

TWO COURSE LUNCH

\$70 PER PERSON

Please choose one entrée + one main

ENTRÉE

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

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

MOUNTAIN RIVER VENISON TARTARE
GORGONZOLA, CANDIED PECANS,
NASHI CRISPS ^{GF}

LAMB RIBS
MOROCCAN SPICE,
RATATOUILLE, CHICKPEA ^{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}

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

**EAST ROCK
MARKET FRESH FISH**
SERVER TO ADVISE

BEGIN

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

COS, PROSCIUTTO, PARMESAN, CROUTONS, ANCHOVY DRESSING	18
TRIPLE-COOKED POTATOES, HERB + SHALLOT BUTTER ^{GF}	16
SEASONAL VEGETABLES	16
ROOT VEGETABLES, MAPLE, LEMON RICOTTA ^{GF}	18

FIFE LANE

— KITCHEN & BAR —

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