

BEVERAGE LIST

“Sip Me Shillelagh” - POTIONS, PINTS
& POUR DECISIONS AWAIT!

CHAMPAGNE	150ML	300ML	BOTTLE
VEUVE CLICQUOT NV			140
DANIEL LeBRUN NV	750ML		85
LINDAUER 200MLS			13
LINDAUER PROSECCO	13		59

HOUSE	150ML	300ML	BOTTLE
THE NED SAUVIGON BLANC (Marlborough)	13	25	59
MAIN DIVIDE MERLOT CABERNET (Waipara)	13.5	23	57

SAUVIGON BLANC	150ML	300ML	BOTTLE
THE NED (Marlborough)	13	25	59
MAIN DIVIDE (Waipara)	13.5	26	62
MT DIFFICULTY ROARING MEG (Central Otago)	15	28	68

PINOT GRIS	150ML	300ML	BOTTLE
THE NED (Marlborough)	13	25	59
MAIN DIVIDE (Waipara)	13.5	26	62
MT DIFFICULTY ROARING MEG (Central Otago)	14	27	62

CHARDONNAY	150ML	300ML	BOTTLE
THE NED (Marlborough)	13	25	59
KINGS SERIES BASTARD (Marlborough)	17	30	79

RIESLING	150ML	300ML	BOTTLE
MAIN DIVIDE (Waipara)	13.5	26	62

ROSE	150ML	300ML	BOTTLE
THE NED (Marlborough)	13	25	59
MT DIFFICULTY ROARING MEG (Central Otago)	14	27	62

PINOT NOIR	150ML	300ML	BOTTLE
MT DIFFICULTY ROARING MEG (Central Otago)	15	28	69
MAIN DIVIDE PINOT NOIR (Waipara)	16	30	2

SHIRAZ	150ML	300ML	BOTTLE
DARK SIDE OF THE MOON (South Australia)	17	30	78
Craggy Range Syrah (Hawkes Bay)	18	32	82

RED BLENDS	150ML	300ML	BOTTLE
Torlesse Cabernet Merlo (Waipara)	15	29	67
CLAYMORE BITTERSWEET CABERNET SAUV (South Australia)	18	32	80

BEER

ON TAP	
GUINNESS	14
KILKENNY	14
PANHEAD HAZY	14
PANHEAD SUPERCHARGER APA	14
EMERSONS PILSNER	14
SPEIGHTS SUMMIT ULTRA	12
SPEIGHTS	12
STEINLAGER	13
FIDDLE CIDER	14
MAC'S GINGER GIANT	14
HYOKETSU ALC LEMONADE	14

BOTTLE BEER	
STEINLAGER CLASSIC	11
STEINLAGER LIGHT	11
STEINLAGER ZERO	10
STELLA ARTOIS	12
CORONA	12
PANHEAD BLACK STOUT	14
SPEIGHTS MID ALE	11
SPEIGHTS SUMMIT ZERO	10

CIDER BOTTLES	
ORCHARD THIEVES	
BERRY	13
PEACH & PASSIONFRUIT	13
MAGNER'S CIDER 568ML	18
CIDER GUEST BOTTLES (CHANGES MONTHLY)	17

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



ARTHUR SHAND & SON.
PROPRIETOR



IRISH FLAIR  HEARTY FARE



THE LITTLE FIDDLE

THELITTLEFIDDLE.CO.NZ

TELEPHONE 03 365 1661

ARTHUR SHAND & SON.
PROPRIETOR

Small plates

CRISPY FRIED CHICKEN	\$18.00
Marinated with secret spice, served with chipotle aioli	
SALT & PEPPER CALAMARI (DF)	\$18.00
Spicy vietnamese slaw, served with sweet chill sauce and lime	
SPICY CHICKEN WINGS (DF,GF)	\$18.00
Served with sriracha drizzle	
BEEF POUTINE	\$19.00
Served with tender beef, cheese, bacon and gravy	
CHICKEN POUTINE	\$19.00
Thick cut fries, chicken, peas and gravy	
IRISH POTATO SKINS (GF)	\$16.00
Served with sour cream and tomato salsa Add bacon, cheese and gravy (\$ 4.00)	

Continued...



GARLIC BREAD	\$10.00
SLIDERS	\$18.00
Pork, lamb or chicken (x2), served with salad on a bun with crispy fries	
CAULIFLOWER WINGS (V)	\$16.00
Marinated and fried cauliflower served with chipotle aioli	
FRIES	\$12.00

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

CRISPY FRIED CHICKEN

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

\$25.00

WAGYU BEEF

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

\$25.00

FALAFEL BURGER (V)

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

\$23.00

Salads

GRILLED CHICKEN SALAD BOWL (GF)	\$27.00
Tomatoes, cucumber, sweet corn, crisp lettuce, danish feta, avocado, broccoli, red onion, shredded carrots, creamy dressing	
BEET & PUMPKIN SALAD (GF, V)	\$26.00
Roasted pumpkin, beetroot, baby spinach, pine nuts, white quinoa and goat cheese with a balsamic vinaigrette	
TOMATO & BUFFALO MOZZARELLA (GF, V)	\$26.00
Vine tomato, chargrilled bell peppers, pink onion, cucumber, herbed croutons, basil, buffalo Mozzarella, balsamic dressing	
STEAK SALAD (GF, DF)	\$32.00
Mixed lettuce, heirloom tomatoes, cucumber and mint leaves, bean sprouts, asparagus, crispy shallots with a house made secret dressing	

House Classics

FULL IRISH BREAKFAST	\$27.00
Bacon, eggs, sausage, baked beans, grilled tomatoes, mushroom, black pudding, hash browns & toasted bread	
FIDDLE FISH AND CHIPS (DF)	\$28.00
With side salad, homemade tartare sauce with lemon	

CHICKEN OR BEEF SCHNITZEL

Panko parmesan and herb crumbed served with fries, slaw and your choice of gravy, pepper sauce or mushroom sauce

\$30.00

GUINNESS BEEF AND MUSHROOM POT PIE	\$28.00
Served with mash or fries	
FIDDLE OF HOG	\$38.00
Roasted pork loin, crackling, apple sauce & gravy, served with seasonal veg, duck fat potatoes	

Desserts

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

FIDDLE FAMOUS Roasts

FREE RANGE ROAST PORK	\$26.00
Served with duck fat potatoes and seasonal vegetables Add Yorkshire pudding \$4	
CANTERBURY LAMB SHOULDER	\$27.00
Served with duck fat potatoes and seasonal vegetables Add Yorkshire pudding \$4	
ROAST BEEF (Saturday & Sunday)	\$27.00
Served with duck fat potatoes and seasonal vegetables, served with Yorkshire pudding	

*gluten free options on request

ANGUS RIBEYE 300G (GF)	\$39.00
Char-grilled served with broccolini, fries and veg OR salad with garlic butter	
BANGERS AND MASH	\$29.00
With caramelized onion, peas and gravy	
LAMB SHANK	\$33.00
Slow braised with rosemary & garlic served with broccolini, 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 potatoes	
PROSCIUTTO ROLLED CHICKEN (GF)	\$34.00
Spinach and prosciutto rolled chicken, broccolini, creamy mash with a miso mushroom gravy	
HARISSA GRILLED CAULIFLOWER (GF, V)	\$28.00
White bean sauce, basil chimichurri, crispy leek, pine nut	

Extras with mains

PEPPER SAUCE	\$5.00
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.