

LUNCH AND DINNER

STARTERS

House Made Garlic Pizza Bread (V) Garlic butter, balsamic glaze	16
Pumpkin Soup Chargrilled sourdough, sour cream	16
Salt & Pepper Calamari (GF/DF) Rocket, garlic aioli	23
Pan Seared Scallops (GF) Cauliflower puree, Pedro Ximénez reduction	25
Spanish Style Squid & Chorizo (Roasted capsicum, chickpeas, tomato sugo, grilled sourdough	19
Spicy Buffalo Wings - 8pc Chicken wings, Frank's (mild spicy) sauce, blue cheese dip	20
Beef Meatballs Tomato sugo, parmesan, chargrilled bread, basil	22
Cauliflower Fritters (DF/VG) Herb dipping sauce	19

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
Potato (V) Roasted rosemary potato, taleggio cheese, mozzarella base	28
Funghi (V) Garlic mushrooms, thyme, taleggio cheese	24
Gamberetto San Marzano tomato, mozzarella, chilli garlic prawns, rocket	28
Add gluten free base	5
Add Vegan Cheese 5	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) Linguine, prawns, calamari, mussels, white wine, garlic, chilli, tomato sugo	37
Pan Seared Salmon Fillet (GF) Broccolini, fennel puree, crispy capers, beurre blanc	40
Roasted Lamb Loin Sautéed Brussell sprouts, roasted potatoes, jus	46
Potato Gnocchi Roast pumpkin, sage butter, pine nuts, truffle oil	30
Chicken Parmigiana Tomato sugo, ham, mozzarella cheese, chips, salad	29
300g Porterhouse Steak (GF) Chips, green salad, Café de Paris butter	46
Braised Beef Short Rib Rigatoni Slow cooked beef short rib, Italian herbs, pancetta, tomato sugo, parmesan	32
Malaysian Vegetable Curry (V/VG) Chickpeas, cauliflower, pumpkin, coconut milk, roti bread, basmati rice	28

SIDES

Heirloom Roasted Carrots (V, VG, GF, DF)	14
Smashed Chat Potatoes Garlic, rosemary, truffle oil	16
Sauteed Vegetables (V, GF) Cauliflower, broccoli, butter, seasoning	14
Green Salad (V/VG/DF/GF) House dressing	11
Chips (V/VG/DF/GF) Tomato sauce	11

KIDS

Spaghetti Bolognese Parmesan	16
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
Crème Brûlée Berry coulis	16
Tiramisu Strawberry salsa	16
Apple Pie Vanilla ice cream	20
Add Ice Cream Scoop <i>Chocolate or Vanilla</i>	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.