



THE CHOW CHOW SESSIONS

松狮犬会议

Friday Nights at FRED

\$49.5 PER PERSON

PRIX FIXE – TO START & TO FOLLOW

SESSION STARTERS

Starters to share....

BANGKOK NUTS

SQUIDLY DIDDLY

Thai style barbecued chilli squid salad with razor noodles, fried garlic, pickled green mango & papaya salad and a sweet, salty & sour dressing DF (GFO & VO)

BAO WOW BUNS

Steamed lotus buns with flash fried duck, sesame spiced kewpie, soused cucumber, hoisin and spring onion. Some assembly is required DF (GFO & VO)

V vegetarian Vg vegan DF dairy free GF gluten free

TO FOLLOW

Select 1 per person, single serve or to share....

INDONESIAN COCONUT SOUP SOUP

Barbecued chicken, prawns, vegetable dumplings, razor noodles and bean shoots in a spiced broth DF
VEGETARIAN OPTION with tofu V / DF

FIRECRACKER BEEF

Ginger & manadarin master stock twice cooked beef cheek with lemongrass risotto cake, peanut satay dressing and mint & coriander slaw GF / DF

JOY! IN A BOWL

Pan fried cloud gnocchi with asparagus, edamame, water chestnuts, spinach, shiitake mushrooms, miso butter and a kiss of chilli V

HI HI SHANGHAI

Salt & szechuan pepper squid with glass noodles, crisp radish cake, Indonesian red curry, pickled cucumber salad and coconut yoghurt DF / GF

MASSAMAN LAMB

Slow braised lamb shank curry with Paris mash, eggplant & green tomato chutney, spring onion, snow pea tendrils and flat bread

NOT NOT NASI NASI GORENG

Fried rice with crispy crispy pork, lap cheong, crab & shallot omelette, kimchi and wilted greens

STICKY BLACK CHICKEN

Yellow Thai curry dressing, steamed coconut & lime leaf rice, green greens, pickled carrot & bean shoot salad and nahm jim DF / GF

BURRATA BABY

Nahm jim, chilli caramel and roti

SESSION SIDES

SWEET CORN & LIME LEAF MASH

Yoghurt dressing GF / DF / V \$13.5

SESSION FRIES Sri Lankan spices DF / V \$11.5

TO CONCLUDE

MALAYSIAN BANANA TURNOVER

Coconut crumble and condensed milk \$13.9

+ SEE OUR SELECTION OF SWEET TREATS

BEER & WINE

COCKTAILS @ FRED

Orange & Passionfruit Mimosa \$12.9
Aperol Spritz \$15.5
Bloody Bloody Sriracha Mary \$15.5
Tangy Tanqueray gin & yuzu soda \$13.9

SPARKLES

Varichon & Clerc NV 200ml \$13.5 b
Howard Vineyard 'Clover' Sparkling Brut \$48 b
DiGiorgio Family Sparkling Merlot 200ml \$13.5 b

ADELAIDE HILLS WHITES

Paracombe Riesling \$48 b / \$12 g
Lobethal Road Sauvignon Blanc \$48 b / \$12 g
Jericho Pinot Grigio \$48 b / \$12 g
Saint & Scholar Chardonnay \$48 b / \$12 g

ADELAIDE HILLS ROSE

Sawyer Rose \$50 b / \$12.5 g

ADELAIDE HILLS REDS

Wicks Estate Pinot Noir \$48 b / \$12 g
XO Barbera \$56 b / \$14 g
Sawyer Pinot Syrah \$59 b
Deviation Road 'Ironbank' Shiraz \$48 b / \$12 g

LOCAL ALES

Lobethal Bierhaus Session Ale 3.5% \$10
Smiling Samoyed '12 Paws' Pale Ale \$10
Silver Bark Brewery Pilsener \$9.5
Lobethal Bierhaus Irish Red Ale \$10

ADELAIDE HILLS CIDER

Sidewood Apple / Pear \$10

THE CHOW CHOW SESSIONS ARE ALL ABOUT
BOLD ASIAN FLAVOURS AND INGREDIENTS.
IF YOU HAVE A DIETARY REQUIREMENT,
SHOUT IT OUT! WE'LL HELP WHEN WE CAN

ALL SEAFOOD AT FRED EATERY IS SOURCED FROM
WITHIN AUSTRALIAN WATERS

MERCHANT FEES MAY APPLY TO EFTPOS PAYMENTS

