



DISCOVER THE WAY OF FIFE
FIFELANE.CO.NZ | @FIFE_LANE

Please reach out if you have a specific request.
All menus subject to seasonal changes / availability
Dishes listed without meat content are vegetarian
Dairy-free desserts available on request
GF: GLUTEN FREE DF: DAIRY FREE

- UPGRADES -
ADD FRESH OYSTERS
+ \$ M P P P
SWAP EYE FILLET TO:
SELECTION OF FIFE LANE MEAT LOCKER CUTS WITH SAUCES
+ \$ 15 P P
SWAP EYE FILLET TO:
BEEF WELLINGTON OR ADD THIRD PROTEIN
+ \$ 10 P P

BANQUET MENU

AVAILABLE FOR
GROUPS OF 10+

THREE COURSES, SERVED TO THE TABLE TO SHARE
HOUSE-MADE BREAD ROLLS + BUTTER

\$105 PP

ENTRÉE

Chef's selection of Fife favourites to share

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

BROCCOLI FILO
SAMBAL, ROMESCO, CASHEW, CORIANDER ^{DF}

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

TUNA CRUDO
PONZU, RADISH, SESAME,
NORI MUSTARD, KEWPIE ^{GF/DF}

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

MAIN

Choice of two meats

**MIBRASA GRILLED
GREENSTONE CREEK EYE FILLET**
PINOT JUS + HORSERADISH MOUSSE ^{GF/DF}

BRAISED LAMB SHOULDER
CRANBERRY SKORDALIA, PEA PUREE,
POMEGRANATE, JUS ^{GF}

ROLLED CHICKEN
CHICKEN MOUSSE, PROSCIUTTO, POTATO PUREE,
FIG + PISTACHIO CHUTNEY, PINOT JUS ^{GF}

HARMONY PORK LOIN
PROSCIUTTO, ROASTED PEPPER
SKORDALIA, JUS ^{GF/DF}

TO FINISH

Please select one sweet treat

**MINI PISTACHIO CANNOLI
OR TIRAMISU CHEESECAKE**

**HOUSE-MADE DARK
CHOCOLATE TRUFFLES**

SIDES

Chef's selection served to share

TRIPLE COOKED POTATOES
HERB + SHALLOT BUTTER ^{GF}

ROOT VEGETABLES
MAPLE, LEMON RICOTTA ^{GF}

COS, PROSCIUTTO, PARMESAN
CROUTONS, ANCHOVY DRESSING

SEASONAL VEGETABLES ^{GF}

ADDITIONAL DESSERT OPTIONS

THE CHEESEBARN CHEESE BOARD
PICKLES, LAVOSH, CHUTNEY ^{GF}
+ \$ 5 P P

GRAHAM'S 10-YEAR-OLD PORT
TAWNY, 45ML
+ \$ 15 P P



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- UPGRADES -

ADD FRESH OYSTERS

+\$ MP PP

ADD/SWAP STEAK OPTIONS

SOUTHERN STATIONS WAGYU

200G EYE FILLET, BMS 6

+\$ 20 PP

SET MENU 1

AVAILABLE FOR
GROUPS OF 10-22

SHARED ENTRÉE + CHOICE OF MAIN
HOUSE-MADE BREAD ROLLS AND BUTTER

\$90 PP

ENTRÉE

Chef's selection of Fife favourites to share

CHICKEN LIVER PARFAIT

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

BROCCOLI FILO

SAMBAL, ROMESCO, CASHEW, CORIANDER^{DF}

GREENSTONE CREEK BEEF CARPACCIO

CURED EGG YOLK, POTATO CRISPS,
WASABI, CAPERS, PECORINO^{GF}

TUNA CRUDO

PONZU, RADISH, SESAME,
NORI MUSTARD, KEWPIE^{GF/DF}

BLACK ORIGIN WAGYU

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

MAIN

Please choose from one of the following

HOUSE-MADE RAVIOLI

SMOKED EGGPLANT, LEMON RICOTTA,
TOMATO, GOLDEN RAISINS

HARMONY PORK

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

MARKET FRESH FISH

SERVER TO ADVISE

From the Mibrasa

GREENSTONE CREEK
200G EYE FILLET, BMS 4

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

COS, PROSCIUTTO, PARMESAN
CROUTONS, ANCHOVY DRESSING

ADDITIONAL SAUCE

+ \$5 EACH

MUSHROOM SAUCE^{GF}

PEPPERCORN SAUCE^{GF}

BÉARNAISE^{GF}

PINOT JUS^{GF/DF}

GARLIC + HERB BUTTER^{GF}

TRUFFLE BUTTER^{GF}

HORSERADISH MOUSE^{GF}

BLUE CHEESE SAUCE^{GF}

CHIMICHURRI^{GF/DF}



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- UPGRADES -

ADD FRESH OYSTERS
+\$ MP PP

ADD/SWAP STEAK OPTIONS

SOUTHERN STATIONS WAGYU
200G EYE FILLET, BMS 6
+\$ 20 PP

SET MENU 2

AVAILABLE FOR
GROUPS OF 10-22

CHOICE OF MAIN + CHOICE OF DESSERT
HOUSE-MADE BREAD ROLLS AND BUTTER

\$90 PP

MAIN

Please choose from one of the following

HOUSE-MADE RAVIOLI

SMOKED EGGPLANT, LEMON RICOTTA, TOMATO, GOLDEN RAISINS

HARMONY PORK

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

MARKET FRESH FISH

SERVER TO ADVISE

From the Mibrasa

GREENSTONE CREEK 200G EYE FILLET, BMS 4

OR

GREENSTONE CREEK 300G SCOTCH, BMS 4

SERVED WITH POTATO ROSTI + PINOT JUS ^{GF}

ADDITIONAL SAUCE + \$5 EACH

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} / CHIMICHURRI ^{GF/DF}

SIDES

Served to the table to share

STEAK FRIES

TRUFFLE MAYO ^{GF/DF}

SEASONAL VEGETABLES

COS, PROSCIUTTO, PARMESAN

CROUTONS, ANCHOVY DRESSING

DESSERT

Please choose from one of the following

BRANDY SNAP

DULCE DE LECHE, CHOCOLATE MOUSSE,
RASPBERRY, WHITE BALSAMIC

MANGO GENOISE

COCONUT + LIME ANGLAISE, CHILI, KATAIFI



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- UPGRADES -

ADD FRESH OYSTERS

+\$ M P P P

ADD/SWAP STEAK OPTIONS

SOUTHERN STATIONS WAGYU

200G EYE FILLET, BMS 6

+\$ 20 P P

SET MENU 3

AVAILABLE FOR
GROUPS OF 10-22

SHARED ENTRÉE, CHOICE OF MAIN + DESSERT
HOUSE-MADE BREAD ROLLS AND BUTTER

\$110 PP

ENTRÉE

Chef's selection of Fife favourites to share

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

BROCCOLI FILO
SAMBAL, ROMESCO, CASHEW, CORIANDER^{DF}

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

TUNA CRUDO
PONZU, RADISH, SESAME,
NORI MUSTARD, KEWPIE^{GF/DF}

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

MAIN

Please choose from one of the following

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

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

MARKET FRESH FISH
SERVER TO ADVISE

From the Mibrasa

**GREENSTONE CREEK
200G EYE FILLET, BMS 4**

OR

**GREENSTONE CREEK
300G SCOTCH, BMS 4**
SERVED WITH POTATO ROSTI + PINOT JUS^{GF}

ADDITIONAL SAUCE + \$5 EACH

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} / CHIMICHURRI^{GF/DF}

SIDES

Served to the table to share

STEAK FRIES
TRUFFLE MAYO^{GF/DF}

SEASONAL VEGETABLES
COS, PROSCIUTTO, PARMESAN
CROUTONS, ANCHOVY DRESSING

DESSERT

Please choose from one of the following

BRANDY SNAP
DULCE DE LECHE, CHOCOLATE MOUSSE,
RASPBERRY, WHITE BALSAMIC

MANGO GENOISE
COCONUT + LIME ANGLAISE, CHILI, KATAIFI



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- UPGRADES -

ADD FRESH OYSTERS
+ \$ M P P P

ADD/SWAP STEAK OPTIONS
SOUTHERN STATIONS WAGYU
200G EYE FILLET, BMS 6
+ \$ 2 0 P P

SET MENU 4

AVAILABLE FOR
GROUPS OF 10-22

SHARED ENTRÉE, CHOICE OF MAIN + DESSERT
HOUSE-MADE BREAD ROLLS + BUTTER + FRESH OYSTERS

\$120 PP

ENTRÉE

Chef's selection of Fife favourites to share

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

BROCCOLI FILO
SAMBAL, ROMESCO, CASHEW, CORIANDER^{DF}

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

TUNA CRUDO
PONZU, RADISH, SESAME,
NORI MUSTARD, KEWPIE^{GF/DF}

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

MAIN

Please choose from one of the following

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

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

MARKET FRESH FISH
SERVER TO ADVISE

From the Mibrasa

**SOUTHERN STATIONS
200G EYE FILLET, BMS 6**

OR

**GREENSTONE CREEK
300G SCOTCH, BMS 4**
SERVED WITH POTATO ROSTI + PINOT JUS^{GF}

DESSERT

Please choose from one of the following

BRANDY SNAP
DULCE DE LECHE, CHOCOLATE MOUSSE,
RASPBERRY, WHITE BALSAMIC

MANGO GENOISE
COCONUT + LIME ANGLAISE, CHILI, KATAIFI

**THE CHEESEBARN
CHEESE BOARD**
CUMIN SEED GOUDA OR KILLARNEY BLUE,
PICKLES, LAVOSH, CHUTNEY^{GF}

ADDITIONAL SAUCE + \$5 EACH

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} / CHIMICHURRI^{GF/DF}

SIDES

Served to the table to share

STEAK FRIES
TRUFFLE MAYO^{GF/DF}

SEASONAL VEGETABLES
COS, PROSCIUTTO, PARMESAN
CROUTONS, ANCHOVY DRESSING