

TASTE, SIP, INDULGE

APEROL SPRITZ	16.5
Aperol, Da Luca prosecco, soda, orange	
CHILLI MANGO MARGARITA	18.5
El Jimador Reposado tequila, mango, lime, Tabasco, chilli lime salt	
FIDDLESTICKS SANGRIA	17.5
Choice of red, white or rosé, made with our in-house secret mix	
PIPER-HEIDSIECK CUVÉE BRUT	28.5 / 140
QUARTZ REEF METHODÉ TRADITIONELLE	18.5 / 85
QUARTZ REEF METHODÉ TRADITIONELLE ROSÉ	19.5 / 85

TO SHARE

ARTISAN FOCACCIA truffle mascarpone, red wine reduction	VG/GF*/DF* 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/V 24.5

SMALL PLATES

SOUP OF THE MOMENT	17
F.F.C. "FIDDLESTICKS FRIED CHICKEN" Sriracha maple, kimchi	GF/DF 26
SQUID ARANCINI fennel sauce, chorizo jam	GF/DF 27
TEMPURA BEEF RIBS smoked aioli, pickled onion, toasted sesame	GF/DF 28.5
VENISON TATAKI pickled beets, walnut crumb, parmesan foam	GF 26.5

LARGE PLATES

FIDDLESTICKS FISH market fish that complements the catch & our imagination	POA
TRUFFLE CAULIFLOWER RISOTTO parmesan, cauliflower crisp	GF/DF* 32
250G BEEF SIRLOIN mash, creamy onion purée, seasonal vegetables, jus	GF/DF 51
LAMB SHOULDER carrot cashew hummus, leek, buttered chard, mustard	GF/DF*/N 39.5
TEMPURA MARKET FISH lemon caper mayo, pickled red onion, salad, fries	GF/DF 30
WINTER SALAD maple sweet potato, pumpkin seed, feta, salad greens, served with confit chicken breast OR house lentil tofu	GF/DF/V* 29.5
LAMB SANDWICH salsa verde, feta, pickled onions, greens, fries	GF*/DF 29
CRUMBED PORK FILLET white bean salad, chermoula, chorizo jam	GF/DF 38.5

PRIME CUT TO SHARE

Bespoke shared premium cut, with inspired sides & sauces

500G 21 DAY DRY AGED NZ RIBEYE 99

CHEF'S SEASONAL INSPIRED CUT POA

SOMETHING ON THE SIDE

SEASONAL VEGETABLES OF THE MOMENT	15
GREEN SALAD lemon tahini, pumpkin seeds, roasted fennel	GF/DF/V 15
FRIES paprika salt, ketchup, mayo	GF/DF/VG 14
WAGYU TALLOW POTATOES rosemary, confit garlic	GF/DF 15