



Dinner Set Menu 1

\$67 - 2 courses / \$85 - 3 courses

Artisan breads, olive oil, herb compound butter **GF*/DF***

SMALL PLATES TO SHARE

Rosemary Polenta fries, mushroom ketchup **GF/V**

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

Harissa Grilled Octopus, tahini crème fraiche, watercress salad **GF/DF***

MAINS

Fiddlesticks fish - market fish, seasonal produce complementing the catch

or

Green goddess tofu salad, watercress, pickled cucumber, baby spinach, seeds **GF/V**

or

Canterbury lamb shoulder, capsicum bulgur wheat, flame charred courgette, mint & watercress pesto, jus **DF/GF***

or

Chorizo & butternut risotto, spinach, parmesan **GF/DF*/V***

*Comes with Wagyu tallow roasted agria, basil, garlic thyme salt **GF/DF***

DESSERTS

Lime bavarois, blueberry, mint apple sorbet, almond sponge, white chocolate **GF**

or

Dark chocolate Chambord mousse, blackberry sorbet, coffee gel, cherry meringue **GF/V**