



## KIDS MENU

All meals  
\$8

Spaghetti bolognaise • Spaghetti napoletana  
Calamari & chips • Battered fish & chips  
Nuggets and chips  
\*chips can be swaped for salad \*\$2 extra for veggies or mash  
Chicken tenderloin & chips

# Frisco Hotel Restaurant Menu

Est 1866

## STARTERS

<b>Sydney rock oysters</b> Natural or kilpatrick	\$15 half doz. \$26 doz
<b>Bread</b> Garlic & Parmesan pizza bread	\$8
<b>Bruschetta</b> Freshly diced tomato with basil Bocconcini & olive oil over grilled sour dough	\$8 \$10
<b>Fish Tacos</b> Blue eye cod tacos cured in lemon for 24hrs and lightly grilled cod, served on soft white corn tortillas with finely shredded cabbage and salsa.	\$12
<b>Baby Calamari</b> Lightly dusted with a salt and pepper flour, deep fried served with aioli and lemon	\$15
<b>Sizzling Garlic King Prawns</b> Cooked in olive oil & ripe tomatoes and served in a sizzling hotpot	\$15
<b>Lamb Skewers (4)</b> Chargrilled, served with a salad garnish & cucumber youghurt	\$15

## MAINS

<b>Spaghetti Marinara</b> Fresh local calamari, mussels & king prawns in a roasted tomato sauce with chilli & garlic.	\$21
<b>Crispy Skin Atlantic Salmon</b> Served with roasted chats, green beans & a lemon butter sauce	\$22
<b>Organic Cornfed Chicken Breast</b> Panseared & served with a soft polenta, roasted red peppers & sage butter	\$22
<b>Pork Belly</b> Slow cooked pork belly served with fresh slaw & roasted chats	\$22
<b>Frisco's Fish Pie</b> Blue eye cod & sautéed leek filling with a golden puff pastry, served with a side of mash	\$24
<b>Pot of Local Black Mussels</b> 500 grm of mussels, tomato, garlic, chilli, parsley & white wine with a slice of grilled sourdough	\$18

## SALADS & VEGGIES

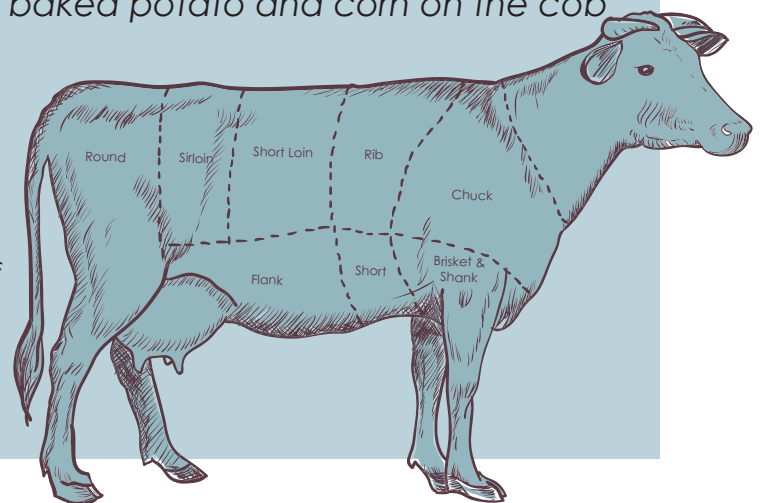
<b>Smoked Salmon &amp; Avocado</b> Crispy baby cos, cherry tomatoes, Spanish onions and lemon dressing	\$15
<b>Warm Spiced Cauliflower</b> Mediterranean spices, pickled fennel & cucumber, baby spinach and raisins	\$13
<b>Caesar Salad</b> Crispy panchetta, croutons, shaved Parmesan and baby cos lettuce creamy dressing and soft boiled egg with chicken	\$12 \$16
<b>Mixed Leaf Salad</b> Mixed leaf, tomato, cucumber, Spanish onions and avocado	\$13

## FROM THE GRILL

<b>300 grm Rump Steak</b>	\$20
<b>300 grm Sirloin</b>	\$22
<b>400 grm T-bone Steak</b> Choice of chips & salad or vegetable & creamy mash All served with your choice of gravy, mushroom, pepper sauce or cafe paris	\$24

**Chippotle BBQ Pork Ribs**      half rack \$18  
full rack \$26  
Served with a baked potato and corn on the cob

All steaks are  
prime quality  
Riverina Grass  
Prime Angus Beef



## SIDES

• Garlic bread	\$5
• Steamed veggies	\$4
• Mash	\$5
• Bowl of chips	\$6
• Seasoned wedges	\$8.50

## DESSERTS

Apple and rhubarb crumble served with vanilla ice-cream \$10  
Chocolate mud cake Blueberry cheesecake • cakes served with cream or ice-cream \$8.5