

LUNCH AND DINNER

STARTERS

House Made Garlic Pizza Bread (V) Garlic butter, balsamic glaze	16
Salt & Pepper Calamari (GF/DF) Rocket, garlic aioli	23
Pan Seared Scallops (GF) Spiced pumpkin puree, tomato salsa, crispy prosciutto	25
Bruschetta Toasted sourdough, tomato, mozzarella, basil, EVOO, balsamic glaze	16
Spicy Buffalo Wings - 8pc Chicken wings, Frank's (mild spicy) sauce, blue cheese dip	20
Trio of Dips (V) Hummus, baba ganoush, tzatziki, flat bread	18
Beef Carpaccio (GF) Thinly sliced raw eye fillet, crispy capers, parmesan, lemon, rocket, EVOO	24
Charcuterie Board Selection of cured meats, pickles, chargrilled bread	38

PIZZAS

Margherita (V) San Marzano tomato, basil, mozzarella	20
Tropical San Marzano tomato, ham, pineapple, mozzarella	24
Capricciosa San Marzano tomato, ham, mushrooms, black olives, artichokes	26
Diavola San Marzano tomato, Nduja sausage, Calabrese salami, black olives, rocket	26
Prosciutto Mozzarella base, shaved prosciutto di Parma, cherry tomatoes, rocket, buffalo mozzarella	30
Greek Lamb Slow cooked lamb shoulder, mozzarella, black olives, jalapeno, capsicum, rocket, feta	28
Funghi (V) Garlic mushrooms, thyme, taleggio cheese	24
Gamberetto San Marzano tomato, mozzarella, chilli garlic prawns, rocket	28

Add gluten free base 5

MAINS

Wagyu Beef Burger Wagyu beef pattie, burger sauce, lettuce, tomato, American cheese, milk bun, chips Add bacon or cheese 3, Add extra pattie 8	27
Seafood Marinara (DF) Fresh linguine, prawns, calamari, mussels, white wine, garlic, chilli, tomato sugo	37
Oven Roasted Salmon Fillet (GF) Sauteed peas, heritage tomatoes, caper butter sauce	40
Spiced Lamb Souvlaki Parsley salad, tzatziki, sumac, lemon Add chips 3	26
Potato Gnocchi Roast pumpkin, sage butter, pine nuts, truffle oil	28
Chicken Parmigiana Tomato sugo, ham, mozzarella cheese, chips, salad	29
Marinated Lamb Cutlets (GF) Warm potato salad, capsicum, spring onions, chimichurri	42
300g Porterhouse Steak (GF) Chips, green salad, Café de Paris butter	46
Chicken Caesar Salad Lettuce, Garlic croutons, bacon, quail egg, Caesar dressing	26
Osso Bucco Pappardelle Osso bucco ragout, fresh pappardelle pasta, chilli, parmesan, crushed hazelnut	36

SIDES

Cumin & Honey Roasted Carrots (V, VG, GF, DF)	14
Truffle Mac & Cheese Garlic and rosemary bread crumb	16
Sauteed Broccoli (V, GF) Butter	14
Caprese Salad (V, GF) Tomato, mozzarella, basil, EVOO, balsamic glaze	18
Green Salad (V/VG/DF/GF) House dressing	11
Chips (V/VG/DF/GF) Tomato sauce	11

KIDS

Spaghetti Bolognese Parmesan	16
Fish Fingers Chips, tomato sauce	15
8" Kids Margherita Pizza (V) San Marzano tomato, basil, mozzarella	14
Chicken Nuggets (DF) Fries, tomato sauce	15
Kids Cheeseburger Meat pattie, cheese, milk bun, fries, sauce	15

DESSERTS

Churros Chocolate sauce	16
Vanilla Panna Cotta (GF) Passionfruit coulis	16
Eaton Mess (GF) Meringue, fresh mixed berries, cream	16
Nutella Pizza Strawberry salsa, mascarpone	20
Vanilla Ice Cream (GF) Add a scoop to your dessert	3

Cake selection also available in Café Koukla

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

HOTEL
FRANGOS
Daylesford

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

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.