

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
MARINATED OLIVES	GF/DF/V 11
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

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

FIDDLESTICK'S LUNCH T-BONE

Monday - Friday, lunch only

300g T-Bone Steak with red wine jus **OR** creamy peppercorn sauce 25
ADD 2 fried eggs 8

LARGE PLATES

FIDDLESTICKS FISH	market fish that complements the catch & our imagination POA
TRUFFLE CAULIFLOWER RISOTTO	parmesan, cauliflower crisp VG/V*/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 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

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