

BEGIN	<b>MARKET FRESH OYSTERS*</b> NATURAL <sup>GF/DF</sup> / MIGNONETTE <sup>GF/DF</sup> KILPATRICK / BEER BATTERED <sup>DF</sup> (+\$1) MARGARITA <sup>GF/DF</sup> (+\$1)	MP
	<b>CHICKEN LIVER PARFAIT</b> CHICKEN LIVERS, HOUSE-MADE BREAD, PICKLES, PORT JELLY	23
	<b>HOUSE-MADE BREAD + DIPS</b> ROASTED PEPPER SKORDALIA, OLIVE OIL, BALSAMIC	17
	<b>SMOKED VENISON CARPACCIO</b> BLUE CHEESE, PEAR, MICRO GREENS <sup>GF</sup>	26
	<b>MARINATED OLIVES</b> LEMON, ROSEMARY, GARLIC <sup>GF/DF</sup>	14
	<b>PLOUGHMAN'S PLATE</b> PROSCIUTTO, CHUTNEY, PICKLES, CHEDDAR, LAVOSH	24

ENTRÉE	<b>LAMB'S FRY</b> LAMB'S LIVER, BACON, SHALLOTS, CREAM, MUSHROOMS, POTATO ROSTI <sup>GF</sup>	22
	<b>BEEF TARTARE</b> HORSERADISH MOUSSE, CURED EGG YOLK, CROSTINI	28
	<b>COROMANDEL GREEN LIP MUSSELS</b> FRESH HERBS, WHITE WINE, LEMON, GARLIC, CHILLI, CREAM <sup>GF</sup>	24
	<b>CRISPY CALAMARI</b> MISO, MAYONNAISE, HOUSE-MADE SLAW	22
	<b>WAGYU BEEF + MUSHROOM PIE</b> SOUBISE, PINOT JUS	32
	<b>RATATOUILLE BRUSCHETTA</b> TOMATO, COURGETTE, CAPSICUM, BABA GANOUSH, TAPENADE	24
	<b>CHARGRILLED TIGER PRAWNS</b> PEPPERONATA, BONITO FLAKES <sup>GF</sup>	28
	<b>SEARED TUNA TATAKI</b> RICE CRACKERS, WASABI MAYO, PONZU, CRISPY SHALLOTS <sup>GF/DF</sup>	26
	<b>ROASTED PUMPKIN SOUFFLE</b> BLUE CHEESE, PICKLED VEG	22

<b>THE MEAT LOCKER</b>		
SERVED WITH POTATO GRATIN + PINOT JUS <sup>GF</sup>		
<b>AURA WAGYU</b> PASTURE-FED, GRAIN-FINISHED, OTAGO, NZ		
250G WAGYU SCOTCH FILLET, MBS 4-5		94
250G WAGYU SIRLOIN, MBS 7+		92
<b>LAKE OHAU</b> PASTURE-FED, GRAIN-FINISHED, CANTERBURY, NZ		
300G WAGYU RUMP CAP, MBS 6-7		78
250G WAGYU EYE FILLET, MBS 6-7		84
<b>GREENSTONE CREEK</b> PASTURE-FED, TARANAKI, NZ		
300G SCOTCH FILLET, MBS 4+		58
<b>PURE SOUTH</b> PASTURE-FED, CANTERBURY, NZ		
200G EYE FILLET		52
300G SIRLOIN		48
<b>HEREFORD PRIME</b> PASTURE-FED, WAIKATO, NZ		
500G SIRLOIN ON THE BONE		72
<b>GUEST CUT</b> SERVER TO ADVISE		MP
<b>ADD A SAUCE OR BUTTER</b>		
MUSHROOM SAUCE <sup>GF</sup> / CHIMICHURRI <sup>GF/DF</sup>		5
GREEN PEPPERCORN SAUCE <sup>GF</sup> / GARLIC BUTTER <sup>GF</sup>		
BÉARNAISE <sup>GF</sup> / BLUE CHEESE BUTTER		
PINOT JUS <sup>GF/DF</sup> / HORSERADISH MOUSSE <sup>GF</sup>		

MBS = Marble Fat Score

SIDES	SEASONAL VEGETABLES <sup>GF</sup>	16
	GARLIC ROASTED POTATOES, BABY SPINACH <sup>GF/DF</sup>	16
	POTATO MASH, PINOT JUS <sup>GF</sup>	16
	STEAK FRIES, HORSERADISH MAYO <sup>GF/DF</sup>	14
	BEER BATTERED ONION RINGS <sup>DF</sup>	14
	CREAMY SILVER BEET + LEEK <sup>GF</sup>	21
	CARROT + BROCCOLI MORNAY	16
	COS SALAD, BACON, PARMESAN, CROUTONS, ANCHOVY DRESSING	15
	HARISSA ROASTED PUMPKIN, SPICED YOGHURT, CANDIED PUMPKIN SEEDS <sup>GF</sup>	16
	PROSCIUTTO + PARMESAN, MAC + CHEESE	16

SHARE	<b>LAMB SHOULDER</b> 600G, 12 HOUR BRAISED LAMB, MINTED PEA PURÉE, CHIMICHURRI <sup>GF</sup>	124
	<b>MEAT LOCKER MEDLEY</b> SELECTION OF FIFE LANE MEAT LOCKER CUTS, MUSHROOM SAUCE, HORSERADISH, PINOT JUS <sup>GF</sup> <i>Served Medium-Rare</i>	MP
	<b>VEAL RIB EYE ON-THE-BONE</b> 600G VEAL RIB EYE, HARISSA ROASTED PUMPKIN, CREAMY LEEK, SILVER BEET <sup>GF</sup>	138
	<b>CHATEAUBRIAND</b> 600G, GARLIC POTATOES, VEGETABLE MORNAY, PINOT JUS <i>Served Medium-Rare</i>	142

MAIN	<b>BEEF WELLINGTON</b> PINOT JUS, BÉARNAISE, SEASONAL GREENS <i>Perfect with: 2019 Craggy Range, Syrah, Hawke's Bay, NZ</i>	56
	<b>PEA + LEEK RISOTTO</b> PEA PURÉE, LEEK, SHALLOTS, GARLIC, PARMESAN CRISPS <sup>GF</sup> <i>Perfect with: 2022 Luna Eclipse, Chardonnay, Martinborough, NZ</i>	32
	<b>MARKET FRESH FISH</b> SERVER TO ADVISE	MP
	<b>CRISPY PORK BELLY</b> MASH, BRAISED CABBAGE, PINOT JUS <sup>GF</sup> <i>Perfect with: 2022 Maude, Pinot Gris, Central Otago, NZ</i>	42
	<b>STUFFED CHICKEN ROULADE</b> FETA, SPINACH, TOMATO, PUMPKIN PURÉE, SEASONAL GREENS, PINOT JUS <sup>GF</sup> <i>Perfect with: 2023 Peregrine, Sauvignon Blanc, Central Otago, NZ</i>	38
	<b>MUSHROOM PASTA</b> HOUSE-MADE PAPPARDELLE, MUSHROOM SOIL, CREAM, PECORINO <i>Perfect with: 2022 Chard Farm, River Run, Pinot Noir, Central Otago NZ</i>	38

FINISH	<b>STICKY PLUM PUDDING</b> KĀPITI VANILLA BEAN ICE CREAM, PLUM GEL, ANGLAISE	17
	<b>WHITE + DARK CHOCOLATE BAKED CHEESECAKE</b> BERRY COULI, CHOCOLATE SOIL	18
	<b>POACHED SEASONAL FRUITS</b> PRESERVED FRUIT, BERRY SORBET, MERINGUE <sup>GF/DF</sup>	17
	<b>ORANGE + CHOCOLATE BRÛLÉE</b> CITRUS GEL, CHOCOLATE SOIL <sup>GF</sup>	18
	<b>NEW ZEALAND CHEESES</b> <i>Served with:</i> HOUSE-MADE LAVOSH, PICKLES, CHUTNEY	
	<b>KĀPITI</b> PAKARI SMOKED CHEDDAR 50G KAHOTEA CREAMY BRIE 50G KAHURANGI BLUE 50G	17 17 18

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

# FIFE LANE

— KITCHEN & BAR —

TUES-SAT, 3PM-LATE | FRI 12PM-LATE  
07 574 5519 | FIFELANE.CO.NZ

\*Available seasonally. Dishes listed without meat content are vegetarian  
GF: GLUTEN FREE DF: DAIRY FREE  
2% CHARGE ON ALL CREDIT CARD PAYMENTS