



WEEKEND BREAKFAST & BRUNCH

BREAKFAST

SALMON HASH

Smoked Akaroa King salmon, avocado, red onion, greens, house hash, hollandaise **GF 31**

FIDDLESTICKS BIG BREAKFAST

ciabatta, sausages, bacon, roasted tomato, mushroom, smokey beans, hash, eggs your way **GF*/DF 30.5**

VEGAN BIG BREAKFAST

ciabatta, quorn sausage, roasted tomato, mushroom, smokey beans, hash, house lentil tofu **GF*/DF/V 29.5**

FRENCH TOAST

Irish coffee mascarpone, raspberry sorbet **26**

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

EGGS BENEDICT bacon OR mushroom; brioche, poached eggs, hollandaise, salad greens **GF* 28**

PULLED BEEF CHEEK on focaccia, chermoula, fried egg, parmesan **GF*/DF* 27**

HERBED SCRAMBLED EGGS red chimichurri, ciabatta, chorizo jam, toasted seeds **GF*/DF* 24**

SMASHED AVOCADO artisan ciabatta, whipped feta, carrot cashew hummus, served with poached egg OR house lentil tofu **N/V/GF* 26**

POTATO WAFFLES fried chicken, maple Sriracha, poached egg **GF 28**

BREAKFAST SIDES

Mushrooms 7

Bacon 9

House hash brown 7

Sausages 8

Black pudding 7

BRUNCH

ARTISAN FOCACCIA truffle mascarpone, red wine reduction **GF*/DF*/VG 13 / 20**

CARROT CASHEW HUMMUS seeded cracker, pickled mustard seeds **GF/DF/V/N 22**

POLENTA FRIES chermoula, paprika salt **GF/DF/V 19**

HOUSE FLAT BREAD feta, roast pear, fig chutney **DF/VG/V* 24.5**

F.F.C. "FIDDLESTICKS FRIED CHICKEN" Sriracha maple, kimchi **GF/DF 26**

TRUFFLE CAULIFLOWER RISOTTO parmesan, cauliflower crisp **GF/DF* 32**

WINTER SALAD maple sweet potato, pumpkin seed, feta, salad greens, served with confit chicken breast OR house lentil tofu **GF/DF/V* 29.5**

TEMPURA MARKET FISH lemon caper mayo, pickled red onion, salad, fries **GF/DF 30**

LAMB SANDWICH salsa verde, feta, pickled onions, greens, fries **GF*/DF 29**

250G BEEF SIRLOIN mash, creamy onion purée, seasonal vegetables, jus **GF/DF 51**

SIDES

FRIES paprika salt, ketchup, mayo **GF/DF/V 14**

GREEN SALAD lemon tahini, pumpkin seeds, roasted fennel **GF/DF/V 15**

SEASONAL VEG OF THE MOMENT 15

WAGYU TALLOW POTATOES rosemary, confit garlic **GF/DF 15**

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

COCKTAILS

MIMOSA Da Luca prosecco, orange juice **16**

ESPRESSO MARTINI Rogue Society vodka, Kahlua, vanilla, espresso **20**

BLOODY MARY Rogue Society vodka, worcestershire, Tabasco, tomato juice, olives, gherkins, pepper **18**

BUBBLES

Quartz Reef Méthode Traditionnelle **18.5 / 85**

DA LUCA Prosecco D.O.C. **12.5 / 57.5**

Quartz Reef Méthode Traditionnelle Rosé **19.5 / 95**

Piper-Heidsieck Cuvée Brut **28.5 / 140**

DRINKS

COFFEE

Espresso / Long Black / Americano **5**

Cappuccino / Flat White / Latte **5.5 / 6**

Hot Chocolate / Mochachino / Chai **5.5 / 6**

Hazelnut, Vanilla, Caramel **.6**

Oat, Soy, Almond, Coconut Milk **.8**

ICED

Latte / Americano / Chai / Mocha / Chocolate **6.5**

Blended Iced Coffee **8.5**

MATCHA

Latte **6** / Iced Latte **7**

ICED PEACH TEA 7.5

SMOOTHIES Green / Berry **9.5**

SHAKES Chocolate / Vanilla / Banana / Strawberry / Caramel **8.5**

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



FIDDLESTICKS
RESTAURANT & BAR