



lunch

SET MENU 1

\$50 - 2 courses / \$66 - 3 courses

Today's bread selection for the table on arrival

TASTERS

(Presented platter style)

Lamb shoulder croquette, spiced carrot puree, mint gravy

F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha

Potted smoked fish, cornichons, lemon, sesame cracker

MAINS

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

Hot smoked salmon salad, watermelon, shallot, mesclun, almonds, dill vinaigrette

BBQ lamb sandwich, charcoal bun, cos, beetroot relish, cheese, fries

Risotto, beetroot, goats cheese, parsley

Comes with Fiddlesticks duck fat roast potatoes

DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Apple & pineapple crumble, chocolate cremeux, plum gel

Goats cheese cheesecake, citrus salad, melon sorbet, puffed rice





lunch

SET MENU 2

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

Today's bread selection for the table on arrival

TASTERS

(Presented platter style)

Spiced red lentil dip, garlic crostini

F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha

Potted smoked fish, cornichons, lemon, sesame cracker

Lamb shoulder croquette, spiced carrot puree, mint gravy

MAINS

Pork belly salad, vermicelli, radish, apple, cucumber, herbs, nam jim

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

Angus eye fillet 200g, dauphinoise potato, charred broccolini, jus

Risotto, beetroot, goats cheese, parsley

Comes with Fiddlesticks duck fat roast potatoes

DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Apple & pineapple crumble, chocolate cremeux, plum gel

Ginger steamed pudding, orange crumb, ginger ale sorbet, chocolate sauce





tasting platters

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

PLATTER 1 - \$94

Breaded tofu, sticky rice, chilli beans

Potted smoked fish, cornichons, lemon, sesame cracker

Lamb shoulder croquette, spiced carrot puree, mint gravy

Duck & chicken liver parfait, raspberry, piccalilli, crostini

F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha

PLATTER 2 - \$85

Today's bread, kelp butter, olive oil

Spiced red lentil dip, garlic crostini

Lamb shoulder croquette, spiced carrot puree, mint gravy

F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha

PLATTER 3 - \$66

Today's bread, kelp butter, olive oil

Tamari & garlic roasted almonds

Spiced red lentil dip, garlic crostini

F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha

Additional plates that will be suitable to offer alongside platters

Today's bread, kelp butter, olive oil 16

Spiced red lentil dip, garlic crostini 13

Breaded tofu, sticky rice, chilli beans 15.5

Duck & chicken liver parfait, raspberry, piccalilli, crostini 16.5

Lamb shoulder croquette, spiced carrot puree, mint gravy 16.5

F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha

Potted smoked fish, cornichons, lemon, sesame cracker 15.5

French fries, Japanese mayonnaise, American ketchup 10

Fiddlesticks duck fat roast potatoes, rosemary, sea salt 9.5



dinner

SET MENU 1

\$57 - 2 courses / \$73 - 3 courses

Today's bread selection for the table on arrival

TASTERS

(Presented platter style)

Spiced red lentil dip, garlic crostini

F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha

Potted smoked fish, cornichons, lemon, sesame cracker

MAINS

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

Pork belly, vegetable & apple puree, potato, fennel, watercress

Canterbury lamb shoulder, spanakopita filo, carrots, hummus

Risotto, beetroot, goats cheese, parsley

Comes with Fiddlesticks duck fat roast potatoes

DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Apple & pineapple crumble, chocolate cremeux, plum gel

Goats cheese cheesecake, citrus salad, melon sorbet, puffed rice





dinner

SET MENU 2

\$60 - 2 courses / \$76 - 3 courses

Today's bread selection for the table on arrival

TASTERS

(Presented platter style)

Spiced red lentil dip, garlic crostini

Breaded tofu, sticky rice, chilli beans

Potted smoked fish, cornichons, lemon, sesame cracker

Lamb shoulder croquette, spiced carrot puree, mint gravy

MAINS

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

Pork belly, vegetable & apple puree, potato, fennel, watercress

Angus eye fillet 200g, dauphinoise potato, charred broccolini, jus

Risotto, beetroot, goats cheese, parsley

Comes with Fiddlesticks duck fat roast potatoes

DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Dark chocolate mousse, caramelized banana, hazelnut sable, pumpkin puree

Apple & pineapple crumble, chocolate cremeux, plum gel





dinner

SET MENU 3

\$63 - 2 courses / \$81 - 3 courses

Today's bread selection for the table on arrival

TASTERS

(Presented platter style)

Spiced red lentil dip, garlic crostini

Lamb shoulder croquette, spiced carrot puree, mint gravy

Potted smoked fish, cornichons, lemon, sesame cracker

Seared scallops, chorizo, apple, celery, lime aioli

* F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha

MAINS

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

Canterbury lamb shoulder, spanakopita filo, carrots, hummus

Pork belly, vegetable & apple puree, potato, fennel, watercress

Angus eye fillet 200g, dauphinoise potato, charred broccolini, jus

Comes with Fiddlesticks duck fat roast potatoes

DESSERTS

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

