

PIZZAS

PROSCIUTTO \$24

Smoked cheese, pomodoro tomato, rocket, prosciutto, bocconcini, EVOO

TANDOORI CHICKEN \$24

Mozzarella, pomodoro tomato, capsicum, chicken thigh, Spanish onion, peri peri sauce

SUPREME \$26

Mozzarella, pomodoro tomato, capsicum, olives, salami, ham, mushroom

THE BUTCHER \$26

Mozzarella, pomodoro tomato, leg ham, salami, Italian sausage

HABANERO \$22

Mozzarella, pomodoro tomato, hot salami, Habanero chilli, olives, capsicum

HAWAIIAN \$20

Mozzarella, pomodoro tomato, pineapple, leg ham

GAMBERI \$26

Prawns, garlic, chilli & heirloom tomatoes, EVOO

CHICKEN CARBONARA \$24

Mozzarella, creamy cheese sauce, chicken, bacon, mushroom

\$2 ADD ONS: PINEAPPLE, CAPSICUM, EXTRA CHEESE, FRESH TOMATO, MUSHROOM, OLIVES

\$4 ADD ONS: LEG HAM, SALAMI, ANCHOVIES, BUFFALO MOZZARELLA, VEGAN CHEESE

\$6 ADD ONS: PROSCIUTTO, MORTADELLA

EVOO = EXTRA VIRGIN OLIVE OIL



RICOTTA SALAMI \$24
Provolone, buffalo ricotta, pomodoro tomato, salami, basil, parmesan EVOO

MARGHERITA \$19
Mozzarella, parmesan, pomodoro tomato, basil, EVOO

PESTO VEG \$24
Pesto, heirloom tomato, ricotta, basil, oregano, garlic EVOO

THE VEGGIE PATCH \$24
Mozzarella, pomodoro tomato, grilled zucchini, grilled eggplant, grilled capsicum, heirloom tomato, Spanish onion, EVOO

GLUTEN FREE BASE \$3



MENU

Tap. Order. Pay.
Contactless ordering using the **me&u** beacon on your table

KITCHEN TRADING HOURS

BISTRO SUN-THURS 11AM-9PM & FRI-SAT 11AM-10PM
PIZZERIA 11AM-LATE / BREAKFAST SUNDAY 8AM-10.30AM

SUNDAY
KIDS EAT FREE
WITH ANY MAIN MEAL PURCHASE

MONDAY
CHICKEN SCHNITZEL
\$18

TUESDAY
STEAK NIGHT
\$20

WEDNESDAY
FISH OF THE DAY
\$20
CHOOSE FROM FISH & CHIPS, ATLANTIC SALMON OR BARRAMUNDI

THURSDAY
WINGS OR BURGERS
\$18

FRIDAY
PIZZA
\$18

TERMS & CONDITIONS APPLY TO ALL FIDDLER FEES

kids

SERVED AS ENTREES
ALL KIDS MEALS INCLUDE ICECREAM AND SOFT DRINK

- LUIGI PIZZA (HAM & CHEESE)** mozzarella, pomodoro tomato, leg ham \$10
- KIDS BURGER** Wagyu beef patty w cheese, lettuce, tomato & chips \$10
- KIDS CHICKEN SCHNITZEL** Panko crumbed chicken breast w chips \$10
- KIDS SPAGHETTI BOL** *gfm* w parmesan cheese \$10
- KIDS BATTERED FISH & CHIPS** Battered fish cocktails & chips \$10

gf GLUTEN FREE / *gfm* GLUTEN FREE ON MODIFICATION / *v* VEGETARIAN / *vm* VEGETARIAN ON MODIFICATION

f FIDDLER FAVE



Practice social distancing;



Wash your hands often with soap and water for at least 20 seconds;



Please remember your booking duration is 2 hours

[f](#) [i](#) [@thefiddlerrousehill](#)



NO ALTERATIONS TO MENU ITEMS PLEASE.

PLEASE CONSIDER THAT ALL MENU ITEMS MAY CONTAIN TRACES OF GLUTEN, NUTS AND OTHER ALLERGIES

SMALL BITES

ALL ITEMS MADE FRESH FROM AL'S PIZZERIA

ANTIPASTO \$29

Woodboard - 3 meats, 3 aged cheese, black olives, sun-dried tomato, focaccia, caramelised onion & honey

FOCACCIA HERB v \$6

Parsley, thyme, oregano & balsamic olive oil

GARLIC CRUST v \$12

CHEESY GARLIC CRUST v \$16

BRUSCHETTA v \$19

4 pieces of house made focaccia bread, Roma tomato tossed in EVOO, garlic, basil, rocket, bocconcini cheese w balsamic glaze

BASKET OF SUPER CRUNCH CHIPS v \$10

w chilli mayonnaise

POTATO WEDGES v \$12

w sour cream & sweet chilli sauce

🌱 SWEET POTATO CHIPS v \$16

w aioli

🌱 SALT & PEPPER SQUID gf \$18 / \$26

w chilli soy dipping sauce & aioli (SINGLE/DOUBLE)

🌱 CHICKEN WINGS 🍷 \$18

½ KG WINGS + 1 SAUCE

🌱 1KG WINGS + 2 SAUCES \$26

Sticky twice cooked wings w your choice of the following sauces: blue cheese, ranch or hot dipping sauce

FIDDLER PLATE \$45

Enjoy a taste of all The Fiddler favourites - salt & pepper squid, spicy chicken wings, pork belly, sweet potato chips & bolognese arancini

Leafy and Light

CAESAR gf, vm \$19

Cos lettuce, crispy bacon, parmesan, garlic croutons w Caesar dressing topped w egg

CRUNCHY ASIAN KALE gf, v \$17

Kale, carrots, Chinese cabbage, capsicum, fried Asian shallots, topped w peanut dressing & crunchy noodles

PUMPKIN FETTA gf, v \$19

mesclun green salad, sundried tomatoes red onion, roasted pumpkin, beetroot, Danish feta, pomegranate dressing

ADD PROTEIN

GRILLED CHICKEN THIGH \$6

SQUID \$6

PORK BELLY \$6

LIGHTLY BATTERED CAULIFLOWER FLORETS \$6

BURGERS

CHICKEN RANCH \$22

Southern style deep fried chicken marinated overnight in buttermilk, melted American cheddar, crispy bacon, lettuce, tomato, red onion, ranch & smoky mayo on a brioche milk bun w chips

WAGYU gf, vm \$22

Juicy Wagyu beef patty, egg, bacon, gherkin mayo, lettuce, tomato, red onion, thick melted American cheese, aioli & caramelised onion on a brioche milk bun w chips

PORK BELLY gf, vm \$22

Sticky Asian BBQ pork belly, crispy cabbage & cucumber slaw, kewpie mayo, fried shallots & fresh coriander on a brioche milk bun w chips

CLASSIC DOUBLE CHEESE gf, vm \$22

Double wagyu beef patty, American cheddar, onion, gherkin, tomato ketchup & American mustard on a brioche milk bun w chips

STEAK SANDWICH gf, vm \$22

Char grilled steak, lettuce, tomato, house made beetroot hummus, caramelised onion, American cheddar aioli & BBQ sauce on a fresh ciabatta roll w chips

SWAP CHIPS FOR SWEET POTATO CHIPS & AIOLI \$3

GFM = LOTUS CHIPS + GO NAKED
ORDER YOUR BURGER NAKED TO REPLACE THE BUN WITH ICEBERG LETTUCE

MAINS

GUINNESS PIE \$26

House made mushy peas, creamy mash & gravy

VEAL SCHNITZEL \$32

Hand crumbed & pan fried, creamy mash, coleslaw & mushroom sauce

CHICKEN SCHNITZEL \$25

Chips, coleslaw & gravy

CHICKEN PARMIGIANA \$27

Panko crumbed chicken topped w napolitana sauce, smoked ham & melted cheese w chips & aioli

ATLANTIC SALMON gf \$32

Pan fried, smashed potatoes, crunchy broccolini w house made chimichurri sauce (cooked medium)

BARRAMUNDI gf \$32

Crispy skin w potato, Spanish onion, tomato, rocket & mango-avocado salsa

LASAGNE \$22

House made traditional lasagne baked in bolognese, bechamel sauce w fresh basil

FISH & CHIPS \$25

Hand battered flathead fillets w chips & tartare sauce

PORK BELLY gf \$32

Roasted sweet potato, bok choy, chunky apple compote & red wine jus

PORK RIBS gf, vm 1/2 RACK \$35

Slow cooked smokey bbq pork ribs & chips FULL RACK \$45

PORK KNUCKLE gf, vm \$32

Creamy mash, sauerkraut, gravy & chunky apple compote

PORTUGUESE CHICKEN gf, vm \$26

Half marinated Portuguese chicken, chips, garden salad & chilli mayo

LAMB CUTLETS gf \$34

Four grilled cutlets w mesclun green salad, sundried tomatoes red onion, roasted pumpkin, beetroot, Danish feta, pomegranate dressing

SPAGHETTI PRAWN OLIO 🍷, gf, vm \$32

Marinated garlic prawns, olive oil, semi dried tomatoes, rocket, chilli, finished w fine breadcrumbs

STEAK

SERVED W CHIPS, CORN ON THE COB, BROCCOLINI & CHOICE OF SAUCE

300GM ANGUS RUMP MSA gf, vm \$32

250GM GRASS FED \$34

SCOTCH FILLET MSA gf, vm \$35

200GM EYE FILLET gf, vm \$35

450GM RIB EYE MSA gf, vm \$45

GFM = CHIPS REPLACED WITH A SIDE SALAD

Sauce

CREAMY MUSHROOM SAUCE

SWEET CHILLI & SOUR CREAM

PEPPER SAUCE

RED WINE JUS gf

DIANE

GRAVY

AIOLI gf

SURF AND TURF YOUR STEAK \$8

SAUCES ALL \$2

Sides

CRUNCHY CHIPS \$5

MIXED SEASONAL VEG \$4

MASH POTATO gf \$4

GARDEN SALAD \$4

WEDGES \$6

SWEET POTATO CHIPS \$7

DESSERT

WARM NUTELLA BROWNIE \$15

vanilla ice cream, crushed hazelnuts & chocolate ganache

CRÈME BRÛLÉE gf, vm \$15

nut biscotti & strawberries

OREO CHEESECAKE \$15

NUTELLA PIZZA \$24

Nutella, strawberries, banana topped w icing sugar

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🌱 FIDDLER FAVE

