



WEEKEND BREAKFAST & BRUNCH

MIMOSA 16 / ESPRESSO MARTINI 20

BREAKFAST

DUCK BENEDICT

brioche, poached eggs,
citrus hollandaise, fennel,
watercress GF*/DF* 30

FIDDLESTICK'S BIG BREAKFAST

sausages, bacon, hash, cherry
tomatoes, house beans, mushroom
ketchup, eggs your way GF*/DF 29.5

SCRAMBLED EGGS

cowboy
butter, cherry tomato, chilli jam,
focaccia GF* 23

BENEDICT Akaroa king smoked
salmon or fried chicken; brioche,
poached eggs, hollandaise, salad
greens GF*/DF* 27

HOUSE PULLED PORK potato &
onion rosti, avocado smash,
salad greens, fried egg GF/GF 27

EGGS YOUR WAY ciabatta,
mushroom ketchup GF*/DF* 17

HOUSE SMOKEY BEANS watercress,
focaccia, fried egg GF*/V* 21.5
ADD scrambled tofu 6

CARAMELIZED FRENCH TOAST
bacon, maple butter, dulce,
banana cream 24

HONEY GRANOLA lime buttermilk
bavarois, blueberry, fresh
seasonal fruit 18

BREAKFAST SIDES

Mushrooms 7
Bacon 9
House hash brown 7
Sausages 8
Black pudding 7

BRUNCH

ARTISAN BAKED BREADS olive oil, herb
compound butter GF*/DF* 12 / 20

ROSEMARY POLENTA FRIES mushroom
ketchup GF/V 17

HARISSA GRILLED OCTOPUS tahini crème
fraîche, watercress salad GF/DF* 26.5

SUMMER FRUIT BRUSCHETTA artichoke,
basil, feta, toast GF*/V 22

FOREST MUSHROOM FLAT BREAD pear &
fig, chilli jam, coconut labneh v 24.5

FFC "FIDDLESTICKS FRIED CHICKEN"
nuoc cham chay sauce, Japanese mayo,
pickled onion GF/DF 24.5

CHORIZO & BUTTERNUT RISOTTO spinach,
parmesan GF/DF*/V* 31

DUCK SALAD peach, walnut, feta,
pomegranate & chilli vinaigrette GF/DF 29.5

GREEN GODDESS TOFU SALAD watercress,
pickled cucumber, baby spinach, seeds
GF/V 28

TEMPURA FISH caper mayo, salad, pickles,
fries GF/DF 29.5

PULLED LAMB SHOULDER BURGER pickled
red onion, beetroot slaw, harissa mayo,
fries GF*/DF 28.5

SIDES

GREEN SALAD orange, pickled fennel
GF/DF* 14

WAGYU TALLOW ROASTED AGRIA basil,
garlic thyme salt GF/DF 14

FRIES Kewpie mayo, ketchup GF/DF 13.5

GF - GLUTEN FREE (ADVISE IF COELIAC) / DF - DAIRY FREE
V - VEGAN / N - CONTAINS NUTS (PLEASE ADVISE STAFF)
* DIETARY OPTION AVAILABLE

BUBBLES

Quartz Reef Méthode Traditionnelle	18.5 / 85
Canti Prosecco D.O.C. (200ml)	19.5
DA LUCA Prosecco D.O.C.	12.5 / 57.5
Giesen Sparkling Zero Alcohol	12 / 55
Quartz Reef Méthode Traditionnelle Rosé	19.5 / 95
Piper-Heidsieck Cuvée Brut	28.5 / 140
Bollinger	195

DRINKS

COFFEE

Espresso / Long Black / Americano 5
Cappuccino / Flat White / Latte / 5.5 / 6
Hot Chocolate / Mochachino / Chai 6
Hazelnut, Vanilla, Caramel .5
Oat, Soy, Almond, Coconut Milk .7

ICED PEACH TEA 6

SMOOTHIES Green / Berry 9.5

SHAKES Chocolate / Vanilla /
Banana / Strawberry / Caramel 8.5

JUICE Orange / Tomato / Apple /
Pineapple / Cranberry 7 / 9

NATIVE INFUSION TEA

Breakfast Blend / Earl Gray /
Green & Kawakawa /
Lemongrass & Ginger / Summer Fruit /
Lemon & Honey Chamomile 5.5 EA
Hot Lemon / Hot Blackcurrant 5



FIDDLESTICKS
RESTAURANT & BAR