

TWO COURSE LUNCH

\$70 PER PERSON

Please choose one entrée + one main

ENTRÉE

**GREENSTONE CREEK
BEEF CARPACCIO**
CURED EGG YOLK, POTATO CRISPS,
WASABI, CAPERS, PECORINO ^{GF}

BLACK ORIGIN WAGYU
BRISKET BMS 6, POTATO PURÉE,
CHIMICHURRI, BURNT ONION GEL ^{GF}

MIBRASA GRILLED PRAWNS
ROMESCO, RADISH, FURIKAKE ^{GF/DF}

CAULIFLOWER
SPICED COCONUT BROTH, PICKLED
VEGETABLES, POMEGRANATE ^{GF/DF}

MAIN

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

HARMONY PORK
FILLET + JOWL, PROSCIUTTO, ROASTED
PEPPER, CONFIT FENNEL, APPLE ^{GF/DF}

MARKET FRESH FISH
SERVER TO ADVISE

HOUSE-MADE RAVIOLI
SMOKED EGGPLANT, LEMON RICOTTA,
GOLDEN RAISINS, TOMATO

BEGIN

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|---|----|
| MARKET FRESH OYSTERS KIWIFRUIT GRANITA ^{GF/DF} BEER-BATTERED, 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

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| COS, PROSCIUTTO, PARMESAN, CROUTONS, ANCHOVY DRESSING | 18 |
| TRIPLE-COOKED POTATOES, HERB + SHALLOT BUTTER ^{GF} | 16 |
| SEASONAL VEGETABLES | 16 |
| CABBAGE, MISO BUTTER, CHILI, ALMONDS ^{GF} | 16 |

FIFE LANE

— KITCHEN & BAR —

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