

FINISH

MANGO GENOISE COCONUT + LIME ANGLAISE, CHILI, KATAIFI <i>Perfect with:</i> 2018, Gibbston Valley, Late Harvest Pinot Gris, Central Otago, NZ	18
BRANDY SNAP DULCE DE LECHE, CHOCOLATE MOUSSE, RASPBERRY, WHITE BALSAMIC <i>Perfect with:</i> NV, Clearview, Sea Red, Hawke's Bay, NZ	19
VANILLA PANNA COTTA RHUBARB, BERRY, ALMOND PRALINE ^{GF/DF} <i>Perfect with:</i> 2017, Peregrine, Charcoal Creek, Late Harvest Riesling, Central Otago, NZ	17
ICE CREAM CHEF'S SELECTION, HOUSE-MADE	17
CHEESE THE CHEESE BARN, MATATOKI, NEW ZEALAND <i>Served with:</i> HOUSE-MADE LAVOSH, PICKLES, CHUTNEY	
KALLARNEY BLUE	19
CUMIN SEED GOUDA	18
BRIE	19

DESSERT
COCKTAILS

LEMON MERINGUE PIE LIMONCELLO, ABSOLUT CITRUS VODKA, VANILLA LIQUEUR, LEMON, CREAM, SUGAR, MERINGUE	25
REESE'S PIECES SHEEP DOG PEANUT BUTTER WHISKY LIQUEUR, CRÈME DE CACAO, CREAM, REESE'S CHOCOLATE	25
TIRAMISU ABSOLUT VANILLA VODKA, TAWNY PORT, CHIVAS REGAL WHISKY, ESPRESSO, CREAM, CHOCOLATE	25
FERRERO ROCHER ABSOLUT VODKA, CRÈME DE CACAO, HAZELNUT LIQUEUR, CHOCOLATE, HAZELNUT	25
PISTACHIO CHOCOLATE ABSOLUT VANILLA VODKA, PISTACHIO CREAM, AMARETTO, CHOCOLATE, PISTACHIO	25

We have a comprehensive list of drinks as well as a Bar Snack menu, please see our website for further details.

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

FIFE LANE

— KITCHEN & BAR —

512 MAUNGANUI ROAD, MOUNT MAUNGANUI

TUES-SAT: 3PM-LATE | FRI: 12PM-LATE
PHONE: 07 574 5519 OR BOOK ONLINE:

FIFELANE.CO.NZ

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OYSTERS

MARKET FRESH KIWIFRUIT GRANITA ^{GF/DF} BEER-BATTERED, KEWPIE MAYO ^{DF}	MP
PALOMA NATURAL, TEQUILA, GRAPEFRUIT ^{GF/DF}	12
MIBRASA SMOKED CHORIZO, NORI, CRÈME FRAICHE ^{GF}	12

BEGIN

MARINATED OLIVES LEMON, ROSEMARY, GARLIC ^{GF/DF}	14
KAIMAI MUSHROOM CANNOLI MUSHROOM PARFAIT, PICKLED SHALLOTS	14
MOUNTAIN RIVER VENISON TARTARE GORGONZOLA, NASHI, CANDIED PECANS ^{GF}	16
BLUE SWIMMER CRAB CAKE CRÈME FRAICHE, CHIVES, OSETRA BLACK CAVIAR ^{GF}	28

ENTRÉE

BREAD + DIPS HOUSE-MADE, CONFIT GARLIC, OLIVE OIL + BALSAMIC ^{DF}	18
CHICKEN LIVER PARFAIT CHICKEN LIVERS, PICKLES, PORT JELLY, HOUSE-MADE BREAD	24
BROCCOLI FILO SAMBAL, ROMESCO, CASHEW, CORIANDER ^{DF}	24
TUNA CRUDO PONZU, RADISH, SESAME, NORI MUSTARD, KEWPIE ^{GF/DF}	28
BLACK ORIGIN WAGYU BRISKET BMS 6, POTATO PURÉE, CHIMICHURRI, BURNT ONION GEL ^{GF}	34
MIBRASA GRILLED PRAWNS ROMESCO, RADISH, FURIKAKE ^{GF/DF}	28
GREENSTONE CREEK BEEF CARPACCIO CURED EGG YOLK, POTATO CRISPS, WASABI, CAPERS, PECORINO ^{GF}	30
HOKKAIDO SCALLOP CEVICHE CRÈME FRAICHE, PUFFED QUINOA, APPLE, SESAME ^{GF}	32
CAULIFLOWER SPICED COCONUT BROTH, PICKLED VEGETABLES, POMEGRANATE ^{GF/DF}	24

THE MEAT LOCKER

SERVED WITH POTATO ROSTI + PINOT JUS ^{GF}

SOUTHERN STATIONS WAGYU PASTURE-FED, GRAIN-FINISHED, OTAGO, NZ	
200G EYE FILLET, BMS 6	86
250G SIRLOIN, BMS 6	88
BLACK ORIGIN WAGYU PASTURE-FED, GRAIN FINISHED, CANTERBURY, NZ	
250G HANGER BMS 7	78
GREENSTONE CREEK PASTURE-FED, TARANAKI, NZ	
300G SCOTCH FILLET, BMS 4	62
200G EYE FILLET, BMS 4	56
MATANGI ANGUS PASTURE-FED, HAWKE'S BAY, NZ	
300G RUMP	58
BETHLEHEM BUTCHERY BEN'S CUT OF CHOICE 28+ DAYS DRY-AGED SERVER TO ADVISE	
ADD A SAUCE OR BUTTER MUSHROOM SAUCE ^{GF} / PEPPERCORN SAUCE ^{GF} / GARLIC + HERB BUTTER ^{GF} / TRUFFLE BUTTER ^{GF} / PINOT JUS ^{GF/DF} / HORSERADISH MOUSSE ^{GF} / BLUE CHEESE SAUCE ^{GF} / BÉARNAISE ^{GF} / CHIMICHURRI ^{GF/DF}	
	5

MAIN

ROYALBURN LAMB BACK STRAP CRANBERRY SKORDALIA, WATERCRESS, PEAS, POMEGRANATE ^{GF} Served Medium-Rare <i>Perfect with:</i> 2024, Smith + Sheth, CRU, Cabernet Franc, Hawke's Bay, NZ	54
EAST ROCK MARKET FRESH FISH SERVER TO ADVISE <i>Perfect with:</i> 2025, East Rock, Sauvignon Blanc, Hawke's Bay, NZ	MP
HARMONY PORK FILLET + JOWL, PROSCIUTTO, ROASTED PEPPER, CONFIT FENNEL, APPLE ^{GF/DF} <i>Perfect with:</i> 2025, Beach House, La Plage, Arneis, Hawke's Bay, NZ	46
HOUSE-MADE RAVIOLI SMOKED EGGPLANT, LEMON RICOTTA, TOMATO, GOLDEN RAISINS <i>Perfect with:</i> 2023, Luna, Eclipse, Chardonnay, Martinborough, NZ	38
BEEF WELLINGTON SEASONAL VEGETABLES, PINOT JUS, BÉARNAISE Served Medium-Rare <i>Perfect with:</i> 2021, Trinity Hill, Gimblett Gravels, Syrah, Hawke's Bay, NZ	58

SIDES

TRIPLE-COOKED POTATOES, HERB + SHALLOT BUTTER ^{GF}	16
COS, PROSCIUTTO, PARMESAN, CROUTONS, ANCHOVY DRESSING	18
SEASONAL VEGETABLES	16
BRAISED LEEKS + PROSCIUTTO CRUMB ^{GF}	18
LOBSTER MAC + CHEESE	22
STEAK FRIES, TRUFFLE MAYO ^{GF/DF}	14
CABBAGE, MISO BUTTER, CHILI, ALMONDS ^{GF}	16
ROOT VEGETABLES, MAPLE, LEMON RICOTTA ^{GF}	18
BEER BATTERED ONION RINGS ^{DF}	14

SHARE

GREENSTONE CREEK CHATEAUBRIAND 600G EYE FILLET, TRIPLE COOKED POTATOES, HERB + SHALLOT BUTTER, SEASONAL VEG, PINOT JUS & HORSERADISH MOUSSE ^{GF} Served Medium-Rare	164
MEAT LOCKER MEDLEY SELECTION OF FIFE LANE MEAT LOCKER CUTS, PEPPERCORN SAUCE, BÉARNAISE, PINOT JUS ^{GF} Served Medium-Rare	MP

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— KITCHEN & BAR —

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GF: GLUTEN FREE / DF: DAIRY FREE
2% CHARGE ON ALL CREDIT CARD PAYMENTS