

**ABSOLUTELY**  
*The*  
**VERY BEST**  
**PUB FOOD**  
*Available*

**AND NONE BETTER IS SOLD IN THESE PARTS.**



**THE LITTLE FIDDLE** EST. 2018

[THELITTLEFIDDLE.CO.NZ](http://THELITTLEFIDDLE.CO.NZ)

TELEPHONE 03 365 1661

**ARTHUR SHAND & SON.**  
PROPRIETOR

## SMALL PLATES

<b>CRISPY FRIED CHICKEN</b>	<b>\$18.00</b>	<b>IRISH POTATO SKINS (GF)</b>	<b>\$16.00</b>
Marinated with secret spice, served with chipotle aioli		Served with sour cream and tomato salsa	
<b>CRISPY FISH BITES (DF)</b>	<b>\$18.00</b>	Add " Bacon, Cheese & Gravy (\$ 4.00)	
Tempura fish on a bed of Iceberg lettuce, pineapple & mango salsa		<b>GARLIC BREAD</b>	<b>\$10.00</b>
<b>SALT &amp; PEPPER CALAMARI (DF,GF)</b>	<b>\$18.00</b>	<b>SLIDERS</b>	<b>\$18.00</b>
Spicy vietnamese slaw, served with sweet chill sauce and lime		Pork, lamb or chicken (x2), served on salad and bun with crispy fries	
<b>SPICY CHICKEN WINGS</b>	<b>\$18.00</b>	<b>CAULIFLOWER WINGS</b>	<b>\$16.00</b>
Sriracha drizzle		Marinated and fried cauliflower served with chipotle aioli	
<b>BEEF POUTINE</b>	<b>\$18.00</b>	<b>PORK BELLY BITES</b>	<b>\$16.00</b>
Served with tender beef, cheese & bacon		<b>FRIES</b>	<b>\$12.00</b>

## PLATTER

### THE FIDDLE PLATTER

Chicken wings, cauliflower bites, falafel bites, cured meats, crispy squid, mixed cheeses, olives, seasonal fruits, mixed nuts, toasted sourdough, crackers, pickled onions and dips

**FOR 2 PAX \$68**  
**FOR 4 PAX \$98**



## BURGERS

### WAGYU BEEF

Char-grilled, bacon, double cheese, aioli, lettuce, tomato, pickles with onion ring & fries

**\$25.00**

### CRISPY FRIED CHICKEN

Crispy fried chicken, spicy slaw, bacon, double smoked cheese, pickles, smokey BBQ sauce with onion rings & fries

**\$25.00**

### FALAFEL BURGER (V)

Lettuce, tomatoes, pickles and beetroot relish with house made burger sauce, Served with onion ring & fries

**\$23.00**

## SALADS

- CAESAR SALAD** \$25.00  
Romaine lettuce, Pancetta, crispy croutons, soft egg, shaved parmesan and caesar dressing  
Add Chicken (\$ 6.00) Add Salmon (\$ 9.00)
- BEET & PUMPKIN SALAD** (GF, V) \$25.00  
Roasted pumpkin, beetroot, baby spinach, pine nuts, white quinoa and goat cheese with a balsamic vinaigrette
- CHUNKY SALAD** (GF, V) \$25.00  
Crisp lettuce, cucumber, avocado, peas, crispy bacon, and micro greens. Whipped feta and glazed Walnuts
- STEAK SALAD** (GF) \$29.00  
Mixed lettuce, heirloom tomatoes, cucumber and Mint leaves. Bean sprouts, asparagus, crispy Shallots with a house made secret dressing



## FIDDLE FAMOUS ROAST

- FREE RANGE ROAST PORK** \$26.00  
Served with duck fat potatoes & seasonal vegetables
- CANTERBURY LAMB SHOULDER** \$27.00  
Served with duck fat potatoes & seasonal vegetables  
Add Yorkshire pudding \$5
- ROAST BEEF** (Sunday Only) \$26.00  
Served with duck fat potatoes & seasonal vegetables, served with Yorkshire pudding

\*gluten free options on request

## DESSERT

- TRADITIONAL KIWI PAVLOVA** \$12.00  
Fresh crème, ice crème, berry coulis sauce
- CHOCOLATE BROWNIE SUNDAE** \$12.00  
Ice crème sunday & chocolate sauce
- STICKY DATE PUDDING** \$12.00  
Toffee sauce, ice crème
- CHEESECAKE OF THE DAY** \$13.00

## HOUSE CLASSIC

- FULL IRISH BREAKFAST** \$26.00  
Bacon, eggs, sausage, baked beans, grilled tomatoes, mushroom, black pudding, hash browns & toasted bread
- FIDDLE FISH AND CHIPS** \$28.00  
With side salad, homemade tartare sauce with lemon
- CHICKEN SCHINTZEL** \$29.00  
Panko parmesan and herb crumbed with gravy, fries and side salad
- GUINNESS BEEF AND MUSHROOM POT PIE** \$27.00  
Served with mash or fries
- FIDDLE OF HOG** (GF) \$38.00  
Roasted pork loin, crackling, apple sause & gravy, served with season veg, duck fat potatoes
- ANGUS RIBEYE 300G** (GF) \$39.00  
Char-grilled served with asparagus, fries and veg  
OR salad with garlic butter
- BANGERS AND MASH** (GF) \$28.00  
With pea puree, caramelized onion, peas and gravy
- LAMB SHANK** (GF) \$33.00  
Slow braised with rosemary & garlic served with Baby carrots, Mash & Minted Gravy. Add an extra shank \$8
- TRADITIONAL IRISH STEW** (GF) \$29.00  
Tender lamb with carrots, leeks, onions & rosemary. Slow cooked in a herb broth, served with creamy mash totatoes.
- PROSCIUTTO ROLLED CHICKEN** \$34.00  
Spinach and prosciutto rolled chicken, broccolini, creamy mash with a miso mushroom gravy
- STUFFED EGGPLANT** (V) \$29.00  
Stuffed with mushroom, cherry tomatoes, bell peppers, Mozzarella, basil pesto, Toasted pine nuts and feta



## EXTRA WITH MAINS

- MUSHROOM SAUCE** \$7.00
- CHIPS** \$7.00
- VEGETABLES** \$7.00
- SIDE SALADS** \$7.00
- EGG (X2)** \$7.00
- PORTOBELLO MUSHROOMS** \$9.00
- DUCK FAT POTATOES** \$9.00

Gluten free gravy available on request.

THE LITTLE FIDDLE

# BEVERAGE LIST

## CHAMPAGNE

	150ML	300ML	BOTTLE
VEUVE CLICQUOT NV			140
DANIEL LeBRUN NV 750ML			79
LINDAUER 200MLS			13
LINDAUER PROSECCO	13		56

## HOUSE

	150ML	300ML	BOTTLE
NED SAUVIGON BLANC	12	23	57
HUNTAWAY PINOT NOIR	12	23	57

## SAUVIGON BLANC

	150ML	300ML	BOTTLE
THE NED	12	23	57
MT DIFFICULTY ROARING MEG	14	27	62

## PINOT GRIS

	150ML	300ML	BOTTLE
THE NED	12	23	57
MT DIFFICULTY ROARING MEG	14	27	62

## CHARDONNAY

	150ML	300ML	BOTTLE
THE NED	12	23	57
KINGS SERIES BASTARD	15	29	68

## RIESLING

	150ML	300ML	BOTTLE
MT DIFFICULTY RIESLING	14	27	62

## ROSE

	150ML	300ML	BOTTLE
THE NED	12	23	57
MT DIFFICULTY ROARING MEG	14	27	62

## PINOT NOIR

	150ML	300ML	BOTTLE
MT DIFFICULTY ROARING MEG	15	28	69
HUNTAWAY PINOT NOIR	12	23	57

## SHIRAZ

	150ML	300ML	BOTTLE
DARK SIDE OF THE MOON	17	30	78
HUNTAWAY	14	26	62

## RED BLENDS

	150ML	300ML	BOTTLE
TORLESSE CABERNET MERLO	14	27	62
CLAYMORE BITTERSWEET CABERNET SAUV	17	30	75

## LOW ALCOHOL WINES

	150ML	300ML	BOTTLE
WITHER HILLS EARLY LIGHT	11		51
WITHER HILLS PINOT GRIS	11		51

## BEER

### ON TAP

GUINNESS	13.5
KILKENNY	13.5
PANHEAD HAZY	13.5
PANHEAD SUPERCHARGER APA	13.5
EMERSONS PILSNER	13.5
THE LITTLE FIDDLE	11
SPEIGHTS	11
STEINLAGER	12
BULMERS CIDER	13.5
MAC'S GINGER GIANT	13.5

### BOTTLE BEER

STEINLAGER CLASSIC	10
STEINLAGER LIGHT	10
STEINLAGER ZERO	9
STELLA ARTOIS	11
CORONA	11
PANHEAD BLACK STOUT	13
SPEIGHTS MID ALE	10
SPEIGHTS SUMMIT ZERO	9

### CIDER

THOMAS & ROSE 500ML	
APPLE W- WATERMELON AND CUCUMBER	17
APPLE W- STRAWBERRY AND LIME	17
MAGNER'S CIDER 568ML	17

### NON ALCOHOLIC

JUICES	7.5
COKE, SPRITE, GINGER ALE, DIET COKE	6.5
BUNDABERG GINGER BEER	9



ROGUES  
AND  
SAILORS  
WELCOMED  
& ENCOURAGED

ARTHUR SHAND & SON.

PROPRIETOR