

Fiddler's Green Vineyard & Bistro

244 Georges Road, RD2 Waipara, NZ 7482 03 314 7679
www.FiddlersGreenBistro.co.nz

Wednesday – Sunday 11am – 10pm Lunch & Dinner

Captains Menu

French Onion Soup – Dark brown & rich topped with a Parmesan crouton.
19

Caramelized Pear – Baked with Goat Cheese, Honey Balsamic + Hazelnuts. (gf)
21

Scallops – Pan Seared on Pork Belly + Truffle Sherry Vinaigrette. (df,gf)
23

Market Fresh Fish – Pan Fried with Ginger on Pickled Winter Vegetables with a Sesame + Seaweed Topping. (gf)
39

Steak – Char Grilled 300g Wakanui Sirloin, Duck Fat Roasted Chips, Radish + Mustard Coleslaw + Red Wine Jus. (gf,df)
43

Rack of Lamb – Pan fried with Olives, Fennel & Goat cheese topped with a pesto dressing
39

Duck Breast – Pan Roasted on Pork Belly, Mushroom Cabbage Roll + Spiced Tamarind Jus. (gf,df)
42

Pasta – Homemade Tortellini, Filled with Spinach & Pine Nuts + Pomodoro, Fresh Basil, Oven Dried Tomatoes, Olive Oil. (vg)
36

(All mains served with Sautéed Seasonal Vegetables or Dressed Salad Greens)

Chocolate Fondant – Light Sponge with Molten Centre (cooked fresh to order) + Vanilla Bean Ice Cream.
18

Crème Brulee – Baked Vanilla Custard with Burnt Sugar Crust (gf)
15

Profiteroles – Filled with Pastry Cream + Fresh Berries & Coulis.
17

Trio of Sorbet – Mango, Kiwifruit & Strawberry
18

(v)Vegetarian. (df)Dairy free. (gf)Gluten free. (vg)Vegan.