

FINISH

CHOCOLATE MOUSSE RASPBERRY GEL, CHOCOLATE SOIL, MERINGUE, CHOCOLATE SPONGE ^{GF}	19
COCONUT PANACOTTA MACERATED STRAWBERRIES, BERRY MERINGUE ^{GF}	18
HONEYDEW + CANTALOUPE CITRUS SORBET, ALMOND PRALINE ^{GF/DF}	17
APPLE TARTE TATIN VANILLA ICE CREAM, CARAMEL SAUCE	19
NEW ZEALAND CHEESES Served with: HOUSE-MADE LAVOSH, PICKLES, CHUTNEY	
WHITESTONE	
WAITAKI CAMEMBERT 50G	18
VINTAGE WINDSOR BLUE 50G	19
TOTARA TASTY CHEDDAR 50G	18

DESSERT
COCKTAILS

LEMON MERINGUE PIE LIMONCELLO, ABSOLUT CITRUS VODKA, VANILLA LIQUEUR, LEMON, CREAM, SUGAR, MERINGUE	25
REESE'S PIECES SHEEP DOG PEANUT BUTTER WHISKY LIQUEUR, CRÈME DE CACAO, CREAM, REESE'S CHOCOLATE	25
TIRAMISU ABSOLUT VANILLA VODKA, TAWNY PORT, CHIVAS REGAL WHISKY, ESPRESSO, CREAM, CHOCOLATE	25
ORANGE CHOCOLATE CHIP ABSOLUT VODKA, ORANGE LIQUEUR, CRÈME DE CACAO, CREAM, ORANGE, CHOCOLATE SOIL, CHOCOLATE	25
AFTER DINNER MINT ABSOLUT VODKA, CRÈME DE MENTHE, CRÈME DE CACAO, CREAM, CHOCOLATE SOIL	25

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
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BEGIN

MARKET FRESH OYSTERS* NATURAL ^{GF/DF} / BEER BATTERED ^{DF} (+\$1) MIGNONETTE ^{GF/DF} / WAKAME + KEWPIE ^{GF/DF} / POMEGRANATE DRESSING ^{GF/DF}	MP
CHICKEN LIVER PARFAIT CHICKEN LIVERS, HOUSE-MADE BREAD, PICKLES, PORT JELLY	24
HOUSE-MADE BREAD + DIPS PEPPERONATA SKORDALIA, OLIVE OIL, BALSAMIC ^{DF}	18
MEZZE OLIVES, CHARRED VEGETABLES, BUFFALO MOZZARELLA, PICKLES, LAVOSH, RASPBERRY BALSAMIC GLAZE	28
MARINATED OLIVES LEMON, ROSEMARY, GARLIC ^{GF/DF}	14
ANTIPASTO SMOKED CHEDDAR, PROSCIUTTO, SALAMI, PICKLES, MOSTARDA CHUTNEY, HOUSE-MADE BREAD	28
ORA KING SALMON GRAVLAX HORSERADISH MOUSSE, DEEP FRIED CAPERS, GARLIC GRISSINI, SALMON CAVIAR	32

ENTRÉE

WAGYU BEEF KEFTEDES HARISSA-SPICED TZATZIKI, POMEGRANATE ^{GF}	26
BEETROOT TARTARE GOAT'S CHEESE + HORSERADISH MOUSSE CANDIED PISTACHIO NUTS, CHIOGGIA ^{GF}	24
COROMANDEL GREEN LIP MUSSELS CAULIFLOWER PURÉE, PROSCIUTTO CRUMB, PEAS, ONION ASH ^{GF}	26
HOKKAIDO SCALLOP CEVICHE MANGO + LIME LECHE DE TIGRE, CORIANDER, CHILLI, YUZU CAVIAR ^{GF/DF}	32
CHARGRILLED OCTOPUS SALSA CRUDA, ROCKET, SMOKED MAYONNAISE ^{GF/DF}	26
MEDITERRANEAN ZUCCHINI RIBBONS OLIVES, CAPSICUM, RED ONION, GARLIC, TOMATO, BALSAMIC REDUCTION ^{GF/DF}	24
PURE SOUTH BEEF TATAKI PICKLED SHIITAKE, MISO MAYO, PONZU, CRISPY SHALLOTS, NORI CRISPS ^{GF/DF}	26
DUCK BREAST ROAST BABY BEETS, BUTTER BEAN CRUMB, CARROT + CARDAMOM PURÉE, CRANBERRY JUS ^{GF}	28

THE MEAT LOCKER

SERVED WITH PURPLE KUMARA PURÉE + PINOT JUS ^{GF}

LAKE OHAU WAGYU PASTURE-FED, GRAIN-FINISHED, CANTERBURY, NZ 300G BAVETTE, BMS 4-5	72
AURA WAGYU PASTURE-FED, GRAIN-FINISHED, OTAGO, NZ 350G RUMP, BMS 6-7 250G SCOTCH FILLET, BMS 4-5	78 94
BLACK ANGUS PASTURE-FED, WELLINGTON, NZ 300G SIRLOIN	48
GREENSTONE CREEK PASTURE-FED, TARANAKI, NZ 300G SCOTCH FILLET, BMS 4+	58
PURE SOUTH PASTURE-FED, CANTERBURY, NZ 200G EYE FILLET	52
SAVANNAH PASTURE-FED, CANTERBURY, NZ 350G EYE FILLET ON-THE-BONE	66
ADD A SAUCE OR BUTTER MUSHROOM SAUCE ^{GF} / CHIMICHURRI ^{GF/DF} PEPPERCORN SAUCE ^{GF} / GARLIC BUTTER ^{GF} BÉARNAISE ^{GF} / BLUE CHEESE BUTTER PINOT JUS ^{GF/DF} / WASABI HORSERADISH ^{GF}	5

BMS = Beef Marbling Score

SIDES

POTATO ROSTI, PARMESAN ^{GF}	16
QUINOA SALAD, BEETS, GOAT'S CHEESE HERB DRESSING ^{GF}	18
ROCKET + ICEBERG LETTUCE, PICKLED RED ONION, CUCUMBER, RANCH DRESSING ^{GF}	16
STEAK FRIES, TRUFFLE MAYO ^{GF/DF}	14
BEER BATTERED ONION RINGS ^{DF}	14
CORN RIBS, CHIPOTLE MAYO, PARMESAN ^{GF}	18
GRILLED GREEN BEANS, COCONUT SAMBAL ^{GF/DF}	16
COS SALAD, CRISPY BACON, PARMESAN, CROUTONS ANCHOVY DRESSING	16
CHARGRILLED AUBERGINE, MISO GLAZE, TOASTED SESAME ^{GF/DF}	16
SEASONAL VEGETABLES	16

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MAIN

MOUNTAIN RIVER VENISON GORGONZOLA + PISTACHIO STUFFING, CAULIFLOWER PURÉE, PEAR GEL, PINOT JUS ^{GF} Served Medium-Rare <i>Perfect with:</i> 2021 Delas, Côtes du Rhone Saint Esprit, France	62
CHARGRILLED BUTTERNUT SWEET POTATO CURRY, CHILLI, HERBS, NORI + LIME DRESSING, CRISPY SHALLOTS ^{GF/DF} <i>Perfect with:</i> 2023 Smith & Sheth, Heretaunga, Albarino, Hawke's Bay, New Zealand	34
MARKET FRESH FISH SERVER TO ADVISE	MP
PULLED LAMB SHOULDER PARSNIP PURÉE, GRILLED SILVER BEET, PICKLED ONION, PINOT JUS ^{GF} <i>Perfect with:</i> 2019 Yalumba, Paradox Shiraz Barossa Valley, Australia	46
HOUSE-MADE RAVIOLI GOAT'S CHEESE, CREAM CHEESE, PARMESAN, TOASTED ALMONDS, LEMON BUTTER, GREMOLATA <i>Perfect with:</i> 2022 Luna, Eclipse, Chardonnay Martinborough, New Zealand	36
BEEF WELLINGTON PINOT JUS, BÉARNAISE, SEASONAL VEGETABLES Served Medium-Rare <i>Perfect with:</i> 2018 Elephant Hill, Reserve Syrah Hawke's Bay, NZ	58

SHARE

600G GREENSTONE CREEK SCOTCH POTATO ROSTI, CORN RIBS, GARLIC BUTTER, PINOT JUS ^{GF} Served Medium-Rare	\$144
MEAT LOCKER MEDLEY SELECTION OF FIFE LANE MEAT LOCKER CUTS, MUSHROOM SAUCE, CHIMICHURRI, PINOT JUS ^{GF} Served Medium-Rare	MP
600G BUTTERFLY LAMB LEG PEPPERONATA SKORDALIA, CHIMICHURRI, PINOT JUS ^{GF/DF} Served Medium	118

*AVAILABLE SEASONALLY / GF: GLUTEN FREE / DF: DAIRY FREE
2% CHARGE ON ALL CREDIT CARD PAYMENTS