



Dinner Set Menu 1

\$64 – 2 courses / \$82 – 3 courses

Artisan breads, honey whipped chèvre, fig GF*/DF*

SMALL PLATES TO SHARE

Spiced pumpkin hummus, pesto, seed cracker GF/V

F.F.C. “Fiddlesticks Fried Chicken” ranch dressing, pickles GF/DF*

House falafel, pumpkin, watercress, seeds GF/V

MAINS

Fiddlesticks Fish - market fish, seasonal produce complementing the catch

or

Winter salad, confit chicken, Lebanese couscous, roasted pumpkin,
mesclun, parsley pesto GF / DF / VG*

or

Canterbury lamb shoulder charred cauliflower, almond, carrot baba
ghanoush, mint salsa Verde, jus GF / DF*/N*

or

Risotto, pumpkin & chorizo, baby spinach, parmesan GF/DF*/VG*

*Comes with Wagyu tallow roasted potatoes, roasted garlic, Grana Padano GF/DF**

DESSERTS

Almond butter cake, lemon crème, raspberry GF/N

or

Chocolate Malibu mousse, coconut cake, mango, passion fruit GF/DF/V

GF – GLUTEN FREE (ADVISE IF COELIAC) | DF – DAIRY FREE | V – VEGAN | N – CONTAINS NUTS (ADVISE STAFF)