

PIZZAS

- HAM & MUSHROOM** \$20
mozzarella, pomodoro tomato, ham, mushroom
- PROSCIUTTO** \$24
Smoked cheese, pomodoro tomato, rocket, prosciutto, bocconcini, EVOO
- 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
- RICOTTA SALAMI** \$24
Provolone, buffalo ricotta, pomodoro tomato, salami, basil, parmesan EVOO

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

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

\$6 ADD ONS: PROSCIUTTO, MORTADELLA

EVOO = EXTRA VIRGIN OLIVE OIL



- 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
- VEGAN** \$25
heirloom tomato, pomodoro tomato, eggplant, basil pesto, pine nuts, vegan cheese
- GLUTEN FREE BASE** \$2

HEAD TO AL'S PIZZERIA TO SEE DESSERT PIZZA SPECIAL!



kids

SERVED AS ENTREES
ALL KIDS MEALS
INCLUDE ICECREAM
AND SOFT DRINK

- LUIGI PIZZA (HAM & CHEESE)** mozzarella, pomodoro tomato, leg ham \$10
- ADD PINEAPPLE** \$2
- KIDS BURGER** Wagyu beef patty w cheese, lettuce, tomato & chips \$10
- KIDS CHICKEN SCHNITZEL** Panko crumbed chicken breast w chips \$10
- KIDS SPAGHETTI BOL** w parmesan cheese \$10
- KIDS BATTERED FISH & CHIPS** Battered fish cocktails & chips \$10



Welcome Back MENU



KITCHEN TRADING HOURS

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

We can all enjoy The Fiddler responsibly with these simple steps

Practice social distancing;

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

Cover your mouth and nose when you cough or sneeze;

Avoid touching your eyes, nose, and mouth;

Most importantly, please stay home if you feel sick.

Please remember your booking duration is 2 hours

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

F FIDDLER FAVE

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 \$28

Woodboard - 3 meats, 3 aged cheese, focaccia, caramelised onion & honey

BUFFALO WOODBOARD \$18

Woodboard - buffalo cheese, mortadella, prosciutto, rocket, heirloom tomato, shaved grana, breadstick, side of olive oil

FOCACCIA HERB \$6

Parsley, thyme, oregano & 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

ITALIAN FLAG \$38

Half metre of pizza topped with 3 flavours - Margherita
- Prosciutto & heirloom tomato
- Ricotta salami, cheese & peppers



BASKET OF SUPER CRUNCH CHIPS V \$10

w chilli mayonnaise

POTATO WEDGES V \$12

w sour cream & sweet chilli sauce

SWEET POTATO WEDGES 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 wedges & deep fried haloumi

Leafy and Light

CAESAR gf vm \$19

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

CRUNCHY ASIAN KALE gf vm \$17

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

THE GARDENER gf v \$19

Avocado, quinoa, cherry bocconcini, capsicum, cherry tomatoes, green asparagus, mesclun greens & cilantro lime dressing

ADD PROTEIN

POACHED CHICKEN \$6

SQUID \$6

PORK BELLY \$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 gfvm \$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 gfvm \$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 gfvm \$22

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

STEAK SANDWICH gfvm \$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 WEDGES & 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

TRADITIONAL GERMAN 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, 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 gfvm \$35

Slow cooked smokey bbq pork ribs & chips

PORK KNUCKLE gfvm \$32

Creamy mash, sauerkraut, gravy & chunky apple compote

PORTUGUESE CHICKEN gfvm \$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, warm pumpkin, beetroot, Danish feta, pomegranate dressing

SPAGHETTI PRAWN OLIO gfvm \$32

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



 GLUTEN FREE /  GLUTEN FREE ON MODIFICATION /  VEGETARIAN /  VEGETARIAN ON MODIFICATION

 FIDDLER FAVE

STEAK

ALL OUR STEAKS ARE MSA GRADE

300GM ANGUS RUMP gfvm \$32

250GM GRASS FED \$34

SCOTCH FILLET gfvm \$35

200GM EYE FILLET gfvm \$35

450GM RIB EYE gfvm \$45

SERVED WITH CHIPS, DUTCH BABY CARROTS, CRUNCHY BROCCOLINI & CHOICE OF SAUCE

GFM = CHIPS REPLACED WITH A SIDE SALAD

CREAMY MUSHROOM SAUCE \$3

PEPPER SAUCE \$3

RED WINE JUS gf \$3

DIANE \$3

GRAVY \$2.5

AIOLI gf \$2.5

Sides

AVO \$3

CRUNCHY CHIPS \$4

MIXED SEASONAL VEG \$4

MASH POTATO \$4

BROCCOLINI & CARROTS \$4

GARDEN SALAD \$4

SLAW \$4

WEDGES \$4

w sweet chilli & sour cream

SWEET POTATO WEDGES \$6

w aioli

DESSERT

WARM NUTELLA BROWNIE \$15

vanilla ice cream, crushed hazelnuts & chocolate ganache

CRÈME BRÛLÉE gfvm \$15

nut biscotti & strawberries