

SIDE

fries w/ aioli (df, v)	10
seasonal greens w/ almonds / gremolata (df, gf, v)	10
kipfler potatoes w/ garlic butter (dfo, gf, v)	10
roasted sweet potato w/ hot honey (df, gf, v)	10
baby gem lettuce w/ parmesan dressing / crisp croutons (gfo, v)	10
heirloom tomato & cucumber garden salad w/ aged balsamic (df, gf, v)	10

DESSERT

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, v)	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	

FRESCOS

\$78PP SET MENU

- garlic & mozzarella pizza bread (gfo, v)
- rice noodle & tofu gyoza w/ ginger sweet soy sauce (df, v)
- crab bisque macaroni & cheese w/ pangrattato
- slow cooked lamb shoulder w/ chimichurri / grilled flatbread (df, gfo)
- seasonal greens w/ almonds / gremolata (df, gf, v)
- baby gem lettuce w/ parmesan dressing / crisp croutons (gfo, v)
- layered chocolate brownie w/ vanilla cream / honeycomb

\$88PP SET MENU

- garlic & mozzarella pizza bread (gfo, v)
- baked goats cheese w/ macadamia / caramelised figs / sourdough (gfo, v)
- grilled king prawns w/ celeriac remoulade / bacon crumb (dfo, gf)
- rib fillet on the bone 500g w/ balsamic truss tomatoes / watercress / parmesan / choice of sauce (dfo, gf)
- seasonal greens w/ almonds / gremolata (df, gf, v)
- baby gem lettuce w/ parmesan dressing / crisp croutons (gfo, v)
- layered chocolate brownie w/ vanilla cream / honeycomb

available for groups of 2 or more

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 / ENTREE

- 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
- 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

GRILL

- 200g eye fillet of beef (dfo, gf) 46
- 250g sirloin fillet of beef (dfo, gf) 47
- 500g rib fillet of beef on the bone (dfo, gf) 69

served w/ balsamic truss tomatoes / watercress / parmesan
choice of sauce: red wine jus / peppercorn / bearnaise sauce

MAIN

- 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 (v) 36
- fettuccine w/ housemade bolognese / parmesan (dfo) 34
- stuffed butternut pumpkin w/ red currant tabbouleh / tahini dressing (df, gf, 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 (df, gfo) 50