FRESCOS

BAR MENU

ALL DAY DINING MENU

AVAILABLE 10AM - 10PM

SMALL PLATES

fries / aioli V, DF - $12

steamed greens / pepitas / extra virgin olive oil V, GF, DF - $12

tomato / cucumber / butter lettuce / house dressing V, GF, DF - $12

panko crumbed calamari (6pc) / szechuan pepper / rocket aioli DF, I - $18

fried chicken wings (8pc) / korean sweet & spicy sauce DF - $18

toasted sourdough & flatbread mezze / spiced hummus / prosciutto DF - $23

soup of the day - please ask our team for today's fresh soup - $20

BOWLS

baby cos lettuce / parmesan / croutons / boiled egg / bacon cumb / caesar dressing - $25

brown rice / sesame dressing / pickled ginger / edamame / shredded slaw V, GF, DF - $25

add grilled chicken GF, DF - $7

add teriyaki beef GF, DF - $8

add cooked prawns GF, DF, I - $8

GOURMET PIZZA

garlic & mozzarella pizza bread V - $20

margherita pizza / tomato / basil V - $24

pepperoni pizza / charred peppers / tomato $26

COCKTAILS

BRAZILIAN FIRE $22
vodka / lime / passionfruit / mint / tajin

SPRING ROSE $22
crème de cassis / vodka / chambord / fresh lemon / prosecco / rosewater

MANGO SERENADE $24
mango puree / vodka / cointreau / lime juice / mango liqueur

LOST IN KYOTO $23
midori / cointreau / fresh lime / elderflower

AUSSIE GARDEN PARTY $24
archie rose signature gin / pimm's no. 1 / elderflower and orange bitters / ginger ale / lemonade / fresh fruit

AMARETTO AMBITION $26
gin / parfait amour / amaretto / lemon

NEGRONI IN BLOOM $24
roku gin / kai lychee rice spirit / elderflower / bitters / vermouth

MALIBU SUNSET $26
bacardi rum / malibu / pineapple juice / triple sec / grenadine / lemon juice

BRAMBLE ON $24
gin / lemon / passionfruit / mint / crème de mûre

PALOMA NOIRE $26
tequila / grapefruit cordial / campari / lime / black pepper / crème de cassis

classic cocktails available upon request

V - vegetarian | GF - gluten free | DF - dairy free | A - australian | I - imported | M - mixed origin
frescos caters for dietary needs - please liaise with your waiter if you have any special requirements

WINE

SPARKLING

calabria belena prosecco - NSW $13 | $56

grant burge petite bubbles dry sparkling n/v - SA $13 | $56

arras 'methode traditionelle' brute elite n/v - TAS $17 | $72

WHITE

audrey wilkinson moscato - NSW $13 | $19.5 | $56

sevenhill inigo riesling - SA $14 | $21 | $60

calabria belena pinot grigio - NSW $14 | $21 | $60

wirra wirra hiding champion sauvignon blanc - SA $15 | $22.5 | $65

palliser pencarrow sauvignon blanc - NZ $15 | $22.5 | $65

até chardonnay - SA $11 | $16.5 | $48

credaro kinship chardonnay - WA $16.5 | $25 | $75

ROSÉ

wirra wirra dry grenache rosé - SA $15 | $22.5 | $64

RED

oyster bay pinot noir - NZ $14 | $21 | $60

vasse felix filius cabernet merlot - WA $16 | $24 | $68

sister's run cabernet sauvignon - SA $15 | $22.5 | $64

wirra wirra church block cabernet sauvignon shiraz merlot - SA $15 | $22.5 | $65

sevenhill inigo shiraz - SA $16 | $24 | $68

até shiraz - SA $11 | $16.50 | $48

ALL DAY DINING MENU

AVAILABLE 10AM - 10PM

FAVOURITES

thai green curry / chicken thigh / broccolini / jasmine rice / fried shallots GF, DF - $26

slow cooked lamb & toasted flatbread / yoghurt dressing / pickled veg / butter lettuce - $26

wagyu beef burger / brioche bun / american cheese / tomato / lettuce / fries / aioli - $26

crumbed smooth dory & fries / house salad / tartare sauce / lemon I - $28

chicken parmigiana / napolitana sauce / champagne ham / parmesan / rocket / fries - $28

rigatoni bolognese / house made bolognese / shaved parmesan - $28

all day breakfast / bacon / eggs / grilled tomato / hash brown / toast - $28

a selection of premium cheese & accompaniments - 2 cheese - $20 | 3 cheese - $25

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COFFEE & TEA

BARISTA COFFEE

cappuccino / chai / doppio / espresso / flat white / latte / long black / macchiato / mocha / piccolo

cup / small takeaway - $5.5
mug / large takeaway - $6

ICED

latte / long black / mocha

glass / large takeaway - $6.5

LMDT TEA

chamomile / chai / darjeeling / earl grey / english breakfast / granny's apple pie / green / lemon & ginger / peppermint / russian caravan

pot / large takeaway - $6

HOT CHOCOLATE

cup / small takeaway - $5.5
mug / large takeaway - $6

EXTRAS

decaffeinated - $1
extra coffee shot - $1
milk alternative - almond / lactose free / oat / soy - $1
syrup - caramel / hazelnut / vanilla - $1

BEER

LOCAL BEER & CIDER

boags premium light 2.3% - $10
great northern zero 0% - $10
great northern super crisp 3.5% - $10
xxxx gold 3.5% - $10
great northern original 4.2% - $10
byron bay premium lager 4.2% - $11
somersby cider - apple or pear 4.5% - $11

PREMIUM BEER

boags premium 4.6% - $11
balter xpa 5% - $14
balter eazy hazy ipa 4% - $14
little creatures pale ale 5.2% - $11
brookvale ginger beer 4% - $14

IMPORTED BEER

asahi 5% - $11
corona 4.5% - $11
heineken 5% - $11
guinness 4.2% - $14
peroni nastro azurro 5% - $11
peroni nastro azurro 3.5% - $10
stella artois 4.8% - $11

SPIRITS

basic spirits - $11 *includes mixer*
hard solo - $13.50