



\$65 per person

2 course choice menu including a house beverage
& a side of your choice

\$78 per person

3 course choice 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



share plates / entrées

garlic & mozzarella pizza bread	V	16
mezze plate w/ cured meats / whipped hummus / flatbread / grilled vegetables & olives	DF	21
baked goats cheese w/ baby figs / macadamia & rosemary crumble / sourdough toast	V	21
grilled king prawns / yuzu & miso dressing / radish & cucumber	DF GF	22
crispy chicken sliders w/ buffalo sauce (3)		21
haloumi & avocado slider w/ kewpie mayo (3)	V	19
lamb ribs w/ peanut tamarind sauce	DF GF	22
crab & leek arancini w/ sriracha aioli		22
soup of the day – please ask your waiter for today's fresh soup	DFO GFO	18

grill

eye fillet 200g w/ red wine jus	DF GF	42
120 day grain fed rib fillet 300g w/ bearnaise sauce	GF	40
portuguese half roast chicken w/ lemon thyme yoghurt	GF	38
pork belly / cherry apples / celeriac puree	DFO GF	39
spring lamb cutlets / labneh & dukkah	GFO	40
market fish w/ grilled lemon / balsamic truss tomatoes	DFO GF	39

grill mains are served w/ grilled cos & lemon tahini dressing

mains

black mussels w/ lemongrass / coconut & kaffir lime / garlic sourdough	GFO DF	38
seafood linguini w/ fish / crab / prawns / olive oil / garlic / chilli & parsley	DFO	36
fettuccine & housemade bolognese w/ parmesan	DFO	29
penne pasta w/ pumpkin / confit tomatoes/ goats cheese & leek cream	V	31
baked cauliflower w/ currants / asparagus & confit tomatoes	V	28



sides

fries w/ aioli	DF V	10
seasonal greens w/ almonds & gremolata	DF GF V	10
kipfler potatoes w/ garlic butter	DFO GF V	10
creamed spinach w/ parmesan & chives	GF V	10
roasted corn w/ chilli, butter & lime	DFO GF V	10
baby gem lettuce w/ parmesan dressing	GF V	10
heirloom tomato & buffalo mozzarella salad	GF V	10

sweets

baked apple pie w/ gingerbread ice cream		18
lemon myrtle cheesecake w/ blueberry compote / citrus syrup		18
chocolate cake w/ hazelnut crumble	GF	18
caramel rice pudding / walnut praline / coffee tuile	GFO DF	16
a selection of premium cheese & accompaniments - 2 cheese / 3 cheese	GFO	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		