



tasting platters

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

PLATTER 1 - \$95

F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha
BBQ jackfruit, miso mayo, apple slaw, cos
Salmon gravadlax, roquette, confit carrot, creme fraiche, walnut
Refried bean croquette, salsa verde, chipotle mayonnaise
Rosemary & lemon olives

PLATTER 2 - \$85

F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha
Today's bread, smoked paprika butter, olive oil
Rosemary & lemon olives
Refried bean croquette, salsa verde, chipotle mayonnaise

PLATTER 3 - \$66

F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha
Today's bread, smoked paprika butter, olive oil
Prosciutto, apricot chutney, smoked brie, hazelnuts, ciabatta
Rosemary & lemon olives

Additional plates that will be suitable to offer alongside platters

Today's bread, smoked paprika butter, olive oil 16.5
BBQ jackfruit, miso mayo, apple slaw, cos 16
Refried bean croquette, salsa verde, chipotle mayonnaise 17.5
F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha 18.5
Salmon gravadlax, roquette, confit carrot, creme fraiche, walnut 21
Prosciutto, apricot chutney, smoked brie, hazelnuts, ciabatta 19.5
French fries, mayonnaise, ketchup 10
Fiddlesticks duck fat roast potatoes, confit garlic, thyme 10



lunch

SET MENU 1

\$52 - 2 courses / \$68 - 3 courses

Today's bread selection for the table on arrival

TASTERS

(Presented platter style)

Salmon gravadlax, roquette, confit carrot, creme fraiche, walnut
F.F.C. "Fiddlesticks Fried Chicken," green tomato chutney, sriracha
BBQ jackfruit, miso mayo, apple slaw, cos

MAINS

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

Lamb sandwich, bap, beetroot relish, cos lettuce, fries

Risotto, smoked fish, mascarpone, preserved lemon

Comes with Fiddlesticks duck fat roast potatoes

DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Pistachio macaroon, Italian meringue, lemon curd, mascarpone sorbet

Coconut jasmine rice pudding, mango sorbet, raspberry, cashew





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

Salmon gravadlax, roquette, confit carrot, creme fraiche, walnut

Refried bean croquette, salsa verde, chipotle mayonnaise

MAINS

Harissa chicken salad, scotch egg, mesclun, apple, cucumber

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

Angus eye fillet 200g, brisket boulangère, broccolini, jus

Risotto, smoked fish, mascarpone, preserved lemon

Comes with Fiddlesticks duck fat roast potatoes

DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Pistachio macaroon, Italian meringue, lemon curd, mascarpone sorbet

Coconut jasmine rice pudding, mango sorbet, raspberry, cashew





dinner

SET MENU 1

\$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

Prosciutto, apricot chutney, smoked brie, hazelnuts, ciabatta

MAINS

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

Harissa chicken salad, scotch egg, mesclun, apple, cucumber

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

Risotto, smoked fish, mascarpone, preserved lemon

Comes with Fiddlesticks duck fat roast potatoes

DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Pistachio macaroon, Italian meringue, lemon curd, mascarpone sorbet

Coconut jasmine rice pudding, mango sorbet, raspberry, cashew





dinner

SET MENU 2

\$62 - 2 courses / \$78 - 3 courses

Today's bread selection for the table on arrival

TASTERS

(Presented platter style)

Rosemary & lemon olives

BBQ jackfruit, miso mayo, apple slaw, cos

Prosciutto, apricot chutney, smoked brie, hazelnuts, ciabatta

Salmon gravadlax, roquette, confit carrot, creme fraiche, walnut

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, brisket boulangère, broccolini, jus

Risotto, smoked fish, mascarpone, preserved lemon

Comes with Fiddlesticks duck fat roast potatoes

DESSERTS

Salted caramel delice, passionfruit, pistachio crisp, popcorn

Pistachio macaroon, Italian meringue, lemon curd, mascarpone sorbet

Coconut jasmine rice pudding, mango sorbet, raspberry, cashew





dinner

SET MENU 3

\$64 - 2 courses / \$82 - 3 courses

Today's bread selection for the table on arrival

TASTERS

(Presented platter style)

Rosemary & lemon olives

Refried bean croquette, salsa verde, chipotle mayonnaise

Salmon gravadlax, roquette, confit carrot, creme fraiche, walnut

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

MAINS

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

Risotto, smoked fish, mascarpone, preserved lemon

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

Angus eye fillet 200g, brisket boulangère, 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

