

FRESCH

Dinner Menu

Freschly baked bread (for two)	\$6
Marinated Olives	\$8
House cured salmon, beetroots, grapefruit dressing and Cambay curd	\$18
Mushroom Croquettes with truffle mayonnaise	\$16
Heirloom Tomatoes Crostini, goats cheese, Mt Zero Olives, basil	\$16
Slow cooked Pork Belly, crackling, celeriac, apple, fennel	\$18
Pan fried Fish of the day, lentils, chorizo and garlic butter	\$34
Beer Battered fish, triple cooked chips, Fresch tartare	\$26
Organic chicken breast, cauliflower, leek, burnt onion, chicken jus	\$32
Artichokes, smoked eggplant, roast carrots, truffle pesto	\$28
Arkady Lamb rump, aubergine caviar, gnocchi, carrots, olive	\$34
YG Scotch Fillet, truffle polenta, asparagus, pickled shallots, watercress	\$36
Organic rump steak sandwich, caramelised onions, cheddar, bacon, chips	\$26
Endive Salad	\$12
Poached pear, mizuna, blue cheese, walnuts	\$12
Kipfler potatoes, mustard, chorizo, cress salad	\$12
Truffle Chips	\$10