



FIDDLESTICKS

RESTAURANT & BAR

DINNER

Mon – Sun / 5pm – late

TASTERS (1 is a taste, 2 entrée, 3 a delectable selection)

- Fresh ceviche, avocado, basil, lemongrass 11.5
- Prawns and ginger yakitori, tonkatsu sauce 10.5
- Warm olives, marinated in their own oil 8.5
- Weetbix crumbed manchego, quince paste, rosemary 11.5
- Prosciutto vs serrano/ salami vs chorizo 11
- F.F.C. "Fiddlesticks Fried Chicken" 11

STARTERS

- Today's bread, whipped butter, regional olive oil, balsamic 14
- Soup of the moment 16
- Goat's cheese, beetroot, fig, hazelnut 18.5
- Sauté scallops, pickled cucumber, shitake, mandarin 22
- Pressed crab, carrot yoghurt, heirloom carrot salad 22
- Sumac lamb, zucchini baba ganoush, feta, pomegranate 20.5
- Duck liver parfait, marsala, pear, pumpernickel 18

MAINS

- Fiddlesticks fish - market fish, seasonal produce complementing the catch and our imagination POA
- Risotto of pea, pancetta and truffle pecorino 28
- Saffron linguini, smoked salmon, scallops, artichoke, cherry tomato ragout 26.5
- Angus eye fillet, duck fat potatoes, shallots, spinach, horseradish 36.5
- Braised beef cheek, swede puree, bacon, broad beans, porcini, merlot jus 35
- Confit pork belly, cauliflower puree, chorizo, apple, lemon 32.5
- Poached chicken, smoked eggplant, ginger carrots, saffron aioli 32

SIDES

- Asparagus, pine nuts, merlot vinaigrette 9
- Duck fat roasted potatoes 9.5
- French fries, Japanese mayonnaise, American ketchup 7.5
- Rocket, pear, blue cheese salad 8.5



FIDDLESTICKS
RESTAURANT & BAR

LUNCH

Mon – Fri / 11am – 3pm

TASTERS (1 is a taste, 2 an entrée, 3 a delectable selection)

- Fresh ceviche, avocado, basil, lemongrass 11.5
- Prawns and ginger yakitori, tonkatsu sauce 10.5
- Warm olives, marinated in their own oil 8.5
- Weetbix crumbed manchego, quince paste, rosemary 11.5
- Prosciutto vs serrano/ salami vs chorizo 11
- F.F.C. "Fiddlesticks Fried Chicken" 11

STARTERS

- Today's bread, whipped butter, regional olive oil, balsamic 14
- Soup of the moment 16
- Goat's cheese, beetroot, fig, hazelnut 18.5
- Duck liver parfait, marsala, pear, pumpernickel 18
- Pressed crab, carrot yoghurt, heirloom carrot salad 22
- Sumac lamb, zucchini baba ganoush, feta, pomegranate 20.5

MAINS

- Fiddlesticks fish - market fish, seasonal produce complementing the catch and our imagination POA
- Salad of smoked chicken, avocado, bacon, dried cranberries, garlic croute 24.5
- Risotto of pea, pancetta and truffle pecorino 28
- Saffron linguini, smoked salmon, scallops, artichoke, cherry tomato ragout 26.5
- Fiddlesticks steak sandwich, emmental, mustard butter, cornichon salad, thin cut fries 25
- Angus eye fillet, duck fat potatoes, shallots, spinach, horseradish 36.5
- Poached chicken, smoked eggplant, ginger carrots, saffron aioli 32

SIDES

- Asparagus, pine nuts, merlot vinaigrette 9
- Duck fat roasted potatoes 9.5
- French fries, Japanese mayonnaise, American ketchup 7.5
- Rocket, pear, blue cheese salad 8.5



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DESSERT

Organic rice pudding, confit orange, mandarin jelly, marmalade sorbet 16

Beechwood honey parfait, pinot poached pear, anise and cherry shortbread 16.5

Flourless chocolate torte, raspberry sorbet, poppy seed meringue 17.5

Salted caramel delice, passionfruit, pistachio dentelle 16

Cheese selection, on recommendation from our neighbouring Canterbury Cheesemongers, served with everything that works and nothing that doesn't. Choice of: One - 16 / Two - 24 / Three - 32

DESSERT COCKTAILS

Cookies and Raspberry Cream – Chambord liqueur, Baileys, Pátron XO café, cream, honey, Oreos 17

Espresso Martini – Belvedere vodka, Pátron XO café, butterscotch schnapps, espresso 19

DESSERT WINES

	100ml	355ml
Lake Chalice "Sweet Beak" Late Harvest Sauvignon Blanc Marlborough 11	14.5	47.5
d'Arenberg Noble Botryotinia Fuckeliana South Australia 11	17.5	59.0
Pegasus Bay "Finale" Noble Semillon Waipara 10		75.0
Deen De Bortoli "Noble One" NSW 08		78.5
Isabel Noble Sauvage Marlborough 08		95.0
Chateau d'Arche Bordeaux 08		99.0

COFFEE

Hummingbird Coffee

Espresso: Short or Long	3.5
Cappuccino, Flat White	4.0 / 4.5
Latte	4.5
Latte Bowl	5.6
Hot Chocolate / Mochachino	4.7
Iced Coffee / Iced Chocolate	6.2
Soy milk / Decaffeinated	.50
Hazelnut, Vanilla, Caramel	.50

TEA

Loose Leaf Tea

English Breakfast / Earl Grey	
Mixed Berry / Green and Lemon	
Honey Blend / Peppermint	4.6
Chai Latte	4.3

PORT

Barros Tawny	10.0 / 75.0
Barros Ruby	10.0 / 75.0
Barros 10yr	17.0 / 125.0

WHISKY

Glenmorangie 10y	Highlands	13.5	The Glenlivet 15y	Speyside	13.5
Highland Park 12y	Isle of Orkney	12.5	Shackleton	Highlands	32.0
Talisker 10y	Isle of Skye	13.0	- Mackinlay's Rare Old		
Glenfiddich 12y	Speyside	10.5	Laphroaig 10y	Islay	12.5
Glenfiddich 15y	Speyside	13.5	Bowmore 12y	Islay	12.5
Glenfiddich 30y	Speyside	40.0	The Macallan 12y	Speyside	13.0



FIDDLESTICKS
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BREAKFAST

Sat – Sun - Public Holidays / 9am – 3pm

BREAKFAST

Fiddlesticks Breakfast - minute steak, grilled sausages, bacon, confit tomatoes, roast mushrooms, two eggs your way, ciabatta 23

Chive scrambled eggs, toasted turkish bread, confit tomato 13

Spinach, cottage cheese fritter, crisp bacon, poached egg, tomato relish 16.5

"Eggs Fiddlesticks", grilled ciabatta, free range ham **or** Akaroa smoked salmon, olive oil hollandaise 17

Roasted field mushrooms, brioche, truffle butter, rocket 17

Apple beignet, apple puree, vanilla crème fraiche 15.5

BREAKY SIDES

Two Eggs / Confit tomato 4

Free range bacon / Smoked salmon / Roast mushrooms / Grilled sausages 6

BRUNCH 11am – 3pm

Today's bread, whipped butter, regional olive oil, balsamic 14

Soup of the moment 16

Goat's cheese, beetroot, fig, hazelnut 18.5

Duck liver parfait, marsala, pear, pumpernickel 18

Fiddlesticks fish - market fish, seasonal produce complementing the catch and our imagination POA

Salad of smoked chicken, avocado, bacon, dried cranberries, garlic croute 24.5

Risotto of pea, pancetta and truffle pecorino 28

Saffron linguini, smoked salmon, scallop, artichoke, cherry tomato ragout 26.5

Fiddlesticks steak sandwich, emmental, mustard butter, cornichon salad, thin cut fries 25

Confit pork belly, cauliflower puree, chorizo, apple, lemon 32.5

SIDES

Asparagus, pine nuts, merlot vinaigrette 9

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BUBBLES

		Bottle	Glass
Charles Pelletier Blanc De Blancs Brut NV	Burgundy	39.5	9.0
Akarua Brut NV	Central Otago	52.5	10.0
Quartz Reef NV	Central Otago	55.0	11.0
Pol Roger Brut Reserve NV	Epernay	135.0	27.5
Pol Roger Brut Rose Vintage 02	Epernay	195.0	
Pol Roger Blanc de Blancs Vintage 00	Epernay	215.0	
Pol Roger Cuvee Sir Winston Churchill 99	Epernay	395.0	
Piper-Heidsieck Cuvée Brut NV	Reims	115.0	
Charles-Heidsieck Brut Reserve NV	Reims	175.0	
Bollinger La Grande Année 02	Ay	300.0	
Taittinger Comtes de Champagne Blanc de Blancs	Reims	425.0	

COFFEE

Hummingbird Coffee

Espresso: Short or Long	3.5
Cappuccino, Flat White	4.0 / 4.5
Latte	4.5
Latte Bowl	5.6
Hot Chocolate	4.7
Moccachino	4.7
Iced Coffee / Iced Chocolate	6.2
Soy milk	.50
Decaffeinated	.50
Hazelnut, Vanilla, Caramel	.50

TEA

Loose Leaf Tea

English Breakfast / Earl Grey	
Mixed Berry / Green and Lemon	
Honey Blend / Peppermint	4.6
Chai Latte	4.3

SMOOTHIES / MILK SHAKES / ICED DRINKS

Milk Shakes

Chocolate / Vanilla / Banana / Strawberry	5.5 / 7.5
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Smoothies

Banana / Berry	7.2
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Iced Drinks

Chocolate / Mocca / Coffee	5.5 / 7.5
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JUICE

Tomato / Grapefruit / Apple / Pineapple / Cranberry	4.6
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MINERAL WATER

San Pellegrino Sparkling 1 litre	10.0
San Pellegrino Sparkling 500ml	6.7