

# TWO COURSE LUNCH

\$65 PER PERSON

Please choose one entrée + one main

## ENTRÉE

**ROASTED BEETROOT SALAD**  
MIXED BEETS, WHIPPED GOATS CHEESE,  
RADISH, CANDIED WALNUTS <sup>GF</sup>

**BEEF TARTARE**  
EYE FILLET, PICKLES,  
CAPERS, HORSE RADISH MOUSSE,  
TRUFFLE YOLK, CROSTINI

**WAGYU MEATBALLS**  
FRIED CAPERS, TOMATO, GARLIC,  
OLIVE TAPENADE, PARMESAN <sup>GF</sup>

**EAST ROCK CRUDO**  
MARKET FRESH FISH, CHILLI, MINT,  
CORIANDER, LIME, COCONUT <sup>GF/DF</sup>

## MAIN

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

**GREENSTONE CREEK 180G EYE FILLET**  
BMS 4+, PASTURE-FED, TARANAKI, NZ  
ORANGE KUMARA PURÉE + JUS

**MARKET FRESH FISH**  
SERVER TO ADVISE

**CAULIFLOWER STEAK**  
CAMELISED ONION SKORDALIA,  
PUMPKIN PURÉE, PICKLED ONION,  
SALSA VERDE <sup>GF/DF</sup>

## ADD ONS

**MARKET FRESH OYSTERS\*** MP  
NATURAL <sup>GF/DF</sup> / BEER BATTERED <sup>DF</sup> (+\$1) /  
SOY DRESSING + YUZU CAVIAR <sup>GF/DF</sup> (+\$1)

**MARINATED OLIVES** 14  
LEMON, ROSEMARY, GARLIC <sup>GF/DF</sup>

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

**HOUSE-MADE BREAD + DIPS** 18  
CAMELISED ONION SKORDALIA,  
OLIVE OIL, BALSAMIC <sup>DF</sup>

## SIDES

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

SEASONAL VEGETABLES <sup>GF/DF</sup> MP

COUSCOUS, PUMPKIN, BEETROOT,  
LEMON HERB DRESSING <sup>DF</sup> 16

STEAK FRIES, TRUFFLE MAYO <sup>GF/DF</sup> 14

# FIFE LANE

— KITCHEN & BAR —

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