

LUNCH AND DINNER

S T A R T E R S

Soup of the Day (V)	17
Chargrilled sourdough, butter	
House Made Garlic Pizza Bread (V)	16
Garlic butter, balsamic glaze	
Salt & Pepper Calamari (GF/DF)	23
Rocket, garlic aioli	
Pan Seared Scallops (GF)	25
Green apple salad, sherry vinaigrette	
Crispy Halloumi (V)	17
Hummus, pomegranate, coriander	
Chicken Skewers - 3 pc (GF)	19
House made satay sauce	
Sticky Lamb Ribs - 4 pc (GF)	22
Hoisin, chilli, sesame, fresh lemon	

P I Z Z A S

Margherita (V)	20
San Marzano tomato, basil, mozzarella	
Tropical	24
San Marzano tomato, ham, pineapple, mozzarella	
Funghi (V)	24
Garlic mushrooms, thyme, taleggio cheese	
Patate	23
Local potatoes, garlic, rosemary, smoked scamorza, red onion	
Gamberetto	28
San Marzano tomato, mozzarella, chilli garlic prawns, rocket	
Calabrese	26
San Marzano tomato, salami, chilli, mushrooms	
Salsiccia	27
Pork and fennel sausage, broccoli, chilli, taleggio cheese	
Prosciutto	29
Garlic base, prosciutto, pear, rocket, gorgonzola	
Add gluten free base	5

M A I N S

Wagyu Beef Burger	27
Wagyu beef pattie, burger sauce, lettuce, tomato, American cheese, milk bun, fries	
Add bacon or cheese 3, Add extra pattie 8	
Seafood Marinara (DF)	37
Fresh linguine, prawns, calamari, mussels, scallops, white wine, garlic, chilli, tomato sugo	
Pan Seared Barramundi Fillet (GF)	39
Carrot puree, sauteed broccolini, tomato salsa	
Salmon Rigatoni	32
Rigatoni pasta, crème fraîche, dill, lemon	
Spinach & Ricotta Tortellini	30
Spinach and ricotta filled tortellini, peas, broad beans, lemon	
Chicken Parmigiana	29
Tomato sugo, ham, mozzarella cheese, fries, salad	
Marinated Lamb Rack (GF)	44
Mustard potato mash, sauteed peas, bacon, jus	
300g Porterhouse Steak (GF)	46
Chips, green salad, Café de Paris butter	
Salmon Niçoise (GF, DF)	29
Baby new potatoes, green beans, olives, cherry tomato, quail egg, Dijon dressing	
Ossobuco Pappardelle	36
Ossobuco ragout, fresh pappardelle pasta, chilli, parmesan, crushed hazelnut	

S I D E S

Cumin & Honey Roasted Carrots (V, VG, GF, DF)	14
Grilled Asparagus (V, VG, GF, DF)	14
EVOO	
Garlic & Rosemary Smashed Potatoes (V, VG, GF, DF)	12
Green Salad (V/VG/DF/GF)	14
House dressing	
French Fries (V/VG/DF/GF)	11
Tomato sauce	

A NOTE ON DIETARIES - Whilst we do our best to ensure all ingredients are listed on the menu, cross contamination may occur. Our kitchen is not gluten free, and we are unable to guarantee that any ingredient is completely free of allergens.

K I D S

Kids Cheeseburger	15
Meat pattie, cheese, milk bun, fries, sauce	
8" Kids Margherita Pizza (V)	14
San Marzano tomato, basil, mozzarella	
Kids Pasta (V)	14
Tomato sugo, parmesan	
Chicken Nuggets (DF)	15
Fries, tomato sauce	

D E S S E R T S

Churros	16
Chocolate sauce	
Vanilla Panna Cotta (GF)	16
Passionfruit coulis	
Chocolate Mousse (GF)	18
Mixed berry coulis	
Eaton Mess (GF)	16
Meringue, fresh mixed berries, cream	
Grilled Pineapple (GF)	18
Vanilla ice cream, mascarpone, pistachio	
Vanilla Ice Cream (GF)	3
Add a scoop to your dessert	

Cake selection also available in Café Koukla

Are you looking for an event space? Reach out to our events team events@hotelfrangos.com.au

HOTEL
FRANGOS
Daylesford

V = Vegetarian, DF = Dairy Free, VG = Vegan, GF = Gluten Free

No menu changes or split bills permitted on weekends and public holidays. 10% surcharge on weekends and 15% surcharge on public holidays. Charges apply to all major credit cards.