



## SET MENUS

### **BANQUET SET MENU 1**

**\$78 per person / minimum 2 people sharing**

garlic & mozzarella pizza bread

rice noodle & tofu gyoza w/ ginger sweet soy sauce

crab bisque macaroni & cheese w/ pangrattato

slow cooked lamb shoulder w/ chimichurri / grilled flatbread

seasonal greens / baby gem lettuce w/ parmesan dressing / crisp croutons

layered chocolate brownie w/ vanilla cream / honeycomb

### **BANQUET SET MENU 2**

**\$88 per person / minimum 2 people sharing**

garlic & mozzarella pizza bread

baked goats cheese w/ macadamia / caramelised figs / sourdough

grilled king prawns w/ celeriac remoulade / bacon crumb

rib fillet on the bone 500g w/ balsamic truss tomatoes / watercress / parmesan / choice of sauce

seasonal greens / baby gem lettuce w/ parmesan dressing / crisp croutons

layered chocolate brownie w/ vanilla cream / honeycomb

the above offers cannot 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	GFO	V	17
toasted sourdough & flatbread mezze w/ spiced hummus / prosciutto	GFO	DF	23
baked goats cheese w/ macadamia / caramelised figs / sourdough	GFO	V	25
rice noodle & tofu gyoza w/ ginger sweet soy sauce	DF	V	24
grilled halloumi skewers w/ preserved lemon & tomato salsa	GF	V	24
confit duck & cherry terrine w/ grain mustard aioli			26
korean bbq pork & kimchi sliders w/ baby gem lettuce / kewpie mayonnaise (3)			26
crab bisque macaroni & cheese w/ pangrattato			26
grilled king prawns w/ celeriac remoulade / bacon crumb	DFO	GF	26
soup of the day - please ask your waiter for today's fresh soup	DFO	GFO	20



## MAINS

market fish w/ peperonata / shaved fennel / charred lemon	DF GF	41
seafood linguine w/ white wine cream / fish / prawns / crab / lemon / parsley	DFO	42
potato gnocchi w/ pumpkin / confit tomatoes / pecorino / spinach	DFO	36
fettuccine w/ housemade bolognese / parmesan	DFO	34
stuffed butternut pumpkin w/ red currant tabbouleh / tahini dressing	GF DF V	36
half rack of pork ribs w/ sweet corn / cowboy butter / house pickles	DFO GF	38
portuguese half chicken w/ charred broccolini / smoked paprika yoghurt	DFO GF	41
slow cooked lamb shoulder / chimichurri / grilled flatbread	GFO DF	50

## GRILL

eye fillet of beef 200g	DF GF	46
sirloin fillet of beef 250g	DFO GF	47
rib fillet of beef on the bone 500g	DFO GF	69
served w/ balsamic truss tomatoes / watercress / parmesan		
choice of sauce: red wine jus / peppercorn / bearnaise sauce		

## 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 sweet potato w/ hot honey	GF DF V	10
sautéed wild mushrooms w/ chive butter	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

layered chocolate brownie w/ vanilla cream / honeycomb	18
gingerbread sundae w/ white chocolate crumb / raspberries	18
passionfruit panna cotta w/ macerated strawberries	18
coconut & orange rice pudding / hazelnut crumble	18
a selection of premium cheese & accompaniments - 2 cheese / 3 cheese	20/24
virgin affogato / arabica espresso coffee / vanilla bean ice cream / biscotti	14
affogato with choice of liqueur: frangelico / kahlua / tia maria / baileys irish cream / butterscotch	19