BANQUET MENU $95PP

three courses served to the table to share

HOUSE-MADE BREAD ROLLS AND BUTTER

ENTRÉE

CHEF'S SELECTION OF FIFE FAVOURITES TO SHARE

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

CROQUETA
KUMARA, LEEK, PECORINO, BURNT SPRING ONION CRÈMA

WAGYU BEEF TARTARE
CROSTINI, WASABI MAYO, BONITO FLAKES DF

EAST ROCK IKA MATA
MARKET FRESH FISH, COCONUT, CUCUMBER, MINT, PINEAPPLE GF/DF

BRAISED LAMB RIBS
GOCHUJANG GLAZE, CUCUMBER, PICKLED CARROTS, CRISPY SHALLOTS DF

MAIN

CHOICE OF TWO MEATS

MIBRASA GRILLED GREENSTONE CREEK EYE FILLET, PINOT JUS + HORSERADISH MOUSSE GF/DF

BRAISED LAMB SHOULDER, ROMESCO, OLIVE TAPENADE, PINOT JUS GF/DF

ROLLED CHICKEN, CHICKEN MOUSSE, PROSCIUTTO, PARSNIP PUREE, FIG + PISTACHIO CHUTNEY, PINOT JUS GF

HARMONY PORK LOIN, TAMARIND, PARSNIP PUREE, CRACKLING, PICKLED APPLE, PINOT JUS

SIDES SERVED TO THE TABLE TO SHARE

TRIPLE COOKED POTATOES, HERB + SHALLOT BUTTER GF
CORN RIBS, BURNT SPRING ONION CREMA, PECORINO GF
ROCKET, RED ONION, PARMESAN, BOYSENBERRY VINAIGRETTE GF
SEASONAL VEGETABLES

TO FINISH

PLEASE SELECT ONE SWEET TREAT
MINI PISTACHIO CANNOLI *or* TIRAMISU CHEESECAKE

HOUSE-MADE DARK CHOCOLATE TRUFFLES

ADDITIONAL DESSERT OPTIONS
THE CHEESEBARN CHEESE BOARDS, PICKLES, LAVOSH, CHUTNEY **GFO - $10pp**

Include GRAHAM'S 10-YEAR-OLD TAWNY PORT – 45mL **for $20pp**

dairy free desserts available on request

FIFE LANE
— KITCHEN & BAR —

SET MENU 1 $85PP

shared entrée + choice of main

HOUSE-MADE BREAD ROLLS AND BUTTER

ENTRÉE

CHEF'S SELECTION OF FIFE FAVOURITES TO SHARE

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

CROQUETA
KUMARA, LEEK, PECORINO, BURNT SPRING ONION CRÈMA

WAGYU BEEF TARTARE
CROSTINI, WASABI MAYO, BONITO FLAKES DF

EAST ROCK IKA MATA
MARKET FRESH FISH, COCONUT, CUCUMBER, MINT, PINEAPPLE GF/DF

BRAISED LAMB RIBS
GOCHUJANG GLAZE, CUCUMBER, PICKLED CARROTS, CRISPY SHALLOTS DF

MAIN

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

HOUSE-MADE GNOCCHI
PEA PUREE, GREENS, KUMARA CRISPS, PECORINO

HARMONY PORK LOIN
TAMARIND, PARSNIP PUREE, CRACKLING, PICKLED APPLE, PINOT JUS GF

FROM THE MIBRASA

GREENSTONE CREEK, 200G EYE FILLET, BMS 4+
SERVED WITH POTATO ROSTI + PINOT JUS GF
or
GREENSTONE CREEK, 300G SCOTCH, BMS 4+
SERVED WITH POTATO ROSTI + PINOT JUS GF

SIDES SERVED TO THE TABLE TO SHARE
STEAK FRIES, TRUFFLE MAYO GF/DF
SEASONAL VEGETABLES
ROCKET, RED ONION, PARMESAN, BOYSENBERRY VINAIGRETTE GF

ADDITIONAL SAUCE $5ea
MUSHROOM SAUCE GF / PEPPERCORN SAUCE GF / BÉARNAISE GF / PINOT JUS GF/DF / GARLIC + HERB BUTTER GF / TRUFFLE BUTTER GF / HORSERADISH MOUSSE GF / BLUE CHEESE SAUCE GF

FIFE LANE
— KITCHEN & BAR —

SET MENU 2 $85PP
choice of main + choice of dessert

HOUSE-MADE BREAD ROLLS AND BUTTER

MAIN

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

HOUSE-MADE GNOCCHI
PEA PUREE, GREENS, KUMARA CRISPS, PECORINO

HARMONY PORK LOIN
TAMARIND, PARSNIP PUREE, CRACKLING, PICKLED APPLE, PINOT JUS GF

FROM THE MIBRASA

GREENSTONE CREEK, 200G EYE FILLET, BMS 4+
SERVED WITH POTATO ROSTI + PINOT JUS GF
or
GREENSTONE CREEK, 300G SCOTCH, BMS 4+
SERVED WITH POTATO ROSTI + PINOT JUS GF

SIDES SERVED TO THE TABLE TO SHARE
STEAK FRIES, TRUFFLE MAYO GF/DF
SEASONAL VEGETABLES
ROCKET, RED ONION, PARMESAN, BOYSENBERRY VINAIGRETTE GF

ADDITIONAL SAUCE $5ea
MUSHROOM SAUCE GF / PEPPERCORN SAUCE GF / BÉARNAISE GF / PINOT JUS GF/DF / GARLIC + HERB BUTTER GF / TRUFFLE BUTTER GF / HORSERADISH MOUSSE GF / BLUE CHEESE SAUCE GF

DESSERT

PLEASE CHOOSE FROM ONE OF THE FOLLOWING

CHOCOLATE
VANILLA, HONEY, SALT GF

YUZU
MERINGUE, CASHEW, COCONUT

dairy free desserts available on request

SET MENU 3 $105PP
shared entrée + choice of main + choice of dessert

HOUSE-MADE BREAD ROLLS AND BUTTER

ENTRÉE
CHEF'S SELECTION OF FIFE FAVOURITES TO SHARE

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

CROQUETA
KUMARA, LEEK, PECORINO, BURNT SPRING ONION CRÈMA

WAGYU BEEF TARTARE
CROSTINI, WASABI MAYO, BONITO FLAKES DF

EAST ROCK IKA MATA
MARKET FRESH FISH, COCONUT, CUCUMBER, MINT, PINEAPPLE GF/DF

BRAISED LAMB RIBS
GOCHUJANG GLAZE, CUCUMBER, PICKLED CARROTS, CRISPY SHALLOTS DF

MAIN
PLEASE CHOOSE FROM ONE OF THE FOLLOWING

HOUSE-MADE GNOCCHI
PEA PUREE, GREENS, KUMARA CRISPS, PECORINO

HARMONY PORK LOIN
TAMARIND, PARSNIP PUREE, CRACKLING, PICKLED APPLE, PINOT JUS GF

FROM THE MIBRASA

GREENSTONE CREEK, 200G EYE FILLET, BMS 4+
SERVED WITH POTATO ROSTI + PINOT JUS GF
or
GREENSTONE CREEK, 300G SCOTCH, BMS 4+
SERVED WITH POTATO ROSTI + PINOT JUS GF

SIDES SERVED TO THE TABLE TO SHARE
STEAK FRIES, TRUFFLE MAYO GF/DF
SEASONAL VEGETABLES
ROCKET, RED ONION, PARMESAN, BOYSENBERRY VINAIGRETTE GF

ADDITIONAL SAUCE $5ea
MUSHROOM SAUCE GF / PEPPERCORN SAUCE GF / BÉARNAISE GF / PINOT JUS GF/DF / GARLIC + HERB BUTTER GF / TRUFFLE BUTTER GF / HORSERADISH MOUSSE GF / BLUE CHEESE SAUCE GF

DESSERT
PLEASE CHOOSE FROM ONE OF THE FOLLOWING

CHOCOLATE
VANILLA, HONEY, SALT GF

YUZU
MERINGUE, CASHEW, COCONUT

dairy free desserts available on request

FIFE LANE
— KITCHEN & BAR —

SET MENU 4 $120PP
shared entrée + choice of main + choice of dessert

HOUSE-MADE BREAD ROLLS AND BUTTER

FRESH OYSTERS

ENTRÉE
CHEF'S SELECTION OF FIFE FAVOURITES TO SHARE

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

CROQUETA
KUMARA, LEEK, PECORINO, BURNT SPRING ONION CRÈMA

WAGYU BEEF TARTARE
CROSTINI, WASABI MAYO, BONITO FLAKES DF

EAST ROCK IKA MATA
MARKET FRESH FISH, COCONUT, CUCUMBER, MINT, PINEAPPLE GF/DF

BRAISED LAMB RIBS
GOCHUJANG GLAZE, CUCUMBER, PICKLED CARROTS, CRISPY SHALLOTS DF

MAIN
PLEASE CHOOSE FROM ONE OF THE FOLLOWING

HOUSE-MADE GNOCCHI
PEA PUREE, GREENS, KUMARA CRISPS, PECORINO

HARMONY PORK LOIN
TAMARIND, PARSNIP PUREE, CRACKLING, PICKLED APPLE, PINOT JUS GF

FROM THE MIBRASA

SOUTHERN STATION, 200G EYE FILLET, BMS 6
SERVED WITH POTATO ROSTI + PINOT JUS GF
or
GREENSTONE CREEK, 300G SCOTCH, BMS 4+
SERVED WITH POTATO ROSTI + PINOT JUS GF

SIDES SERVED TO THE TABLE TO SHARE
STEAK FRIES, TRUFFLE MAYO GF/DF
SEASONAL VEGETABLES
ROCKET, RED ONION, PARMESAN, BOYSENBERRY VINAIGRETTE GF

ADDITIONAL SAUCE $5ea
MUSHROOM SAUCE GF / PEPPERCORN SAUCE GF / BÉARNAISE GF / PINOT JUS GF/DF / GARLIC + HERB BUTTER GF / TRUFFLE BUTTER GF / HORSERADISH MOUSSE GF / BLUE CHEESE SAUCE GF

DESSERT
PLEASE CHOOSE FROM ONE OF THE FOLLOWING

CHOCOLATE
VANILLA, HONEY, SALT GF

YUZU
MERINGUE, CASHEW, COCONUT

THE CHEESEBARN CHEESE
CUMIN SEED GOUDA OR KALLARNEY BLUE, PICKLES, LAVOSH, CHUTNEY GFO

dairy free desserts available on request

FIFE LANE
— KITCHEN & BAR —

UPGRADE OPTIONS

ADD OYSTERS TO ENTRÉE – MP

BANQUET UPGRADES

ADD OR SWAP OPTIONS WITHIN THE BANQUET MENU

EYE FILLET TO BEEF WELLINGTON
$10 PER PERSON

ADD THIRD PROTEIN
$15 PER PERSON

SET MENU UPGRADES

ADD OR SWAP STEAK OPTIONS WITHIN THE SET MENU

SOUTHERN STATIONS WAGYU, 200G EYE FILLET, BMS 6 - $15 PER PERSON

BLACK ORIGN WAGYU, 250G HANGER BMS 9 - $20 PER PERSON

PLEASE REACH OUT IF YOU HAVE A SPECIFIC REQUEST

SET MENUS 1, 2, 3 ARE ONLY AVAILABLE FOR GROUPS OF 10 TO 24

BANQUET MENU AVAILABLE FOR GROUPS OF 10+

PLEASE NOTE ALL MENUS ARE SUBJECT TO SEASONAL CHANGES