



# WEEKEND BREAKFAST & BRUNCH

## BREAKFAST

**EGGS BENEDICT**  
Smoked salmon, mushroom **OR** bacon; House hash, poached eggs, orange hollandaise, salad greens **GF\*/DF\*** 28.5

**LAMB SHOULDER HASH** pickled onion, mint, poached egg **GF/DF** 27

**CHORIZO SCRAMBLE** sourdough, harissa, pickles **DF** 25

**BIG BREAKFAST** sausage, bacon, roasted tomato, mushroom, smokey beans, hash, eggs your way, ciabatta **GF\*/DF\*** 32

**VEGAN BIG BREAKFAST** ciabatta, quorn sausage, roasted tomato, mushroom, smokey beans, hash, falafel **GF\*/DF/V** 29

**SMASHED AVOCADO** hummus, feta, poached egg, salad, ciabatta **GF\*/DF/VG\*** 26  
**ADD** smoked salmon 12

**EGGS YOUR WAY** ciabatta, tomato jam **GF\*/DF\*** 17

**HOUSE CRUMPET** raspberry, cinnamon mascarpone, maple syrup, lemon sugar **GF** 26

**GRANOLA** vanilla pannacotta, rhubarb, fresh fruit **N** 23

## BREAKFAST SIDES

- Mushrooms 8
- Bacon 9
- House hash brown 7
- Sausages 9
- Smoked salmon 12

## BRUNCH

**ARTISAN FOCACCIA** honey whipped chèvre, fig **GF\*/DF\*** 15 / 21

**DUCK LIVER PARFAIT** toast, seasonal pickles **GF\*/DF\*** 25

**SPICED PUMPKIN HUMMUS** pesto, seed cracker **GF/V** 23

**ROSEMARY OLIVES** prosciutto, pita **DF** 17  
**ADD NZ premium cheese:** soft, blue **OR** hard 12

**F.F.C "FIDDLESTICKS FRIED CHICKEN"** ranch dressing, pickles **GF/DF\*** 28

**CRUNCHY TUNA** seaweed, green harissa, labneh, red onion **GF/DF\*** 28

**TEMPURA MARKET FISH** curry mayo, fries, salad **GF/DF** 31

**WINTER SALAD** confit chicken, Lebanese couscous, roasted pumpkin, mesclun, parsley pesto **GF\*/DF/VG\*** 30

**ROULÉ D'AGNEAU BRAISÉ** pulled lamb sandwich, sesame dressing, pickled onion, herb salad, agria fries **DF** 29

**GNOCCHI** braised beef cheek, gremolata, Grana Padano **GF\*/DF\*** 34

**200G BEEF FILLET** Bordelaise sauce, glacé potatoes, preserved lemon, rocket **GF\*** 54

## SIDES

**WAGYU TALLOW ROASTED POTATOES** Grana Padano, roasted garlic **GF/DF\*** 16

**BRUSSELS SPROUTS SALAD** apple, walnut, maple vinaigrette **GF/DF/VG/V** 15

**AGRIA FRIES** ketchup, Japanese mayo **GF/DF** 14

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

## DRINKS

### COFFEE

- Espresso / Long Black / Americano 5
- Cappuccino / Flat White / Latte 5.5 / 6
- Hot Chocolate / Mochachino / Chai 5.5 / 6
- Hazelnut, Vanilla, Caramel, Butterscotch .6
- Oat, Soy, Almond, Coconut Milk .8

### ICED

- Latte / Americano / Chai / Mocha / Chocolate 6.5
- Blended Iced Coffee 8.5

### MATCHA

- Latte 6 / 6.5
- 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