

TWO COURSE LUNCH

\$65 PER PERSON

Please choose one entrée + one main

ENTRÉE

MUSHROOM TORTELLINI
KAIMAI MUSHROOM, DUXELLES,
BALSAMIC ONION

EAST ROCK CRUDO
MARKET FRESH FISH, CHILLI, MINT,
CORIANDER, LIME, COCONUT ^{GF/DF}

PURE SOUTH BEEF TATAKI
YUZU DRESSING, CURED YOLK,
NORI MAYO, CRISPY SHALLOTS ^{GF-DF}

BRAISED LAMB SHOULDER
MINTED PEA GEL, POTATO
PURÉE, PINOT JUS ^{GF}

MAIN

GREENSTONE CREEK 300G SCOTCH
BMS 4+, PASTURE-FED, TARANAKI, NZ
.ORANGE KUMARA PURÉE + JUS

PURE SOUTH 200G EYE FILLET
PASTURE-FED, CANTERBURY, NZ
ORANGE KUMARA PURÉE + JUS

MARKET FRESH FISH
SERVER TO ADVISE

KUMARA GNOCCHI
WHITE WINE, CREAM, GARLIC,
SAGE, CRISPY KALE, PARMESAN

ADD ONS

MARKET FRESH OYSTERS* MP
NATURAL ^{GF/DF} / BEER BATTERED ^{DF} (+\$1) /
SOY DRESSING + YUZU CAVIAR ^{GF/DF} (+\$1)

MARINATED OLIVES 14
LEMON, ROSEMARY, GARLIC ^{GF/DF}

CHICKEN LIVER PARFAIT 24
CHICKEN LIVERS, HOUSE-MADE BREAD,
PICKLES, PORT JELLY

HOUSE-MADE BREAD + DIPS 18
CARAMELISED ONION SKORDALIA,
OLIVE OIL, BALSAMIC ^{DF}

SIDES

COS SALAD, CRISPY BACON,
PARMESAN, CROUTONS,
ANCHOVY DRESSING 16

SEASONAL VEGETABLES ^{GF/DF} MP

HONEY-GLAZED CARROTS,
LEMON HERB DRESSING, 16
TOASTED SESAME SEEDS ^{GF/DF}

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