

\$65 SET MENU

tapas/mezze platter

mixed dips - tzatziki, hummus, taramossiata w/pita bread

meat balls - a special treat of the finest mince and a delectable sauce (one of bar fredo's most popular tapas' dishes)

saganaki prawns - garlic prawns with feta cheese, a fresh tomato salsa, served on a bed of rice

chorizo and haloumi skewer - a skewer of chorizo and haloumi served with balsamic reduction

mains

grain fed angus scotch fillet – grilled, served sauté kifler potatoes, peppers, and dianne sauce

lamb shoulder - traditional dish from greece slow cooked for six hours with very settled herbs and spices, served with eggplant, potatoes and carrots.

chicken melitzana (free range) – cooked in a tomato, honey and cinnamon sauce served w/eggplant, haloumi cheese & roasted potatoes

paella: w/prawns, mussels, calamari, scallops, peppers, chicken, chorizo in a tomato saffron sauce

desserts

platters: a selection of superb homemade desserts.
served with ice cream or cream

tiramisu with espresso cream and coffee bean

sticky date pudding with whipped cream and butterscotch sauce

apple crumble with pear and rhubarb

poached cinnamon infused pear with a red wine syrup

