

STARTERS

Pumpkin Soup (V)	17
Chargrilled bread, sour cream	
House Made Garlic Pizza Bread (V)	17
Balsamic glaze + Cheese	
Beef Meatballs Bruschetta	24
Homemade meatballs, tomato sugo, parmesan, grilled sourdough	
Salt & Pepper Calamari (GF/DF)	23
Rocket, garlic aioli	
Pan Seared Scallops 4pc	26
Cauliflower puree, pangrattato, PX reduction	
Chicken Satay Skewers 3pc (GF/DF)	20
Homemade satay sauce	
Cauliflower Fritters (VG/FD)	22
Herb dipping sauce	
Saffron & Green Pesto Arancini 3pc (V)	22
Oozing mozzarella, sriracha mayo	

PIZZAS

Margherita (V)	22
San Marzano tomato, basil, mozzarella	
Tropical	26
San Marzano tomato, ham, pineapple, mozzarella	
Capricciosa	28
San Marzano tomato, ham, mushrooms, black olives, artichokes	
Salami Calzone	29
San Marzano tomato, Calabrian salami, black olives, fresh chilli	
Potato (V)	28
Mozarella base, potato, shallots, goat cheese, rosemary	
Prosciutto	32
Mozarella base, rocket, pear, parmesan, balsamic glaze, prosciutto di Parma	
Pumpkin (V)	28
Green pesto, roast pumpkin, goat cheese, crushed cashew nuts	
Funghi (V)	28
Mozarella base, rosemary, thyme, mushrooms	
Gamberetto	30
San Marzano tomato, mozzarella, chilli garlic prawns, rocket	
	5
+ Gluten free base	5
+ Vegan cheese	

MAIN COURSE

Wagyu Beef Burger	29
Wagyu beef pattie, burger sauce, lettuce, tomato, American cheese, milk bun, chips + Bacon <u>or</u> cheese + Extra pattie	
Seafood Marinara (DF)	37
Linguine, prawns, calamari, mussels, white wine, garlic, chilli, tomato sugo	
Pan Seared Salmon Fillet (GF)	44
Quinoa, radicchio, crispy kale	
Baked Gnocchi	33
Slow cooked Bolognese ragout, tomato sugo, parmesan, pangrattato	
Pumpkin and Sage Gnocchi (V)	32
Roast pumpkin, sage butter, parmesan, truffle oil	
Chicken Parmigiana	32
Tomato sugo, ham, mozzarella cheese, chips, salad	
300g Porterhouse Steak (GF)	48
Chips, green salad, mushroom sauce	
Ossobuco Fettucine	36
Braised ossobuco ragout, fresh chilli, crushed hazelnut, parmesan	
Malaysian Beef Rendang Curry	36
Basmati rice, chilli, coriander, roti bread	

SIDES

Garden Salad (V, GF)	13
French Dressing, cucumber, tomato, onion	
Roasted Carrots (V)	14
Spiced yoghurt, shaved almond	
Smashed Chat Potatoes (GF/DF)	16
Garlic, rosemary, truffle oil	
Sauteed Broccoli (V)	11
Butter, seasoning	
Chips (V/DF/GF)	11
Tomato sauce	

KIDS

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

DESSERTS

Churros	16
Chocolate sauce	
Crème Brûlée (GF)	16
Berry coulis	
Lemon Tart	18
Crème fraiche, raspberries	
Dark Chocolate Gateau	18
Cream, Crumble	
Add Ice Cream Scoop	3
<i>Chocolate or Vanilla</i>	
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.