

tasting platters

*A selection of our tasters, served in a platter style and
perfect to share*

platter 1 - \$94

Baked falafel, smoked yoghurt, pickled vegetables
Salmon gravadlax, fennel, gin, sour cream, rye
Corned beef croquette, mustard sauce, sauerkraut
Duck and chicken liver parfait, raspberry, piccalilli, crostini
F.F.C. "Fiddlesticks Fried Chicken", green tomato chutney, hot sauce

platter 2 - \$85

Today's bread, whipped butter, olive oil, balsamic
Garlic crostini, sundried tomato and basil hummus, dukkah
Corned beef croquette, mustard sauce, sauerkraut
F.F.C. "Fiddlesticks Fried Chicken", green tomato chutney, hot sauce

platter 3 - \$66

Today's bread, whipped butter, olive oil, balsamic
Sicilian Queen olives, capsicum, rosemary
Devilled eggs, sriracha, shallot, edamame
F.F.C. "Fiddlesticks Fried Chicken"

Additional plates that will be suitable to offer alongside platters

Today's bread, whipped butter, olive oil, balsamic 16
Garlic crostini, sundried tomato and basil hummus, dukkah 12
Baked falafel, smoked yoghurt, pickled vegetables 14.5
Duck and chicken liver parfait, raspberry, piccalilli, crostini 16.5
Corned beef croquette, mustard sauce, sauerkraut 16
F.F.C. "Fiddlesticks Fried Chicken", green tomato chutney, hot sauce 16
Salmon gravadlax, fennel, gin, sour cream, rye 17
French fries, Japanese mayonnaise, American ketchup 9.5
Duck fat roast potatoes, rosemary 9.5

lunch

set menu 1

\$49 - 2 courses/ \$65 - 3 courses

Today's bread selection for the table on arrival

taste

(Presented Platter style)

Corned beef croquette, mustard sauce, sauerkraut

F.F.C. "Fiddlesticks Fried Chicken", green tomato chutney, hot sauce

Salmon gravadlax, fennel, gin, sour cream, rye

lunch

Poached chicken salad, mango salsa, mesclun, coriander,
citrus dressing, bark

BBQ lamb sandwich, smoked paprika butter, Swiss cheese, chilli slaw, fries

Fiddlesticks fish - market fish and seasonal produce that complements the
catch and our imagination

Risotto, smoked fish, spinach, parsley

dessert

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Earl Grey tea parfait, date, brandy snap, rosé

Rosewater brulee, rhubarb ice cream, almond biscotti

lunch

set menu 2

\$58 - 2 courses/ \$75 - 3 courses

Today's bread selection for the table on arrival

taste

(Presented Platter style)

Garlic crostini, sundried tomato and basil hummus, dukkah
F.F.C. "Fiddlesticks Fried Chicken", green tomato chutney, hot sauce
Salmon gravadlax, fennel, gin, sour cream, rye
Corned beef croquette, mustard sauce, sauerkraut

lunch

Poached chicken salad, mango salsa, mesclun, coriander,
citrus dressing, bark
Fiddlesticks fish - market fish and seasonal produce that complements the
catch and our imagination
Angus eye fillet 200g, rosti, pea crush, mustard square
Risotto, smoked fish, spinach, parsley

Sides to come with Mains, to be shared at table

dessert

Salted caramel delice, passionfruit, pistachio crisp, popcorn
Buttermilk bavarois, white chocolate, honeydew, pine nut, berries
Rosewater brulee, rhubarb ice cream, almond biscotti

dinner

set menu 1

\$56 - 2 courses / \$72 - 3 courses

Today's bread selection for the table on arrival

taste

(Presented platter style)

Garlic crostini, sundried tomato and basil hummus, dukkah
F.F.C. "Fiddlesticks Fried Chicken", green tomato chutney, hot sauce
Salmon gravadlax, fennel, gin, sour cream, rye

main

Fiddlesticks fish - market fish, seasonal produce complementing the catch
and our imagination

Chicken supreme, corn, courgette, quinoa, chimichurri
Canterbury lamb shoulder, carrot, asparagus, saffron potato, mint
Risotto, smoked fish, spinach, parsley

Comes with Fiddlesticks Duck Fat Potatoes

dessert

Salted caramel delice, passionfruit, pistachio crisp, popcorn
Earl Grey tea parfait, date, brandy snap, rosé
Rosewater brulee, rhubarb ice cream, almond biscotti

dinner

set menu 2

\$59 - 2 courses / \$75 - 3 courses

Today's bread selection for the table on arrival

taste

(Presented platter style)

Garlic crostini, sundried tomato and basil hummus, dukkah

Baked falafel, smoked yoghurt, pickled vegetables

Salmon gravadlax, fennel, gin, sour cream, rye

Corned beef croquette, mustard sauce, sauerkraut

main

Fiddlesticks fish - market fish, seasonal produce complementing the catch
and our imagination

Canterbury lamb shoulder, carrot, asparagus, saffron potato, mint

Angus eye fillet 200g, rosti, pea crush, mustard square

Risotto, smoked fish, spinach, parsley

Sides to come with Mains, to be shared at table

dessert

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Buttermilk bavarois, white chocolate, honeydew, pine nut, berries

Earl Grey tea parfait, date, brandy snap, rosé

dinner

set menu 3

\$62 - 2 courses / \$79.5 - 3 courses

Today's bread selection for the table on arrival

taste

(Presented platter style)

Garlic crostini, sundried tomato and basil hummus, dukkah

Devilled eggs, sriracha, shallot, edamame

Salmon gravadlax, fennel, gin, sour cream, rye

Corned beef croquette, mustard sauce, sauerkraut

F.F.C. "Fiddlesticks Fried Chicken", green tomato chutney, hot sauce

main

Fiddlesticks fish - market fish and seasonal produce that complements the catch and our imagination

Canterbury lamb shoulder, carrot, asparagus, saffron potato, mint

Angus eye fillet 200g, rosti, pea crush, mustard square

Chicken supreme, corn, courgette, quinoa, chimichurri

Sides to come with Mains, to be shared at table

dessert

Trust the chef as he creates and delivers a selection of delectable shared desserts and cheeses from our menu.

Your taste buds will not be disappointed.