



dinner

SET MENU 1

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

Today's bread selection for the table on arrival

TASTERS

(Presented platter style)

Rosemary & lemon olives

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, kumara puree, celeriac & apple remoulade, salt & vinegar almonds

Canterbury lamb shoulder, potato galette, carrot puree, crushed peas

Risotto, ham, cheddar, beer stock

Comes with Fiddlesticks duck fat roast potatoes

DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Apple & pineapple crumble, chocolate cremeux, plum gel

Coconut & Malibu crème brulee, sable, banana chips





dinner

SET MENU 2

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

Today's bread selection for the table on arrival

TASTERS

(Presented platter style)

Rosemary & lemon olives

Vegetable tempura, sticky rice, chilli beans

Potted smoked fish, cornichons, lemon, sesame cracker

BBQ brisket croquette, coffee mayo, pickles

MAINS

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

Canterbury lamb shoulder, potato galette, carrot puree, crushed peas

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

Risotto, ham, cheddar, beer stock

Comes with Fiddlesticks duck fat roast potatoes

DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Apple & pineapple crumble, chocolate cremeux, plum gel

Coconut & Malibu crème brulee, sable, banana chips





dinner

SET MENU 3

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

Today's bread selection for the table on arrival

TASTERS

(Presented platter style)

Rosemary & lemon olives

BBQ brisket croquette, coffee mayo, pickles

Potted smoked fish, cornichons, lemon, sesame cracker

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, potato galette, carrot puree, crushed peas

Pork belly, kumara puree, celeriac & apple remoulade, salt & vinegar almonds

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





lunch

SET MENU 1

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

Today's bread selection for the table on arrival

TASTERS

(Presented platter style)

BBQ Brisket croquette, coffee mayo, pickles

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

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

Risotto, ham, cheddar, beer stock

Comes with Fiddlesticks duck fat roast potatoes

DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Apple & pineapple crumble, chocolate cremeux, plum gel

Coconut & Malibu crème brulee, sable, banana chips





lunch

SET MENU 2

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

Today's bread selection for the table on arrival

TASTERS

(Presented platter style)

Rosemary & lemon olives

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

Potted smoked fish, cornichons, lemon, sesame cracker

BBQ brisket croquette, coffee mayo, pickles

MAINS

Hot smoked salmon salad, mesclun, pear, candied walnuts, pomegranate

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

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

Risotto, ham, cheddar, beer stock

Comes with Fiddlesticks duck fat roast potatoes

DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Apple & pineapple crumble, chocolate cremeux, plum gel

Coconut & Malibu crème brulee, sable, banana chips





tasting platters

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

PLATTER 1 - \$94

Vegetable tempura, sticky rice, chilli beams
Potted smoked fish, cornichons, lemon, sesame cracker
BBQ brisket croquette, coffee mayo, pickles
Rosemary & lemon olives
F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha

PLATTER 2 - \$85

Today's bread, kelp butter, olive oil
Rosemary & lemon olives
BBQ brisket croquette, coffee mayo, pickles
F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha

PLATTER 3 - \$66

Today's bread, kelp butter, olive oil
Potted smoked fish, cornichons, lemon, sesame cracker
Rosemary & lemon olives
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
Vegetable tempura, sticky rice, chilli beans 16
BBQ brisket croquette, coffee mayo, pickles 17
F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha 18
Potted smoked fish, cornichons, lemon, sesame cracker 16
French fries, Japanese mayonnaise, American ketchup 10
Fiddlesticks duck fat roast potatoes, rosemary, sea salt 9.5