



## SPECIALS

\$65 per person

2 course choice from our full menu including:  
a house beverage & a side of your choice

\$78 per person

3 course choice from our full menu including:  
a house beverage & a side of your choice

## \$25 PREMIUM RED WINE FLIGHT

150ml (3) 50ml glasses of exceptional premium red wine poured by coravin

PETALUMA YELLOW LABEL EVANS ESTATE - 2016 - coonawarra, vic \$25 glass / \$100 bottle

ST HALLETT OLD BLOCK SHIRAZ - 2018 - barossa valley, sa \$29 glass / \$120 bottle

GRANT BURGE MESHACH SHIRAZ - 2018 – barossa valley, sa \$33 glass / \$130 bottle


















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 / entrees

garlic & mozzarella pizza bread	 	17
toasted breads w/ prosciutto / warm olives & mediterranean vegetables	 	22
baked goats cheese w/ macadamia / caramelised figs / sourdough	 	22
crispy duck wontons / wakame / chilli & lime dressing		22
korean bbq chicken sliders / baby gem lettuce / kewpie mayo (3)		22
pumpkin & sage croquette / wattle seed aioli		23
baked chicken & brie tart / balsamic tomatoes & rocket		23
smoked salmon carpaccio / goats fetta / beetroot / grapefruit / crouton	 	24
grilled king prawns / rockmelon & lemon salsa	 	25
soup of the day – please ask your waiter for today's fresh soup	 	18



## mains







market fish w/ pico de gallo / charred lemon	DF GF	40
grilled moreton bay bugs / cowboy butter / baby carrots	DFO GF	42
seafood linguini w/ mussels / prawns / crab / garlic / olive oil & lemon	DFO	38
fettuccine & house made bolognese w/ parmesan	DFO	32
potato gnocchi w/ roast pumpkin / garlic butter / asparagus / shaved pecorino	DFO V	34
eye fillet 200g w/ field mushroom / watercress & parmesan / red wine jus	DFO GF	44
S. Kidman grain fed rib fillet 300g w/ truss tomatoes / bearnaise sauce	DFO GF	45
half herb roast chicken w/ quinoa tabbouleh / lime yoghurt	DFO GF	38
pork rib cutlet / caramel ginger glaze / apple & sprout slaw	DF GF	40
slow cooked lamb shoulder / grilled flatbread / red currant jus	DFO GFO	44

## 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/ miso & honey	GF DF V	10
grilled corn w/ wattle seed aioli & bacon	DFO GF V	10
baby gem lettuce w/ parmesan dressing & crisp croutons	GFO V	10
heirloom tomato garden salad w/ aged balsamic	GF DF V	10



### sweets

salted caramel cheesecake / popcorn / biscuit crumb		18
layered chocolate cake / vanilla cream		18
pandan panna cotta / toasted coconut / mandarin		18
raspberry sundae / mousse / sorbet / white chocolate crumb	 	16
a selection of premium cheese & accompaniments - 2 cheese / 3 cheese		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		