



Dinner Set Menu 2

\$72 - 2 courses / \$89 - 3 courses

Artisan baked breads, peppercorn butter, olive oil **GF*/DF***

SMALL PLATES TO SHARE

Polenta Fries, Bloody Mary sauce **GF/V**

Fried Cauliflower, butter masala sauce, cashew **GF/DF/V/N**

Grilled Octopus, grapefruit, radish, lemon hummus **GF/DF**

F.F.C. "Fiddlesticks Fried Chicken," Nuoc Cham Chay, Kewpie mayo, spring onion **GF/DF**

MAINS

Fiddlesticks fish - market fish, seasonal produce complementing the catch

or

Caramelised Onion Risotto, pecorino, gremolata **GF/V***

or

Canterbury Lamb Loin, fig, Moroccan couscous, sauteed greens, jus,
served medium rare **GF/DF***

or

250g Southern Stations Wagyu 'MBS 5' Rump, potato & celeriac gratin,
caramelised fennel, bone marrow, jus, served medium rare **GF/DF***

*Served with Fiddlesticks duck fat roast potatoes **GF/DF***

DESSERTS

Trust the chef as he creates and delivers a delectable inspired dessert

Your taste buds will not be disappointed