

Miss Fitz DINNER MENU

CASTELVENTRANO OLIVES | 8

green olives marinated in olive oil, citrus, herbs

TARAMASALATA | 14

with salmon roe on crisp bread

PADRON PEPPERS | 12

charred with sea salt

IBERICO HAM | 17

50g of Spanish ham

CHARRED OCTOPUS | 19

with sambal matah

GRILLED GARLIC TIGER PRAWNS | 20

with tomato and white wine sauce

MISO MARINATED SALMON COLLAR | 21

with cucumber-avocado salad

Medium Plates

CHICKEN KEBAB | 26

with quinoa, roasted vegetables and yoghurt dressing

FALAFEL SALAD | 24

with cucumber, soft herbs and whipped goats' curd

TUNA CEVICHE | 26

with grapefruit, pickled onions and fried sweet potato

LAMB BELLY | 32

in mixed grains with almonds and spicy green yogurt

MUSHROOM CROQUETTES | 14

mushroom and manchego croquettes with black garlic aioli

SPICED HUMMUS | 12

with sliced baguette, house special add crab +4

DUCK LIVER PARFAIT | 15

with pickles and pepper croutons

BURRATA | 20

creamy Italian cheese with tomato, basil and balsamic pearls

LAMB CUTLET | 14

double-crumbed and baked with jalapeno sauce

SESAME-COATED AHI TUNA | 23

with fennel and citrus salad

GLAZED SHORT RIB | 22

braised for 15 hours

NEW ZEALAND MUSSELS | 28

in cider, fennel and citrus with charred sourdough

ROMAINE AND BRUSSEL SPROUTS CAESAR | 23

with soft poached egg and anchovy

GRILLED HANGER STEAK | 34

300g with potato fondant, jus and side salad

SPICED CAULIFLOWER AND CHICKPEA SALAD | 24

with spinach, avocado, pomegranate and tahini dressing

Carrye Plates

WAGYU TOMAHAWK | 160 serves 4 (45 minutes)

1 - 1.3kg served with jus, butter sauteed greens and potato fondant

WHOLE FISH | 70 serves 2

served with salsa verde, fries and butterhead lettuce

CHOICE OF SIDES | 12 mashed potatoes with chives | garden salad with pickles | truffle fries

For After

CRÈME BRULEE WITH FRESH BERRIES AND BASIL | 12

rich custard, vanilla, caramelized sugar

BAKED APPLE CRUMBLE | 12

with vanilla ice cream

LAVA CAKE | 12

soft-centred with vanilla ice cream

LEMON TART | 12

with double cream

Cheese Plate 3 cheeses with lavosh cracker and quince paste, ask your server for today's selection



Sodas & Infusions \ 8

Raspberry Lychee Cooler Sparkling Peach Lime Soda

Melati | 10

Non-alcoholic aperitif beverage add soda or tonic

Juices \ 5

Apple Orange Cranberry Watermelon Lemonade

Coffee

Espresso	4
Americano	4
Macchiato	4
Flat White	5
Latte	5
Cappuccino	5
Mocha	6
Iced Coffee	5
Iced Latte	6

Tea by TNG \ 5

Black Green Earl Grey Chamomile Moroccan Mint Rose Berry Peach Imperial Oolong

Mineral Water 6

Acqua Panna San Pellegrino

Soft Drinks \ 5

Coca Cola Sprite Coke Zero Ginger Beer Ginger Ale

Refreshing Spritz

APEROL SPRITZ Aperol, prosecco, soda	
PEACH BUBBLES Peach puree, Tried & True Vodka, prosecco, thyme	
LEMON SPRITZ Italicus bergamot citrus liqueur, limoncello, prosecco	
House Gin & Tonic	
MISS FITZ Hendrick's Gin, cucumber bitters, Mediterranean tonic, cucumber, lime	18
WILD MONKEY Monkey 47 Dry Gin, lemon bitters, Mediterranean tonic, grapefruit	
NUMBER 22 Botanist Gin, angostura bitters, Indian tonic, cinnamon stick, lemon peel	
Signature Cocktails	
WATERMELON CRUSH Fresh watermelon juice, Tried & True Vodka, lemon, mint	
SOUTHSIDE Stranger & Sons Gin, lime, house sweetened mint	
STORMY GINGER Mount Gay Black Barrel Rum, ginger beer, lime, bitters	
Classic Coektails	
MARGARITA Arquitecto Tequila, lime, agave	20
WHISKEY SOUR Monkey Shoulder Blended Scotch Whisky, bitters, meringue, lemon	
OLD FASHIONED Rebel Yell Bourbon, demerara sugar, bitters	
NEGRONI Widges Gin, sweet vermouth, Campari	
If you have a request, our bartenders are well versed in classics or custom flavour pro	files
House Pours	
Pair a 45ml glass of our house vodka, gin, rum, bourbon, whiskey or tequila with your choice of mixer	15
Been & Ciden	
STELLA ARTOIS lager 500ml 15 LITTLE CREATURES pale ale 475ml	16
ZEFFER RED APPLE CIDER bottle 14 CORONA bottle	12
Wine by the Glass	
HOUSE SAUVIGNON BLANC, PINOT NOIR & ROSE The Doctors', Marlborough, NZ	14
HOUSE BUBBLES ask your server for today's selection	1⊿

Check the board or ask your server for today's wine by the glass specials. Our full wine list is available upon request.