



tasting platters

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

PLATTER 1 - \$94

BBQ jackfruit, miso eggplant, apple slaw

Seared scallops, avocado puree, toasted corn, lime

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

BBQ jackfruit, miso eggplant, apple slaw 16

BBQ brisket croquette, coffee mayo, pickles 17

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

Seared scallops, avocado puree, toasted corn, lime 20

French fries, mayonnaise, ketchup 10

Fiddlesticks duck fat roast potatoes, confit garlic, thyme 9.5



lunch

SET MENU 1

\$52 - 2 courses / \$68 - 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

BBQ jackfruit, miso eggplant, apple slaw

MAINS

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

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

Saffron risotto, prawns, peas, preserved lemon

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

Amaretto crème brulee, fig & orange biscotti





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 avocado puree, toasted corn, lime

BBQ brisket croquette, coffee mayo, pickles

MAINS

Hot smoked salmon & watermelon salad, fennel, feta, roquette, hazelnuts

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

Angus eye fillet 200g, kumara puree, horopito butter, broccolini, jus

Saffron risotto, prawns, peas, preserved lemon

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

Amaretto crème brulee, fig & orange biscotti





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

Prosciutto, taleggio, charred peach, ciabatta

MAINS

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

Grilled chicken salad, scotch egg, harissa mayo, mesclun

Canterbury lamb shoulder, potato & chickpea tagine, gremolata, apricot

Saffron risotto, prawns, peas, preserved lemon

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

Amaretto crème brulee, fig & orange biscotti





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

BBQ jackfruit, miso eggplant, apple slaw

Prosciutto, taleggio, charred peach, ciabatta

Seared scallops, avocado puree, toasted corn, lime

MAINS

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

Canterbury lamb shoulder, potato & chickpea tagine, gremolata, apricot

Angus eye fillet 200g, kumara puree, horopito butter, broccolini, jus

Saffron Risotto, prawns, peas, preserved lemon

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

Amaretto crème brulee, fig & orange biscotti





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, avocado puree, toasted corn, lime

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 & chickpea tagine, gremolata, apricot

Angus eye fillet 200g, kumara puree, horopito butter, 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

