



## tasting platters

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

### **PLATTER 1 - \$94**

Pea & chana cakes, riata, kachumber

Seared scallops, buttered leeks, fennel, lemon

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, smoked paprika 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, smoked paprika butter, olive oil

Prosciutto, taleggio, charred peach, ciabatta

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, smoked paprika butter, olive oil 16

Pea & chana cakes, riata, kachumber 15.5

BBQ brisket croquette, coffee mayo, pickles 17

F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha 18

Seared scallops, buttered leeks, fennel, lemon 19.5

French fries, Japanese mayonnaise, American ketchup 10

Fiddlesticks duck fat roast potatoes, confit garlic, thyme 9.5



# lunch

## SET MENU 1

**\$51 - 2 courses / \$67 - 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

Pea & chana cakes, riata, kachumber

### MAINS

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

BBQ lamb sandwich, Scottish bap, cos, beetroot relish, cheese, fries

Saffron risotto, prawns, peas

*Comes with Fiddlesticks duck fat roast potatoes*

### DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Apple, strawberry & ginger crumble, apple crumble ice cream, ginger gel

Coconut & orange crème brulee, thyme sable





# lunch

## SET MENU 2

**\$59 - 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

Seared scallops, buttered leeks, fennel, lemon

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, blue cheese custard, charred broccolini, jus

Saffron risotto, prawns, peas

*Comes with Fiddlesticks duck fat roast potatoes*

### DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Apple, strawberry & ginger crumble, apple crumble ice cream, ginger gel

Coconut & orange crème brulee, thyme sable





# dinner

## SET MENU 1

**\$58 - 2 courses / \$74 - 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

Seared scallops, buttered leeks, fennel & lemon

### MAINS

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

Akaroa salmon, mussels, potato, fennel, seafood nage

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

Saffron risotto, prawns, peas

*Comes with Fiddlesticks duck fat roast potatoes*

### DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Apple, strawberry & ginger crumble, apple crumble ice cream, ginger gel

Coconut & orange crème brulee, thyme sable





# 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

Pea & chana cakes, raita, kachumber

Prosciutto, taleggio, charred peach, ciabatta

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, blue cheese custard, charred broccolini, jus

Saffron Risotto, prawns, peas

*Comes with Fiddlesticks duck fat roast potatoes*

### DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Apple, strawberry & ginger crumble, apple crumble ice cream, ginger gel

Coconut & orange crème brulee, thyme sable





# 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

Seared scallops, buttered leeks, fennel, lemon

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

### MAINS

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

Akaroa salmon, mussels, potato, fennel, seafood nage

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

Angus eye fillet 200g, dauphinoise, blue cheese custard, 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

