

BANQUET MENU

THREE COURSES, SERVED TO THE TABLE TO SHARE
HOUSE-MADE BREAD ROLLS + BUTTER

\$95PP

ENTRÉE

CHEF'S SELECTION SERVED TO SHARE

PLOUGHMAN'S PLATE

PROSCIUTTO, PICKLES, CHUTNEY, CHEDDAR, LAVOSH

SMOKED VENISON CARPACCIO

BLUE CHEESE, PEAR, MICRO GREENS ^{GF}

CRISPY CALAMARI

MISO, MAYONNAISE, HOUSE-MADE SLAW

CHICKEN LIVER PARFAIT

PORT JELLY, HOUSE-MADE BREAD, PICKLES

SEARED TUNA TATAKI

RICE CRACKERS, WASABI MAYO, PONZU,
CRISPY SHALLOTS ^{GF/DF}

MAIN

CHOICE OF TWO MEATS

MEDITERRANEAN HERB-ROASTED CHICKEN

CARROT PUREE, OLIVE TAPENADE ^{GF}

MIBRASA-GRILLED PURE SOUTH EYE FILLET

SOUBISE, PINOT JUS + HORSERADISH MOUSSE ^{GF}

12HR BRAISED LAMB SHOULDER

MINTED PEA PUREE, CHIMICHURRI ^{GF}

ORA KING SALMON

LEMON + HERB DRESSING, CAPERS ^{GF/DF}

SIDES

CHEF'S SELECTION SERVED TO SHARE

HARISSA ROASTED PUMPKIN

SPICED YOGHURT, CANDIED PUMPKIN SEEDS ^{GF}

GARLIC ROASTED POTATOES

SPINACH ^{GF/DF}

COS SALAD

BACON, PARMESAN, ANCHOVY DRESSING

SEASONAL VEGETABLES ^{GF}

SWEETS

CHEF'S SELECTION SERVED TO SHARE

WHITE CHOCOLATE BLONDIE

VANILLA MASCARPONE, BERRIES ^{GF}

LEMON MERINGUE TARTLETS ^{GF}

KĀPITI CHEESE BOARD

PICKLES, LAVOSH, CHUTNEY, FRESH FRUIT ^{GF}

*DAIRY-FREE DESSERTS
AVAILABLE ON REQUEST*

FIFE LANE

— KITCHEN & BAR —

DISCOVER THE WAY OF FIFE
FIFELANE.CO.NZ | @FIFE_LANE

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

ENTRÉE + MAIN

ENTRÉE

CHEF'S SELECTION SERVED TO SHARE

PLOUGHMAN'S PLATE

PROSCIUTTO, PICKLES, CHUTNEY, CHEDDAR, LAVOSH

SMOKED VENISON CARPACCIO

BLUE CHEESE, PEAR, MICRO GREENS ^{GF}

CRISPY CALAMARI

MISO, MAYONNAISE, HOUSE-MADE SLAW

CHICKEN LIVER PARFAIT

PORT JELLY, HOUSE-MADE BREAD, PICKLES

SEARED TUNA TATAKI

RICE CRACKERS, WASABI MAYO, PONZU,
CRISPY SHALLOTS ^{GF/DF}

SET MENU 1

SHARED ENTRÉE +
CHOICE OF MAIN

HOUSE-MADE BREAD
ROLLS + BUTTER

\$85PP

SIDES

*CHEF'S SELECTION SERVED
TO THE TABLE TO SHARE*

GARLIC ROASTED POTATOES

WITH SPINACH ^{GF/DF}

COS SALAD

BACON, PARMESAN, ANCHOVY DRESSING

MAIN

PLS CHOOSE ONE OF THE FOLLOWING

MARKET FRESH FISH

SERVER TO ADVISE

PEA + LEEK RISOTTO

PEA PURÉE, LEEK, SHALLOTS, GARLIC, PARMESAN CRISPS ^{GF}

STUFFED CHICKEN ROULADE

FETA, SPINACH, TOMATO, PUMPKIN PURÉE, SEASONAL GREENS, PINOT JUS ^{GF}

OR FROM THE MIBRASA:

PURE SOUTH, 200G EYE FILLET

SERVED WITH SEASONAL VEGE, POTATO GRATIN, PINOT JUS ^{GF}

OR

GREENSTONE CREEK, 300G SCOTCH MBS 4+

SERVED WITH SEASONAL VEGE, POTATO GRATIN, PINOT JUS ^{GF}

FIFE LANE

— KITCHEN & BAR —

DISCOVER THE WAY OF FIFE
FIFELANE.CO.NZ | @FIFE_LANE

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

MAIN + DESSERT

SET MENU 2 CHOICE OF MAIN + DESSERT
HOUSE-MADE BREAD ROLLS + BUTTER

\$85PP

MAIN

PLS CHOOSE ONE OF THE FOLLOWING

MARKET FRESH FISH

SERVER TO ADVISE

PEA + LEEK RISOTTO

PEA PURÉE, LEEK, SHALLOTS, GARLIC, PARMESAN CRISPS ^{GF}

STUFFED CHICKEN ROULADE

FETA, SPINACH, TOMATO, PUMPKIN PURÉE, SEASONAL GREENS, PINOT JUS ^{GF}

OR FROM THE MIBRASA:

PURE SOUTH, 200G EYE FILLET

SERVED WITH SEASONAL VEGE, POTATO GRATIN, PINOT JUS ^{GF}

OR

GREENSTONE CREEK, 300G SCOTCH MBS 4+

SERVED WITH SEASONAL VEGE, POTATO GRATIN, PINOT JUS ^{GF}

DESSERT

PLS CHOOSE ONE OF THE FOLLOWING

ORANGE + CHOCOLATE BRÛLÉE

CITRUS GEL, CHOCOLATE SOIL ^{GF}

STICKY PLUM PUDDING

KĀPITI VANILLA BEAN ICE CREAM, PLUM GEL, ANGLAISE

KĀPITI CHEESE, 50G EACH

CHOICE OF: PAKARI SMOKED CHEDDAR OR KAHURANGI BLUE,

SERVED WITH LAVOSH, PICKLES, CHUTNEY ^{GF}

DAIRY FREE DESSERTS AVAILABLE ON REQUEST

FIFE LANE

— KITCHEN & BAR —

DISCOVER THE WAY OF FIFE
FIFELANE.CO.NZ | @FIFE_LANE

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

ENTRÉE, MAIN + DESSERT

ENTRÉE

CHEF'S SELECTION SERVED TO SHARE

PLOUGHMAN'S PLATE

PROSCIUTTO, PICKLES, CHUTNEY, CHEDDAR, LAVOSH

SMOKED VENISON CARPACCIO

BLUE CHEESE, PEAR, MICRO GREENS ^{GF}

CRISPY CALAMARI

MISO, MAYONNAISE, HOUSE-MADE SLAW

CHICKEN LIVER PARFAIT

PORT JELLY, HOUSE-MADE BREAD, PICKLES

SEARED TUNA TATAKI

RICE CRACKERS, WASABI MAYO, PONZU,
CRISPY SHALLOTS ^{GF/DF}

SET MENU 3

SHARED ENTRÉE,
CHOICE OF MAIN
+ DESSERT

HOUSE-MADE BREAD
ROLLS + BUTTER

\$105
PP

SIDES

CHEF'S SELECTION SERVED
TO THE TABLE TO SHARE

GARLIC ROASTED POTATOES

WITH SPINACH ^{GF/DF}

COS SALAD

BACON, PARMESAN, ANCHOVY DRESSING

MAIN

PLS CHOOSE ONE OF THE FOLLOWING

MARKET FRESH FISH

SERVER TO ADVISE

PEA + LEEK RISOTTO

PEA PURÉE, LEEK, SHALLOTS,
GARLIC, PARMESAN CRISPS ^{GF}

STUFFED CHICKEN ROULADE

FETA, SPINACH, TOMATO, PUMPKIN PURÉE,
SEASONAL GREENS, PINOT JUS ^{GF}

OR FROM THE MIBRASA:

PURE SOUTH, 200G EYE FILLET

SERVED WITH SEASONAL VEGE,
POTATO GRATIN, PINOT JUS ^{GF}

OR

GREENSTONE CREEK 300G SCOTCH MBS 4+

SERVED WITH SEASONAL VEGE,
POTATO GRATIN, PINOT JUS ^{GF}

DESSERT

PLS CHOOSE ONE OF THE FOLLOWING

ORANGE + CHOCOLATE BRÛLÉE

CITRUS GEL, CHOCOLATE SOIL ^{GF}

STICKY PLUM PUDDING

KĀPITI VANILLA BEAN ICE CREAM,
PLUM GEL, ANGLAISE

KĀPITI CHEESE, 50G EACH

CHOICE OF:

PAKARI SMOKED CHEDDAR
OR KAHURANGI BLUE,

SERVED WITH LAVOSH, PICKLES, CHUTNEY ^{GF}

DAIRY FREE DESSERTS
AVAILABLE ON REQUEST

FIFE LANE

— KITCHEN & BAR —

DISCOVER THE WAY OF FIFE
FIFELANE.CO.NZ | @FIFE_LANE

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