TWO COURSE LUNCH

$70 PER PERSON

Please choose one entrée + one main

ENTRÉE

BEEF TARTARE
WASABI MAYO, BONITO FLAKES, CROSTINI DF

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

CAMBRIDGE DUCK
CONFIT LEG, PARSNIP PURÉE, CAPONATA, BLUEBERRY GF

BRUSCHETTA
FOCACCIA, SMOKED TOMATO, FETA, PISTACHIO

MAIN

GREENSTONE CREEK BMS 4+ 300G SCOTCH FILLET OR **200G EYE FILLET**
POTATO ROSTI + PINOT JUS GF

VENISON STRIPLOIN
HOROPITO, HAZELNUT CREMA, PICKLED BEETS, BOYSENBERRY GF/DF
SERVED MEDIUM RARE

MARKET FRESH FISH
SERVER TO ADVISE

HOUSE-MADE GNOCCHI
MUSHROOMS, WHITE WINE, GOAT'S CHEESE, PINE NUTS

BEGIN

MARKET FRESH OYSTERS NATURAL, MIGNONETTE GF/DF TEMPURA, KEWPIE MAYO DF	MP
MARINATED OLIVES LEMON, ROSEMARY, GARLIC GF/DF	14
BREAD + DIPS HOUSE-MADE, CONFIT GARLIC, OLIVE OIL + BALSAMIC DF	18
CHICKEN LIVER PARFAIT CHICKEN LIVERS, PICKLES, PORT JELLY, HOUSE-MADE BREAD	24

SIDES

ROCKET, RED ONION, PARMESAN, BOYSENBERRY VINAIGRETTE GF	16
TRIPLE-COOKED POTATOES, HERB + SHALLOT BUTTER GF	16
SEASONAL VEGETABLES	16
CORN RIBS, BURNT SPRING ONION CREMA, PECORINO GF	16

FIFE LANE

— KITCHEN & BAR —

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