



Dinner Set Menu 2

\$73 - 2 courses / \$89 - 3 courses

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

SMALL PLATES TO SHARE

Rosemary Polenta fries, mushroom ketchup GF/V

Summer fruit bruschetta, artichoke, basil, feta, toast GF*/V

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

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

MAINS

Fiddlesticks fish - market fish, seasonal produce complementing the catch

or

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

or

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

or

200g Beef fillet, onion & potato rosti, black garlic & mushroom purée,
broccolini, jus GF/DF

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

DESSERTS

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

Your taste buds will not be disappointed