

*The name Fidels has been synonymous with Crown Melbourne for many years and is now our latest Cuban inspired bar and restaurant.*

*Translating as 'Faithful' in English, the name Fidels represents Crown's dedication to creating amazing experiences and delivering fantastic hospitality occasions.*

*We hope you enjoy this latest incarnation of the Fidels experience.*





# COCKTAIL LIST

## PUNTO CERO (M)

*Malibu, Bacardi, pineapple, cranberry, vanilla & coconut*

24

## PURPLE RAIN

*Ketel One Vodka, Alize, raspberry & lemon*

25

## MAREA ROSA (M)

*Ketel One Vodka, De Kuyper Peach Schnapps, cranberry, lychee & lemon*

25

## BENEVOLENT DICTATOR

*Sailor Jerry's Spiced Rum, De Kuyper Peach Schnapps & bitters*

25

## NOT YOUR ABUELA'S MARGARITA (M)

*El Jimador, Nanako Yuzu Liqueur, lime & agave*

26

## DAMN FINE DIPLOMACY\*

*Diplomatico Rum, Averna Amaro, Kahlua, espresso & palm sugar foam*

28

## LOS BARBUDOS

*Plantation Pineapple Rum, De Kuyper Crème de Bananes, pineapple & cinnamon*

24


## EL BLOQUEO\*

*Licor 43, Four Pillars Olive Leaf Gin, olive oil & lemon*

28

(M) Mocktail available upon request (\$12) | \* contains egg white

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# TAPAS

## PACIFIC OYSTERS

*Jalapeño and lime mignonette*

6EA | 34(6)

## EMPANADAS SERVED WITH CHIMICHURRI (2PC)

*Braised lamb & black garlic*

*or*

*Creamy corn*

18

## SMOKED GAZPACHO

*Poached tiger prawns, avocado, cucumber*

25

## CHICKEN RIBS

*Guava BBQ sauce*

23

## ISLAND ROLLS (2PC)

*Salmon roe, crab, prawn, curry mayo, watercress*

20

## CROQUETTES (3PC)

*Olive aioli, jamon*

20

## WAGYU BEEF SLIDERS (3PC)

*Aji mayo, pickled jalapeño, Oaxaca cheese*

23

## SALTED COD CROQUETTES (3PC)

*Tropical tartare*

20

## PORK BELLY (4PC)

*Dark rum glaze, pineapple chutney*

28

## FRIES

*Tajin mayo, Cojita cheese*

14



DIETARY NEEDS?

Scan to match our menu to you

Should you have any special dietary requirements or allergies please let us know. Please note: credit card payments incur a service fee of 1.15%. A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

# SUBSTANTIALS

SIRLOIN RIVERINA 250G 52

*Fidels' butter, fries*

BBQ SWORDFISH 42

*Black bean purée, cassava, jalapeño salsa*

CAULIFLOWER STEAK 32

*Fidels' butter, hummus, fries*

## SALADS

TOMATO SALAD 19

*Oaxaca cheese, red wine vinaigrette, pistachio, basil, smoked salt*

FREEKEH 20

*Stuffed pumpkin flower, snow pea, pumpkin, walnut, goat's cheese, corn, preserved lemon*

## DESSERTS

PASSIONFRUIT FLAN 17

CHOCOLATE & HAZELNUT CIGAR 12

# BEER & CIDER

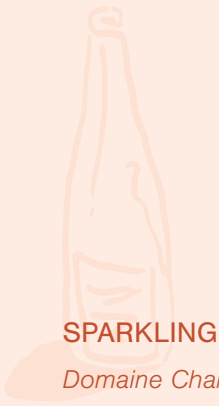
ON TAP	SCHOONER	PINT	KETTLE
<i>Carlton Draught</i>	10.6	14.3	31.8
<i>Carlton Dry</i>	10.8	14.5	32.4
<i>Furphy Ale</i>	10.8	14.5	32.4
<i>Great Northern Super Crisp</i>	10.1	13.8	30.3
<i>Hazy Lager</i>	12.4	16.3	37.2
<i>Stone &amp; Wood</i>	12.6	16.7	37.8
<i>Pirate Life South Coast Pale Ale</i>	12.4	16.3	37.2

## BEER

<i>Cascade Light 2.4%</i>			11
<i>Pure Blonde 4.2%</i>			12.5
<i>Corona 4.5%</i>			13.5
<i>Asahi 5.0%</i>			14
<i>Peroni 5.1%</i>			13.5
<i>Heineken Zero 0.0%</i>			11.5
<i>Heineken 5.0%</i>			13.5
<i>Brookvale Union Ginger Beer 4.0%</i>			14

## CIDER

<i>Somersby Pear 4.5%</i>			13
<i>Somersby Apple 4.5%</i>			13
<i>Mercury Hard Crushed Raspberry 8.2%</i>			12.5



## WINES

### SPARKLING

		GLASS	BOTTLE
<i>Domaine Chandon</i>	<i>Yarra Valley, VIC</i>	19	90
<i>Da Luca Prosecco</i>	<i>Veneto, Italy</i>	14	70

### CHAMPAGNE

<i>Piper-Heidsieck 'Cuvée Brut'</i>	<i>Reims, France</i>	30	175
<i>Veuve Clicquot-Ponsardin 'Yellow Label'</i>	<i>Reims, France</i>		215
<i>Veuve Clicquot-Ponsardin Rosé</i>	<i>Reims, France</i>		280
<i>Ruinart Brut</i>	<i>Reims, France</i>		365

### WHITE

<i>Seppelt 'Great Western' Riesling</i>	<i>Great Western, VIC</i>	15	65
<i>Frankie Sauvignon Blanc</i>	<i>South Eastern Australia</i>	14	60
<i>Shaw + Smith Sauvignon Blanc</i>	<i>Adelaide Hills, SA</i>		90
<i>Mud House Sauvignon Blanc</i>	<i>Marlborough, NZ</i>	17	72
<i>Riposte 'The Stiletto' Pinot Gris</i>	<i>Adelaide Hills, SA</i>	16	70
<i>Maude Pinot Gris</i>	<i>Central Otago, NZ</i>		80
<i>Ox Hardy Fiano</i>	<i>McLaren Vale, SA</i>		80
<i>Marc Bredif Vouvray Chenin Blanc</i>	<i>Loire Valley, France</i>		90
<i>Oakridge 'Hazeldene' Chardonnay</i>	<i>Yarra Valley, VIC</i>		115
<i>Kooyong 'Clonale' Chardonnay</i>	<i>Mornington, VIC</i>		95
<i>Josef Chromy 'Pepik' Chardonnay</i>	<i>Tamar Valley, TAS</i>		85
<i>Petaluma 'White Label' Chardonnay</i>	<i>Adelaide Hills, SA</i>	19	80
<i>Devil's Lair 'Honeybomb' Chardonnay</i>	<i>Margaret River, WA</i>	16	70

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# WINES

## ROSÉ

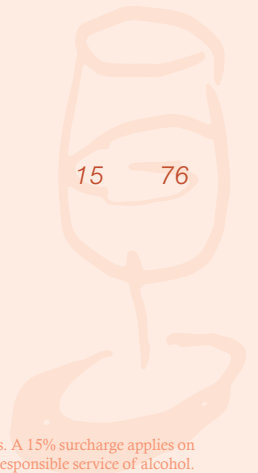
		GLASS	BOTTLE
<i>Rogers &amp; Rufus Grenache Rosé</i>	<i>Barossa Valley, SA</i>	18	75
<i>Mirabeau 'Classic' Rosé</i>	<i>Provence, France</i>		85

## RED

<i>Devils Staircase Pinot Noir</i>	<i>Central Otago, NZ</i>	17	72
<i>Red Claw Pinot Noir</i>	<i>Mornington, VIC</i>		80
<i>TarraWarra Estate Pinot Noir</i>	<i>Yarra Valley, VIC</i>		95
<i>Hentley Farm 'Villain &amp; Vixen' Grenache</i>	<i>Barossa Valley, SA</i>		70
<i>Argento 'Organic' Malbec</i>	<i>Mendoza, Argentina</i>	15	65
<i>Tar &amp; Roses Shiraz</i>	<i>Heathcote, VIC</i>	17	72
<i>Heathcote Estate Shiraz</i>	<i>Heathcote, VIC</i>		140
<i>Metala Shiraz</i>	<i>Langhorne Creek, SA</i>	19	80
<i>St Hallet 'Blockhead' Shiraz</i>	<i>Barossa Valley, SA</i>		85
<i>Yalumba Syrah</i>	<i>Eden Valley, SA</i>		100
<i>Juniper Crossing 'Original Red'</i>	<i>Margaret River, WA</i>	14	60
<i>Hesketh 'Regional Selections' Cabernet</i>	<i>Coonawarra, SA</i>		80

## MOSCATO

<i>T'Gallant Pink Moscato</i>	<i>Mornington, VIC</i>	15	76
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# SPIRITS

## RUM/TEQUILA



### RUM

<i>Angostura 1919</i>	16.5
<i>Appleton Estate Signature Blend</i>	15.5
<i>Bacardi</i>	13.5
<i>Bacardi Oakheart Spiced</i>	14.5
<i>Baron Samedi Spiced</i>	15
<i>Captain Morgan Spiced</i>	14.5
<i>Diplomatico Reserva Exclusive</i>	20.5
<i>Diplomatico Mantuano</i>	16.5
<i>Havana Club Años 3YO</i>	15
<i>Havana Club Añejo 7YO</i>	16.5
<i>Kraken Spiced</i>	16
<i>Plantation 3 Stars</i>	16.5
<i>Plantation Pineapple</i>	16.5
<i>Sailor Jerry Spiced</i>	15
<i>Zacapa 23YO</i>	19.5

### TEQUILA

<i>Cuervo 1800 coconut</i>	16.5
<i>Don Julio Reposado</i>	18.5
<i>Don Julio Blanco</i>	16.5
<i>Don Julio Añejo</i>	19.5
<i>El Jimador Reposado</i>	12.5
<i>Herradura Plata Flange Silver</i>	16.5
<i>Herradura Reposado</i>	17.5
<i>Herradura Añejo</i>	18.5
<i>Patron Reposado</i>	23
<i>Patron Añejo</i>	23
<i>Patron Silver</i>	21
<i>Patron Café XO</i>	21

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# SPIRITS

## WHISKY/COGNAC

### SCOTCH

#### *Blended*

<i>Chivas Regal 12YO</i>	16.5
<i>Chivas Regal 18YO</i>	23
<i>Chivas Regal XV Ultis</i>	31
<i>Johnnie Walker Black</i>	13.5
<i>Johnnie Walker Blue</i>	43
<i>Monkey Shoulder</i>	15

#### *Single Malt*

<i>Balvenie 12YO</i>	20.5
<i>Glenlivet Single Malt 12YO</i>	16
<i>Glenlivet 15YO</i>	19.5
<i>Glenlivet Founders Reserve</i>	16.5
<i>Glenfiddich Special Reserve 12YO</i>	18.5
<i>Glenfiddich 15YO</i>	23
<i>Glenmorangie Original</i>	19.5
<i>Lagavulin 16YO</i>	23
<i>Laphroaig 10YO</i>	20.5
<i>Macallan Single Malt 12YO Fine Oak</i>	23
<i>Oban 14YO</i>	23
<i>Starward Wine Cask Single Malt</i>	18.5
<i>Talisker 10YO</i>	19

### WHISKY

<i>Basil Haydens</i>	16.5
<i>Bulleit</i>	13.5
<i>Jim Beam White</i>	13.5
<i>Makers Mark</i>	15.5
<i>Michters Small Batch</i>	19.5
<i>Wild Turkey</i>	15.5
<i>Woodford Reserve</i>	17.5
<i>Gentleman Jack Tennessee</i>	15.5
<i>Jack Daniel's Fire</i>	14.5
<i>Jack Daniel's Tennessee</i>	14.5
<i>Michters Sour Mash</i>	19.5
<i>Gospel Solera Rye</i>	16.5
<i>Canadian Club</i>	13.5
<i>Canadian Club 12YO</i>	15.5
<i>Jameson</i>	15.5
<i>Suntory Hakushu Distillers Reserve</i>	36
<i>Suntory Hibiki Harmony</i>	36

### COGNAC

<i>Hennessy VSOP</i>	17.5
<i>Hennessy XO</i>	37
<i>Remy VSOP</i>	17.5
<i>Remy Martin XO</i>	36



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# SPIRITS

## VODKA/GIN

### VODKA

<i>Absolut</i>	16.5
<i>Absolut Vanilla</i>	15.5
<i>Belvedere</i>	17.5
<i>Ciroc</i>	15
<i>Grey Goose</i>	19.5
<i>Haku Japanese</i>	17
<i>Ketel One</i>	13.5

### GIN

<i>Aviation</i>	18.5
<i>Beefeater 24</i>	17.5
<i>Beefeater</i>	13.5
<i>Bombay Sapphire</i>	15
<i>Bombay Sapphire Bramble</i>	16.5
<i>Four Pillars Rare</i>	16.5
<i>Four Pillars Bloody Shiraz</i>	19.5
<i>Four Pillars Olive Leaf</i>	17.5
<i>Hendrick's</i>	16.5
<i>Hendrick's Midsummer Solstice</i>	18
<i>Ki No Bi Sei Navy Strength</i>	24
<i>Plymouth</i>	15.5
<i>Plymouth Sloe</i>	16.5
<i>Suntory Roku</i>	16.5
<i>Tanqueray</i>	13.5
<i>Tanqueray No.10</i>	17.5

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# FEED ME BITES

\$60.00pp

## PACIFIC OYSTER

*Jalapeño and lime mignonette*

## ISLAND ROLL

*Salmon roe, crab, prawn, curry mayo, watercress*

## SALTED COD CROQUETTES

*Tropical tartare*

## CHICKEN RIBS

*Guava BBQ sauce*

## CROQUETTES

*Olive aioli, jamon*

## BRAISED LAMB EMPANADAS

*Black garlic*

## PORK BELLY

*Dark rum glaze, pineapple chutney*

## CHOCOLATE & HAZELNUT CIGAR

