

# breakfast & brunch

Sat – Sun - public holidays / Breakfast 9am – 3pm, Brunch from 11am

break  
fast

(our eggs and bacon are free range)

House Bloody Mary 10

Mimosa 10

- Coconut bread, whipped butter, jam 12.5  
Chai grain bowl, apple, pear, berries, coconut yoghurt 12  
Ricotta and pumpkin hotcakes, maple syrup, cinnamon cream, berry compote 17  
Eggs your way, roasted tomatoes, Turkish bread 14  
House cured salmon, brioche, rocket and avocado salad, crème fraiche, dukkah 17.5  
FS buttie, bacon, egg, coleslaw, relish 15.5  
Corned beef and duck fat hash, poached egg, capsicum, shallot, tomato relish 18  
Eggs Benedict: Ham, smoked salmon, bacon or florentine, hollandaise, house hash brown 18.5  
Big Breakfast: Gourmet sausages, bacon, tomatoes, mushrooms, eggs, ciabatta 24

side

- 2 eggs your way 5 / mushrooms 5 / avocado, dukkah 5 / black pudding 5 / house hash brown 5 / smoked salmon 7 / roast tomatoes 6 / sausages 7 / bacon 7

brunch

## Tasters

- Today's bread, whipped butter, olive oil, balsamic 16  
Sicilian Queen olives, capsicum, rosemary 11.5  
Garlic crostini, sundried tomato and basil hummus, dukkah 12  
Baked falafel, smoked yoghurt, pickled vegetables 14.5  
Devilled eggs, sriracha, shallot, edamame 15  
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

## Mains

- Fiddlesticks fish - market fish and seasonal produce that complements the catch and our imagination POA  
Tempura fish, French fries, pickles, miso mayo 24  
Poached chicken salad, mango salsa, mesclun, coriander, citrus dressing, bark 25  
Caesar salad, egg, bacon, sourdough, gentleman's relish 22  
BBQ lamb sandwich, smoked paprika butter, Swiss cheese, chilli slaw, fries 24.5  
Today's tailor-made pie, crafted fries, pea puree 23  
Pappardelle, white bean, lamb ragout 26  
Risotto, smoked fish, spinach, parsley 26

side

- Vegetables here and now 9.5  
Duck fat roast potatoes, rosemary 9.5  
Baby spinach, cucumber, apple, almond, buttermilk dressing 9.5  
French fries, Japanese mayonnaise, American ketchup 9.5

drink

## bubbles

Canti Prosecco D.O.C. NV (200ml)	11.5
DA LUCA Prosecco D.O.C. NV	39.5
Lavefique Cuvee Vintage Reserve 12	65
Akarua Brut NV	59.5
Pol Roger Brut Reserve NV (*95ml)	*19.5 / 139.5
Piper-Heidsieck Cuvee Brut NV	125

## coffee

Espresso: Short / Long	3.8 / 4
Flat White / Cappuccino	4.5 / 5
Latte / Chai Latte	4.5 / 5
Turmeric Latte	5.7
Hot Chocolate / Mochachino	5.5
Ice Coffee / Ice Chocolate	6.5 / 7.5
Belgium Hot Chocolate	5.5
Decaffeinated	.7
Hazelnut / Vanilla / Caramel	.7
Soy milk	.7
Almond Milk	1

## loose leaf tea

**Native Infusion Tea's** - English Breakfast / Earl Grey / Karariki Green / Ruapehu Rooibos / Otago Gold / Mint Aspiring / Gisborne Dawn / Twisted Kiwi / Wellywood Chai 5

## iced tea's

Lemon / Mango / Peach 5.5

## smoothies

Banana / Berry 8

## milk shakes

Chocolate / Vanilla / Banana / Strawberry / Caramel 6.5 / 7.5

## iced drinks

Chocolate / Mocca / Coffee 6.5 / 7.5

## juice

Orange / Tomato / Grapefruit / Apple / Pineapple / Cranberry 5 / 7