

TASTE, SIP,
INDULGE

APEROL SPRITZ	16.5
Aperol, Da Luca prosecco, soda, orange	
FIDDLESTICKS SANGRIA	17.5
Choice of red, white or rosé, with our in-house secret mix	
PIPER-HEIDSIECK CUVÉE BRUT	28.5 / 140
QUARTZ REEF METHODE TRADITIONELLE	18.5 / 85

TO SHARE

ARTISAN BAKED BREADS olive oil, herb compound butter GF*/DF* 12 / 20
OLIVES, NUTS, POPCORN GF/DF/V/N 16
ROSEMARY POLENTA FRIES mushroom ketchup GF/V 17

SMALL PLATES

VENISON TARTARE pickled raspberry, focaccia, roasted capsicum vinaigrette GF*/DF 26
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

LARGE PLATES

FIDDLESTICKS FISH market fish that complements the catch & our imagination POA
AKAROA KING SALMON cauliflower farrow, baby spinach, chilli citrus reduction, seasonal greens DF/GF* 45
TEMPURA FISH caper mayo, salad, pickles, fries GF/DF 29.5
CANTERBURY LAMB SHOULDER capsicum bulgur wheat, flame charred courgette, mint & watercress pesto, jus DF/GF* 39.5
200G BEEF FILLET onion & potato rosti, black garlic & mushroom purée, broccolini, jus GF/DF 47
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

CHEF'S
PRIME CUT
TO SHARE

Bespoke shared premium cut, with chef's sides & sauces

500G 21 DAY DRY AGED NZ RIBEYE 88

LUMINA 1KG WHOLE OYSTER LAMB SHOULDER 110

SOMETHING ON THE SIDE

HONEY ROASTED CARROTS spiced chickpea, tahini dressing GF/DF 15
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