



# Dinner Set Menu 2

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

Artisan Focaccia, garlic mascarpone, balsamic reduction GF\*/V\*

## SMALL PLATES TO SHARE

Polenta Fries, red chimichurri, tomato chilli jam GF/V

F.F.C. "Fiddlesticks Fried Chicken" ranch dressing, pickles GF/DF\*

Lamb potato croquette, pea purée, mint gel, feta mousse GF/DF\*

Seared Scallops, burnt corn puree, chimichurri, umami cracker GF/DF

## MAINS

Fiddlesticks Fish - market fish, seasonal produce complementing the catch

or

Canterbury Lamb Shoulder, kumara puree, smoked potato fondant, sautéed greens, jus GF/DF

or

Risotto, maple prosciutto, sweet corn, garlic mascarpone, parmesan GF/DF\*/VG\*

or

200g Beef fillet pommes Aligot, charred beans, gremolata, bordelaise sauce GF

*Comes with Wagyu tallow roasted potatoes, onion crème, crispy shallots, parsley GF/DF\**

## DESSERTS

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

Your taste buds will not be disappointed