

# 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) 25
- 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) 46  
*(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) 49  
*(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) 52  
*(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) 49  
*(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) 48  
*(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) 37  
*(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,  
Two types of Chutney, Fresh Fruit, Olives & Gerkins (2-3 persons) 55

**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](http://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.