

# FRÉDÉRIC

OUR PLACE BAKER SOURDOUGH \$6PP  
Saint David dairy cultured butter

FRESHLY SHUCKED OYSTER \$6  
Jalapeno mignonette, lemon

MAC AND CHEESE CROQUETTES (2) \$18  
Fred's hot sauce

COD ROE POTATO CAKES (2) \$19  
Cod roe emulsion, Avruga caviar

MUSHROOM PITHIVIER \$22  
Garlic butter, parsley purée

PASTA OF THE WEEK \$MP  
See your waiter for today's special

SNAPPER CRUDO \$28  
Citrus and spring onion dressing, pickled grapes, radish

BEEF TARTARE \$28/42  
Pickled cucumber, confit shallot, bronze fennel, egg yolk jam, potato crisp

SAN DANIELE PROSCIUTTO \$22  
16 month aged, gundillas, sourdough

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PAN SEARED RICOTTA GNOCCHI \$38  
Butter roasted pumpkin, chestnut, sage pangrattato, parmesan tuile

LODDON ESTATE CHICKEN FRICASSÉE \$49  
Cider cream, potatoes, braised apple, grilled pencil onion

AURUM DUCK BREAST \$51  
Braised duck legs cigar, baby garden vegetables, spinach purée, brandy duck jus

MARKET FISH DU JOUR \$MP  
See your waiter for today's special

VIC SOUTHERN RANGES BEEF  
Shoestring fries, choice of chimichurri or red wine jus  
Sauce entrecôte +\$6

Porterhouse 250G \$52  
Eye Fillet 220G \$63

BUTCHER CUT OF THE WEEK \$MP  
See your waiter for today's special

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SHOESTRING FRIES \$12  
SALAD LEAVES WITH HOUSE DRESSING \$11  
BEETROOT SALAD, GOAT CHEESE, POMEGRANATE VINAIGRETTE \$17  
CAULIFLOWER GRATIN, MORNAY SAUCE, EMMENTAL \$16  
ROASTED CARROTS, SMOKED STRACCIATELLA, BALSAMIC DRESSING \$17

DINNER SPECIAL

WEDNESDAY  
Duck and Pinot  
\$45

Frédéric takes no responsibility for any illness caused by the consumption of nuts. Please inform your waiter of any food allergies. All credit card payments are subject to 1.4% surcharge, a 15% surcharge applies on public holidays and 10% on Sundays. Groups of 10 and above are subject to a 6% discretionary service charge.