

STARTERS

House Made Garlic Pizza Bread (V) Balsamic glaze + Cheese	16
Bruschetta (V) Fresh tomato, buffalo mozzarella, basil, EVOO, balsamic glaze, sourdough + Prosciutto	3 16
Salt & Pepper Calamari (GF/DF) Rocket, garlic aioli	6 24
Pan Seared Scallops (GF) Sweet corn puree, tomato and red onion salsa	25
Chargrilled Lamb Koftas (2pc) Cucumber, red onion and fetta salad, datterini tomatoes	22
Spicy Buffalo Wings (10pc) (DF) Chicken wings, Frank's (spicy) sauce, ranch dressing	22
Halloumi Skewers (2pc) (V) Hummus, pumpkin, salsa verde, grilled green capsicum and onion	19
Freshly Shucked Oysters (6pc) (DF/GF) Lemon, grapefruit vinaigrette	30

PIZZAS

Margherita (V) San Marzano tomato, basil, mozzarella	22
Tropical San Marzano tomato, ham, pineapple, mozzarella	26
Capricciosa San Marzano tomato, mozzarella, ham, mushrooms, black olives, artichokes	28
Salami San Marzano tomato, Calabrian salami, black olives, capsicum, fresh chilli	28
Greek Lamb San Marzano tomato, mozzarella, slow cooked marinated lamb shoulder, fetta, chilli	29
Prosciutto Mozzarella base, rocket, pears, walnut, shaved prosciutto di Parma	32
Pumpkin & Goat Cheese (V) Mozzarella base, roast pumpkin, caramelised onion, goat cheese, honey	28
Broccoli & Salsiccia Mozzarella base, rosemary, thyme, broccoli, mushrooms, fennel sausage, chilli	28
Gamberetto San Marzano tomato, mozzarella, chilli garlic prawns, rocket	30
+ Gluten free base	5.5
+ Vegan Cheese	5

MAIN COURSE

Wagyu Beef Burger Wagyu beef pattie, burger sauce, lettuce, tomato, American cheese, milk bun, chips + Bacon + Extra pattie	28 3 8
Seafood Marinara (DF) Linguine, prawns, calamari, mussels, white wine, garlic, chilli, tomato sugo	37
Pan Seared Salmon Fillet (GF) Broccoli, carrot puree, confit cherry tomato, butter sauce, roasted sesame miso dressing	42
Open Souvlaki Choice of Lamb <u>or</u> Halloumi, parsley, salad, tomato, red onion, tzatziki + Fetta + Chips	26 3 3
Pumpkin and Sage Gnocchi (V) Roast pumpkin, sage butter, parmesan, truffle oil	32
Chicken Parmigiana Tomato sugo, ham, mozzarella cheese, chips, salad	30
300g Porterhouse Steak (GF) Chips, green salad, mushroom sauce	48
Lamb Ragout Fettucine Slow cooked lamb shoulder ragout, fresh chilli, green peas, pangrattato, parmesan	36
Frangos Greek Salad (V/GF) Lettuce, cucumber, fetta, cherry tomato, red onion, Kalamata olives, mint, green capsicum, oregano dressing + Prawns	26 7
Steak Sandwich Porterhouse steak, onion jam, rocket, sun dried tomato, gruyere cheese, salsa verde, fries, salad	29

SIDES

Caprese Salad (GF) Fresh tomato, buffalo mozzarella, basil, EVOO, balsamic glaze	18
Rocket and Pear Salad Rocket, poached pear, parmesan, Dijon mustard dressing	14
Smashed Chat Potatoes (GF/DF) Garlic, rosemary, truffle oil	16
Grilled Asparagus (DF/GF) Crispy capers, crushed almonds, EVOO	14
Chips (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 (GF) Berry coulis	16
Tiramisu Strawberry	16
Apple Pie Vanilla ice cream	16

Add Ice Cream Scoop <i>Chocolate or Vanilla</i>	3
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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

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

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

HOTEL
FRANGOS
Daylesford

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.