

TWO COURSE LUNCH

\$65 PER PERSON

Please choose one entrée + one main

ENTRÉE

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

PRAWN COCKTAIL
ICEBERG LETTUCE, RED ONION, TOMATO,
CORIANDER, CUCUMBER, CHIPOTLE MAYO ^{GF/DF}

BEETROOT TARTARE
GOAT'S CHEESE + HORSERADISH MOUSSE,
CANDIED PISTACHIO NUTS, CHIOGGIA ^{GF}

DUCK BREAST
ROAST BABY BEETS, BUTTER BEAN CRUMB,
CARROT + CARDAMOM PURÉE,
CRANBERRY JUS ^{GF/DF}

MAIN

**GREENSTONE CREEK 300G
SCOTCH FILLET**
PASTURE-FED, TARANAKI, NZ
PURPLE PURÉE + PINOT JUS ^{GF}

MARKET FRESH FISH
SERVER TO ADVISE

FILET MIGNON
ROSTI, FIELD MUSHROOM, BÉARNAISE,
PINOT JUS, SEASONAL VEGETABLES ^{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
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MARINATED OLIVES LEMON, ROSEMARY, GARLIC ^{GF/DF}	14
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CHICKEN LIVER PARFAIT CHICKEN LIVERS, HOUSE-MADE BREAD, PICKLES, PORT JELLY	24
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HOUSE-MADE BREAD + DIPS PEPPERONATA SKORDALIA, OLIVE OIL, BALSAMIC ^{DF}	18
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SIDES

COS SALAD, BACON, PARMESAN, CROUTONS, ANCHOVY DRESSING	16
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SEASONAL VEGETABLES ^{GF}	16
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QUINOA SALAD, BEETS, GOAT'S CHEESE HERB DRESSING ^{GF}	18
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POTATO ROSTI ^{GF/DF}	14
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FIFE LANE

— KITCHEN & BAR —

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