

TWO COURSE LUNCH

\$70 PER PERSON

Please choose one entrée + one main

ENTRÉE

LAMB BELLY SKEWERS
MINT YOGHURT, SMOKED EGGPLANT,
POMEGRANATE, PICKLED ONION ^{GF}

GREEN LIPPED MUSSELS
SPICED COCONUT BROTH,
PICKLED CHILI, COCONUT CHIPS ^{GF/DF}

PRESSED CAULIFLOWER
LEEK CREMA, BLACK GARLIC, TRUFFLE ^{GF}

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

MAIN

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

PORCHETTA
CANNELINI BEAN RAGU,
SILVERBEET, CRACKLING ^{GF}

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

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
CREAMED SPINACH, PANGRATTATO	18

FIFE LANE

— KITCHEN & BAR —

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