



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	DFO 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	DF GF	18
a selection of premium cheese & accompaniments - 2 cheese / 3 cheese	GFO	20/24
virgin affogato / arabica espresso coffee / vanilla bean ice cream / biscotti	GFO	14
affogato with choice of liqueur:		19
frangelico / kahlua / tia maria / baileys irish cream / butterscotch		