

Fiddler's Green Vineyard / Bistro™

Captain's Menu

Blue Cheese Souffle' – Double baked, light & fluffy Souffle' of Kikorangi Blue & mild Cheddar served with wilted Kale & Baby Spinach in Chardonnay Cream(v) 14

Scallops— Pan Seared on Pork Belly with a fragrant Star Anise Dressing & White Wine Sauce (gf) 30

Pate'—Chicken Pate' cooked with White Wine & Herbs, Served with Petite Salad, Balsamic Dressing, Gherkins & Toasted Points(gf option) 15

Vol Au Vent – Two Crusty Puff Pastries filled with Chicken & Mushroom in creamy white sauce, served with Petite Salad, Radish Pickles and Fennel Dressing 18

(Suggested Pairing 2018 Fiddler's Green Chardonnay)

MAINS

Ika Kikorangi – Grilled Paprika & Lemon zest Blue Cod, with Mokau Kelp, steamed Seasonal Vegetables in Citron et Vin Blanc (gf) 42

(Suggested Pairing 2020 Fiddler's Green Dry Riesling)

Pacific Sea Scallops - Wild caught, extra-large Sea Scallops Pan Seared on slow roasted Pork Belly in fragrant Star Anise Dressing & White Wine Sauce with poached Prawns (gf) 44

(Suggested Pairing 2018 Fiddler's Green Chardonnay)

Canterbury Sirloin – 300g Char-grilled premium grass-fed Sirloin, Yorkshire Puddings, Mashed Potatoes, Seasonal Vegetables, Portobello Mushroom, Red Wine Rosemary Jus 45

(Suggested Pairing 2012 Mon Cheval Pinot Noir)

Duck L' Orange— Confit slow roasted Crispy Half Duck in classic Orange Sauce served with steamed Baby Vegetables & Mashed Potatoes (gf) 43

*(Suggested Pairing 2020 Fiddler's Green Sauvignon Blanc
Cameron Douglas 92 points 12/20)*

We source our ingredients from sustainable, local Canterbury farmers and wine suppliers.

Please advise us of any special dietary requirements or allergies for a more enjoyable dining experience

Crew Menu

Taste Plate – Fresh Bread, selection of Cheeses, Pate', Cured Meats, Mt. Cook cold smoked Salmon, Tempura Vegetables, Chutneys, Olives & Pickles (2-3 persons) 45

Baked Squash with Quinoa Pilaf – Turmeric infused Quinoa with Portobello Mushrooms, Kale, Swiss Chard & Baby Spinach, Herbal Cranberry sautéed Apples with Light Citrus Finish, served with a petite salad (vg,gf) 35

(Suggested Pairing 2018 Fiddler's Green Vineyard Chardonnay)

Fish & Chips – Beer battered Blue Cod, Garden Salad, House Fries with Tartare & Tomato Sauce (df,) 35

Two Yorkshire Puddings with Beef Jus (v option) 8

Seasonal Vegetables (v,gf) 9

Green Salad – Dressed seasonal greens (vg,gf) 7

House Fries – Served with Tomato Sauce & Mayonnaise (v) 9

Kid's Menu – Fish & Chips (df) or Crumbed Chicken Tenders & Chips (df) 17

Dessert

Chocolate Lava Cake –Chocolate & Hazelnut sauce, Caramelized Hazelnuts with Vanilla Ice Cream 18

Caramel Crumble Apple – Vanilla & cinnamon poached Apple with Salted Caramel sauce, Crumble & Vanilla Ice Cream 17

Coffee Cashew Cream Cake with Salted Caramel Popcorn – Chocolate Nut Base with Cashew nut Cream Center , topped with Cocanut Caramel & Popcorn (gf,vg) 18

Vanilla Crème Brulee – with Pear Compote, Pecans & Vanilla Ice Cream (gf) 17

Cheese Plate – Three Cheeses with petite Salad, Toasted Pecans, Onion Chutney & toasted points (gf option) 19

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

**Enjoy our daily fresh baked sourdough baguette with each order.
Gluten free crackers available upon request.**

Baguettes available for Take Away 5 Souvenir plastic wine glasses 5 each

**244 Georges Rd. Waipara Valley 7482 www.Fiddlersgreen.nz 03.314.7679
Wed – Sun 11am – 10pm**

Our Menu constantly changes with weekly specials and seasonal adjustments to provide you the freshest sustainable locally sourced ingredients