



## SPECIALS

\$65 per person

2 course choice from our full menu including:  
a house beverage & a side of your choice

\$78 per person

3 course choice from our full menu including:  
a house beverage & a side of your choice

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

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

PICK YOUR SIP  
get **SUNSHINE** sorted

WIN A \$100  
GIFT CARD



PETALUMA



TO ENTER DRAW,  
PURCHASE:

PINOT GRIS OR ROSE

\$13 GLASS + 1 ENTRY

\$56 BOTTLE + 10 ENTRIES

ask staff for details  
drawn on the 29th of march 2024



### share plates / entrees

garlic & mozzarella pizza bread	V	17
toasted breads w/ house dips / marinated olives & grilled vegetables	GFO DFO V	22
bruschetta w/ heirloom tomatoes / ash goats cheese / caramelised figs	GFO V	22
manchego & smoked capsicum croquettes w/ aioli	V	22
grilled chorizo sausage w/ romesco sauce	DF GF	23
confit duck / chinese crepe / hoisin dressing		23
lamb ribs w/ peanut tamarind sauce	DF GF	23
moreton bay bug tails / tomato & chilli jam / crisp croutons / persian fetta	DFO GFO	24
baked king prawns w/ cowboy butter & lime	DFO GF	25
soup of the day – please ask your waiter for today's fresh soup	DFO GFO	18



## mains






market fish of the day w/ fennel and watercress / citrus beurre blanc	DFO GF	40
seafood marinara w/ linguini / mussels / prawns / squid / garlic / parsley & lemon	DFO	36
fettuccine & housemade bolognese w/ parmesan	DFO	29
potato gnocchi w/ wild mushrooms / garlic butter / pumpkin / shaved pecorino	V	34
baked sweet potato / chickpea hommus / honey carrots / crispy onions	GFO V	29
eye fillet 200g w/ roasted field mushrooms / red wine jus	DF GF	44
wagyu rump 300g w/ horseradish potato dauphine / peppercorn sauce		40
chicken breast w/ roasted sweet potato / green pea cream	GF	38
pork loin / cauliflower puree / roasted pear	DFO GF	39
slow cooked lamb shoulder / grilled flat bread / lemon thyme yoghurt / half or full	DFO GFO	42 / 80

## 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
roasted carrots & parnsips w rosemary salt	GF DF V	10
potato puree w/ chives	DFO GF V	10
baby gem lettuce w/ parmesan dressing & toasted croutons	V	10
heirloom tomato garden salad	GF DF V	10



### sweets

peaches and cream panna cotta		18
chocolate mousse w/ raspberries		18
persian yoghurt cake w/ clotted cream & white chocolate		18
mango sorbet w/ meringue and almond crumble		16
a selection of premium cheese & accompaniments - 2 cheese / 3 cheese		18/22
virgin affogato / arabica espresso coffee / vanilla bean ice cream / biscotti		10
affogato with choice of liqueur:		16
frangelico / kahlua / tia maria / baileys irish cream / butterscotch		