

# TWO COURSE LUNCH

\$70 PER PERSON

Please choose one entrée + one main

## ENTRÉE

**BEEF TARTARE**  
WASABI MAYO, BONITO  
FLAKES, CROSTINI <sup>DF</sup>

**LAMB RIBS**  
GOCHUJANG GLAZE, CUCUMBER,  
PICKLED CARROT, CRISPY SHALLOTS <sup>DF</sup>

**TUNA CRUDO**  
NORI MUSTARD, SEASAME CRISP,  
KEWPIE, PONZU <sup>GF/DF</sup>

**HALLOUMI**  
NECTARINES, RADICCHIO, HONEY,  
PUFFED QUINOA, DUKKAH <sup>GF</sup>

## MAIN

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

**CHICKEN BREAST**  
PROSCIUTTO, PARSNIP PURÉE,  
FIG CHUTNEY, JUS <sup>GF</sup>

**MARKET FRESH FISH**  
SERVER TO ADVISE

**SMOKED AUBERGINE RAVIOLI**  
LEMON RICOTTA, GOLDEN RAISINS,  
ROASTED TOMATO

## BEGIN

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

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

# FIFE LANE

— KITCHEN & BAR —

DISCOVER THE WAY OF FIFE  
FIFELANE.CO.NZ | @FIFE\_LANE

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