



SET MENUS

banquet set menu 1

\$74 per person / minimum 2 people sharing

garlic & mozzarella pizza bread

sweet potato gyoza w/ lemongrass / sambal & pickled cucumber

buttermilk squid / curry leaf / lime / chilli / toasted almonds & aioli

slow cooked lamb shoulder / chimichurri & grilled flatbread

seasonal greens / kipfler potatoes & baby gem lettuce

dessert selection platter

banquet set menu 2

\$84 per person / minimum 2 people sharing

garlic & mozzarella pizza bread

baked goats cheese w/ macadamia / caramelised figs & sourdough

king prawns w/ preserved lemon & tomato salsa

rib fillet on the bone 500g w/ field mushroom / watercress & parmesan w/ choice of sauce

seasonal greens / kipfler potatoes / baby gem lettuce

dessert selection platter

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	18
toasted breads w/ prosciutto / olive tapenade & mediterranean vegetables	GFO DF	22
baked goats cheese w/ macadamia / caramelised figs & sourdough	GFO V	25
sweet potato gyoza w/ lemongrass / sambal & pickled cucumber	DF V	24
smoked chicken & tomato tart / provolone cheese & balsamic glazed rocket		25
korean bbq pork & kimchi sliders / baby gem lettuce & kewpie mayonnaise (3)		26
half rack of pork ribs w/ whisky glaze / house pickles & lime	GF	26
king prawns w/ preserved lemon & tomato salsa	DF GF	26
buttermilk squid w/ curry leaf / lime / chilli / toasted almonds & aioli		27
soup of the day - please ask your waiter for today's fresh soup	DFO GFO	20



mains

market fish w/ peperonata / charred broccolini & lemon	DFO GF	41
seafood linguine w/ squid / prawns / crab / garlic / chilli / olive oil & lemon	DFO	42
potato gnocchi w/ wild mushrooms / garlic butter / asparagus & shaved pecorino		36
fettuccine w/ housemade bolognese sauce & parmesan cheese	DFO	34
roasted sweet potato / tahini dressing / spiced chickpeas & tomato salsa	GF DF V	36
portuguese half chicken w/ lime yoghurt & glazed carrots	DFO GF	41
duck breast w/ cauliflower puree / truss tomatoes & asparagus	DFO GF	41
slow cooked lamb shoulder w/ 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/ field mushroom / 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
butternut pumpkin w/ hot honey	GF DF V	10
roasted corn ribs w/ cowboy 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

salted caramel & chocolate tart w/ vanilla cream & hazelnut praline		18
apple & blueberry pie w/ whisky vanilla ice cream		18
chocolate chiffon cake w/ raspberry cheesecake mousse & honeycomb		18
coconut & orange rice pudding w/ white chocolate crumb	DFO 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		