



SET MENUS

banquet set menu 1

\$67 per person / minimum 2 people sharing

garlic & mozzarella pizza bread

baked goats cheese w/ macadamia / caramelised figs & sourdough

buttermilk squid / curry leaf / lime / chilli / toasted almonds / aioli

slow cooked lamb shoulder / red currant salsa verde / grilled flatbread

seasonal greens / kipfler potatoes / baby gem lettuce

dessert selection platter

banquet set menu 2

\$77 per person / minimum 2 people sharing

garlic & mozzarella pizza bread

pumpkin & sage croquette / wattle seed aioli

sauteed spanish prawns w/ smoked paprika / peppers & tomatoes

rib fillet on the bone 500g served w/ field mushroom / watercress & parmesan / choice of sauce

seasonal greens / kipfler potatoes / baby gem lettuce


dessert selection platter

the above offers can not be used with any other discount or promotion

frescos caters for all dietary needs - please liaise with your waiter if you have any special requirements



share plates / entrees

garlic & mozzarella pizza bread	 	18
toasted breads w/ prosciutto / olive tapenade & mediterranean vegetables	 	22
baked goats cheese w/ macadamia / caramelised figs / sourdough	 	25
heirloom tomato bruschetta & burrata tart / balsamic glazed rocket		24
korean bbq pork & kimchi sliders / baby gem lettuce / kewpie mayonnaise (3)		26
pumpkin & sage croquette / wattleseed aioli		22
buttermilk squid / curry leaf / lime / chilli / toasted almonds / aioli		27
sauteed prawns w/ smoked paprika / peppers & tomatoes	 	26
soup of the day - please ask your waiter for today's fresh soup	 	20



mains

market fish w/ truss tomatoes / asparagus / charred lemon	DFO GF	41
seafood linguine w/ mussels / prawns / crab / garlic / chilli / olive oil & lemon	DFO	42
potato gnocchi w/ pesto cream / garlic butter / pumpkin / shaved pecorino		36
fettuccine & house made bolognese w/ parmesan	DFO	34
sweet potato w/ maple glaze / truss tomatoes / asparagus & baby carrots	GF DF V	36
portuguese half chicken w/ lime and coriander yoghurt	DFO GF	41
pork belly / king brown mushroom / carrot & miso puree	DFO GF	44
slow cooked lamb shoulder / red currant salsa verde / grilled flatbread	GFO DF	50

grill

eye fillet of beef 200g	DFO GF	46
sirloin fillet of beef 250g	DFO GF	47
rib fillet of beef on the bone 500g	DFO GF	69
served w/ field mushroom / watercress & parmesan		
choice of sauce: red wine jus / peppercorn / cowboy butter		

sides

fries w/ aioli	DF V	10
seasonal greens w/ almonds & gremolata	GF DF V	10
kipfler potatoes w/ garlic butter	DFO GF V	10
sweet potato & asparagus w/ maple glaze	GF DF V	10
zucchini w/ smoked paprika & pecorino	DFO GF V	10
baby gem lettuce w/ parmesan dressing & crisp croutons	GFO V	10
heirloom tomato & cucumber garden salad w/ aged balsamic	GF DF V	10



sweets

salted caramel & chocolate tart / vanilla cream / hazelnut praline		18
orange & almond cake / meringue shard / white chocolate	DFO	18
apple & pear pie / gingerbread ice cream		18
baked matcha cheesecake / blueberry compote / mandarin & yuzu		18
a selection of premium cheese & accompaniments - 2 cheese / 3 cheese	GFO	20/24
virgin affogato / arabica espresso coffee / vanilla bean ice cream / biscotti	GFO	14
affogato with choice of liqueur:		19
frangelico / kahlua / tia maria / baileys irish cream / butterscotch		