



## 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

## \$25 PREMIUM RED WINE FLIGHT

150ml (3) 50ml glasses of exceptional premium red wine poured by coravin

PETALUMA YELLOW LABEL EVANS ESTATE - 2016 - coonawarra, vic \$25 glass / \$100 bottle

ST HALLETT OLD BLOCK SHIRAZ - 2018 - barossa valley, sa \$29 glass / \$120 bottle

GRANT BURGE MESHACH SHIRAZ - 2018 – barossa valley, sa \$33 glass / \$130 bottle



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



### share plates / entrees

|  |         |    |
|--|---------|----|
| garlic & mozzarella pizza bread  | GFO V   | 17 |
| toasted breads / prosciutto / warm olives & mediterranean vegetables         | GFO DF  | 22 |
| baked goats cheese w/ macadamia / caramelised figs / sourdough               | GFO V   | 22 |
| beetroot & feta arancini w/ wattleseed aioli                                 | V       | 22 |
| buffalo chicken flatbread w/ cherry tomatoes / lime yoghurt                  | GFO     | 23 |
| pork & oyster mushroom gyoza w/ pickled cabbage / sweet soy & chilli         | DF      | 23 |
| lamb backstrap w/ chimmi churri  | DF GF   | 23 |
| moreton bay bug tails w/ tomato & chilli jam / crisp crouton / persian fetta | DFO GFO | 24 |
| grilled prawns w/ roast pepper rouille                                       | DFO GF  | 25 |
| soup of the day – please ask your waiter for today's fresh soup              | DFO GFO | 18 |



## mains




|   |          |    |
|---|----------|----|
| market fish w/ charred cos heart / citrus beurre blanc                            | DFO GF   | 40 |
| seafood marinara w/ linguini / mussels / prawns / crab / garlic / parsley & lemon | DFO      | 36 |
| fettuccine & house made bolognese w/ parmesan                                     | DFO      | 29 |
| potato gnocchi w/ roast pumpkin / garlic butter / asparagus / shaved pecorino     | V        | 34 |
| mediterranean tofu w/ truss tomatoes / fennel & watercress / lime yoghurt         | DFO GF V | 29 |
| chicken breast w/ wild mushroom cream sauce                                       | GF       | 38 |
| confit duck maryland w/ black pearl barley / davidson plum jus                    | DFO GFO  | 39 |
| slow cooked lamb shoulder w/ grilled flat bread / red currants                    | GFO      | 40 |
| eye fillet 200g w/ truss tomatoes / red wine jus                                  | DF GF    | 44 |
| wagyu rump 300g w/ horseradish potato dauphine / peppercorn sauce                 | DFO GFO  | 40 |

## 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 w/ turmeric tahini                        | GF DF V  | 10 |
| grilled corn w/ wattleseed aioli & bacon               | DFO GF   | 10 |
| baby gem lettuce w/ parmesan dressing & crisp croutons | GFO V    | 10 |
| heirloom tomato garden salad w/ aged balsamic          | GF DF V  | 10 |



### sweets

|   |  |       |
|---|--|-------|
| apple & blueberry pie w/ whisky vanilla ice cream                             |  | 18    |
| chocolate mousse w/ raspberries   |  | 18    |
| caramel cake w/ vanilla cream & white chocolate                               |  | 18    |
| coconut rice pudding w/ mango   |    | 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          |  |       |