

TWO COURSE LUNCH

\$65 PER PERSON

Please choose one entrée + one main

ENTRÉE

MEDITERRANEAN ZUCCHINI RIBBONS

OLIVES, CAPSICUM, RED ONION, GARLIC,
TOMATO, BALSAMIC REDUCTION ^{GF/DF}

WAGYU BEEF KEFTEDES

HARISSA-SPICED TZATZIKI, POMEGRANATE ^{GF}

ORA KING SALMON GRAVLAX

HORSERADISH MOUSSE, DEEP
FRIED CAPERS, GARLIC GRISSINI,
SALMON CAVIAR

PURE SOUTH BEEF TATAKI

PICKLED SHIITAKE, MISO MAYO, PONZU,
CRISPY SHALLOTS, NORI CRISPS ^{GF/DF}

MAIN

PURE SOUTH 200G EYE FILLET

PASTURE-FED, CANTERBURY, NZ
PURPLE PURÉE + PINOT JUS ^{GF}

MARKET FRESH FISH

SERVER TO ADVISE

GREENSTONE CREEK 300G SCOTCH FILLET

PASTURE-FED, TARANAKI, NZ
PURPLE PURÉE + PINOT JUS ^{GF}

CHARGRILLED BUTTERNUT

SWEET POTATO CURRY, CHILLI, HERBS,
NORI + LIME DRESSING, CRISPY SHALLOTS ^{GF/DF}

ADD ONS

MARKET FRESH OYSTERS*

NATURAL ^{GF/DF} / BEER BATTERED ^{DF} (+\$1)
MIGNONETTE ^{GF/DF} / WAKAME + KEWPIE ^{GF/DF}
POMEGRANATE DRESSING ^{GF/DF}

MP

MARINATED OLIVES

LEMON, ROSEMARY, GARLIC ^{GF/DF}

14

CHICKEN LIVER PARFAIT

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

24

HOUSE-MADE BREAD + DIPS

PEPPERONATA SKORDALIA,
OLIVE OIL, BALSAMIC ^{DF}

18

SIDES

COS SALAD, BACON, PARMESAN,
CROUTONS, ANCHOVY DRESSING

16

SEASONAL VEGETABLES ^{GF}

16

CHARGRILLED AUBERGINE, MISO
GLAZE, TOASTED SESAME ^{GF/DF}

16

STEAK FRIES, TRUFFLE 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