

TWO COURSE LUNCH

\$65 PER PERSON

Please choose one entrée + one main

ENTRÉE

BEEF TARTARE

HORSERADISH MOUSSE, CURED
EGG YOLK, CROSTINI

SMOKED VENISON CARPACCIO

BLUE CHEESE, PEAR, MICRO GREENS ^{GF}

CHARGRILLED TIGER PRAWNS

PEPPERONATA, BONITO FLAKES ^{GF}

ROASTED PUMPKIN SOUFFLE

BLUE CHEESE, PICKLED VEG

MAIN

PURE SOUTH 180G EYE FILLET

PASTURE-FED, CANTERBURY, NZ
STUFFED WITH OYSTERS + SERVED WITH
BEARNAISE, POTATO GRATIN + PINOT JUS ^{GF}

MARKET FRESH FISH

SERVER TO ADVISE

PURE SOUTH 300G SIRLOIN

PASTURE-FED, CANTERBURY, NZ
SERVED WITH POTATO GRATIN + PINOT JUS ^{GF}

MUSHROOM PASTA

HOUSE-MADE PAPPARDELLE,
MUSHROOM SOIL, CREAM, PECORINO

ADD ONS

MARKET FRESH OYSTERS*

NATURAL ^{GF/DF} / MIGNONETTE ^{GF/DF} / KILPATRICK
BEER BATTERED ^{DF} (+\$1) / MARGARITA ^{GF/DF} (+\$1)

MP

MARINATED OLIVES

LEMON, ROSEMARY, GARLIC ^{GF/DF}

14

CHICKEN LIVER PARFAIT

CHICKEN LIVERS, HOUSE-MADE BREAD,
PICKLES, PORT JELLY

23

HOUSE-MADE BREAD + DIPS

ROASTED PEPPER SKORDALIA,
OLIVE OIL, BALSAMIC

17

SIDES

COS SALAD, BACON, PARMESAN,
CROUTONS, ANCHOVY DRESSING

15

SEASONAL VEGETABLES ^{GF}

16

HARISSA ROASTED PUMPKIN, SPICED
YOGHURT, CANDIED PUMPKIN SEEDS ^{GF}

16

STEAK FRIES, HORSERADISH MAYO ^{GF/DF}

14

FIFE LANE

— KITCHEN & BAR —

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