

Fiddler's Green Vineyard / Bistro™

Ask about our Daily Specials

ENTRÉES

- Sea Scallops** — Pan seared with Prawns served on slow roasted Pork Belly with White Wine sauce, Jus & a Garden Salad garnish (GF, DFO) 36
- Garlic Chili Prawns** – Marinated in Olive oil, pan seared & served with Garden Salad garnish & toasted baguette (DF, GFO) 23
- Chicken Liver Pate'** – Cooked with Red Wine, Garlic & Thyme, served with Gherkins, Relish & toasted baguette (GFO) 19

MAINS

- Ika Kikorangi** – Pan seared Blue Cod fillets with Paprika, Lemon & Pepper rub, Wild Rice, Seasonal Vegetables & White Wine sauce (GF, DFO) 44
(Suggested Pairing 2020 Fiddler's Green Dry Riesling)
- Pacific Sea Scallops** - Pan seared with Prawns served on slow roasted Pork Belly with White Wine Sauce, Jus, Potato Gnocchi & Seasonal Vegetables (GF, DFO) 48
(Suggested Pairing 2020 Fiddler's Green Sauvignon Blanc 92 points CD 20/12)
- Canterbury Sirloin** – Prime beef Sirloin grilled to your liking served with Oregano Roasted Potatoes, Garlic, Mushroom, Seasonal Vegetables & Red Wine Rosemary Jus (GF, DF) 49
(Suggested Pairing 2020 Fiddler's Green Pinot Noir 93 points CD 21/5)
- Duck L' Orange** – Slow roasted Crispy Half Duck in classic Orange Sauce served with Oregano Roasted Potatoes & Seasonal Vegetables (GF,DF) 48
(Suggested Pairing 2020 Fiddler's Green Gewurztraminer)
- Rack of Lamb** – Pan seared & baked served with Potato Gnocchi, Seasonal Vegetables & Red Wine Rosemary Jus (DF, GFO) 46
(Suggested Pairing 2018 Fiddler's Green Pinot Noir)
- Roast Pumpkin & Quinoa Pilaf** – Paprika & Lemon roasted Pumpkin, Turmeric infused Quinoa with Cranberries, Mushroom, Garlic, Balsamic reduction & Garden Salad (DF, GF, VG) 35
(Suggested Pairing 2020 Fiddler's Green Chardonnay 90 points CD 21/2)

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

The Platter – Fresh Bread, Cheeses, Chicken Pate', Cured Meats, Smoked Chicken, Tempura Vegetables, Chutney, Fresh Fruit, Olives & Gerkins (2-3 persons) 52

Fish & Chips – Beer battered Blue Cod, Garden Salad, House Fries with Tartare & Tomato Sauce (DF) 39

SIDES

Seasonal Vegetables (GF,DF,VG) 9

Green Salad – Dressed seasonal greens (GF,DF,VG) 7

House Fries – Served with Tomato Sauce (DF,V) 9

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

DESSERTS

Vanilla Crème Brulee – with toasted Nuts & Biscotti (GFO) 18

Chocolate Torte – Rich Chocolate Cake with Chocolate sauce, toasted Nuts, Raspberry Coulis & Vanilla Ice Cream (GF) 18

Traditional Apple Crumble – Served warm with Mixed Berry Sauce & Vanilla Ice Cream 18

Coffee Cashew Cream Cake with Salted Caramel Popcorn – Chocolate Nut Base with Cashew nut Puree' center, topped with Coconut, Caramel & Popcorn (GF,DF,VG) 18

Cheese Plate – Three Cheeses with Honey, toasted Nuts, fresh Fruit & toasted baguette (GFO) 19

(V)Vegetarian (DF)Dairy free (GF)Gluten free (VG)Vegan (O)Option

**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

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.