAY	15
	SEASONAL VEGETABLES ^{GF}	14
	STEAK FRIES, TRUFFLE MAYO ^{GF/DF}	12
	BEER BATTERED ONION RINGS ^{DF}	14
	POTATO MASH, PINOT JUS ^{GF}	15
	ROASTED PUMPKIN, GOAT'S CHEESE, PUMPKIN SEEDS ^{GF}	15
	SAUTÉED CABBAGE, BUTTER, GARLIC, SPINACH ^{GF}	13
	BLUE CHEESE PORTOBELLO MUSHROOM ^{GF}	21

MAIN

CAULIFLOWER RAVIOLI HOUSE-MADE RAVIOLI, GOAT'S CHEESE, CAULIFLOWER PURÉE, HERB BUTTER, HAZELNUT <i>Perfect with: 2022 Valli, Waitaki Vineyard, Riesling, North Otago, New Zealand</i>	42
PURE SOUTH FILET MIGNON 180G BACON-WRAPPED EYE FILLET, SEASONAL VEG, PORTOBELLO, POTATO ROSTI, BÉARNAISE, PINOT JUS ^{GF} <i>Perfect with: 2020, Pegasus Bay, Merlot Cabernet, North Canterbury, New Zealand</i>	48
MARKET FRESH FISH SERVER TO ADVISE	MP
CONFIT BONE-IN CHICKEN MARYLAND CHARGRILLED, PEPPERONATA, POTATO MASH, BRUSSEL SPROUTS, PINOT JUS ^{GF} <i>Perfect with: 2022 Chard Farm, River Run, Pinot Noir, Central Otago, New Zealand</i>	38
ROASTED BUTTERNUT PUMPKIN PINENUT, HERB VINAIGRETTE, CHILLI, POMEGRANATE, CHICKPEA, FETA ^{GF} <i>Perfect with: 2023 Maude, Pinot Gris Central Otago, New Zealand</i>	36
COASTAL LAMB BACKSTRAP HERB-CRUSTED, PEA, POTATO GRATIN, MINT GEL Served Medium-Rare <i>Perfect with: 2020 Beach House, Montepulciano, Hawke's Bay, New Zealand</i>	48

SHARE

SPICED LAMB SHOULDER 600G, 12 HOUR, BRAISED LAMB SHOULDER, RICE PILAF, MINT YOGHURT, CORIANDER ^{GF}	124
MEAT LOCKER MEDLEY SELECTION OF FIFE LANE MEATLOCKER CUTS, PINOT JUS, PEPPERCORN SAUCE, HORSERADISH ^{GF} Served Medium-Rare	MP
BEEF WELLINGTON 400G, PINOT JUS, BÉARNAISE Served Medium-Rare	116
PURE SOUTH CORNED EYE FILLET 600G, HOUSE-MADE CORNED BEEF, MORNAY VEG, POTATO MASH, MUSTARD SAUCE, PINOT JUS	142