

EATERY MENU



APERITIVO *Appetizers*

CANCHA MIXTAS Fred's hot spice, salted & candied peanuts, bbq corn	VE GF	\$6
ACEITUNAS MIXTAS Mixed olives, served warm	VE GF	\$8
CRISPY TORTILLAS & DIPS Pimiento amarillo salsa, aji verde hummus, tomato & pepper salsa, Mamacita's guacamole	VE GF Opt	\$13
DADINHO DE TAPIOCA Cheesy, fried tapioca bites, guava syrup & spicy aioli	V GF	\$14
CROQUETTA CON CERDO Y CHORIZO Pork & chorizo filled, fried croquettes with spicy aioli		\$16

FREDERICO'S FEAST MENU

Ask for Fred's vegetarian or plant based feast

MIN. 2
PEOPLE **\$65**
P/P
+ WINE
PAIRING **\$42**
P/P

PLATO DE APERITIVO

Chef's selection of appetizers including crispy tortilla & dips, tapioca, Serrano ham

+ **LONIA CAVA BRUT** (méthode traditionnelle) Penedes, Spain, NV

COLIFLOR

Blackened bbq cauliflower, Cuban spices, lime dust, coconut sour cream, smashed almonds, chilli oil GF VE

GAMBAS CON TEQUILA

Pan fried prawns in a tomato, chilli, cumin, tequila oil, grilled sourdough GF Opt

PALMITO

Fred's chargrilled heart of palm salad, tossed with tomato, avocado, onion, baby cos, charred corn, spicy aioli GF VE Opt

+ **AMALAYA TORRONTES RIESLING** Salta, Argentina, '20

PAELLA CON MARISCOS Y POLLO

Fred's South American paella, saffron rice, chorizo, chicken, prawns, mussels, tomato, spices GF

FREDDIE'S FAJITAS

Secret spiced chicken or vegetable recipe with capsicum, onions, ginger & garlic, soft flour tortillas, salsa, guacamole, sour cream VE Opt GF Opt

+ **PANUL CARMÉNÈRE** Colchagua, Chile, '20

CHURROS

Dulce de leche, chocolada VE Opt

+ **VALDESPINO 'YELLOW LABEL' PEDRO XIMÉNEZ** Jerez, Spain

SHARE PLATES *Tapas style*

SERRANO HAM ARGENTINIAN STYLE

Paprika dusted, tomato pepper salsa, pickled jalapeños, grilled sourdough GF Opt **\$21**

CEVICHE

Citrus cured raw fish, preserved lime, garlic, onion, tomato, chilli, coriander, guacamole, tortilla chips GF Opt **\$24**

BURRATA

Buffalo mozzarella filled with fresh cream, charred pineapple, blackened corn, fried garlic, aji verde, grilled sourdough V GF Opt **\$23**

COLIFLOR

Blackened bbq cauliflower, Cuban spices, lime dust, coconut sour cream, smashed almonds, chilli oil GF VE **\$18**

GAMBAS CON TEQUILA

Pan fried prawns in a tomato, chilli, cumin, tequila oil, grilled sourdough GF Opt **\$24**

CHICHARRON DE POLLO

Spiced fried chicken wings, Fred's hot sauce **\$18**

BARRIGA DECERDO

Pork belly, chilli, smoked sea salt caramel, jalapeños GF **\$23**

ALBONDIGAS CANTINA

Rustic cantina beef meatballs, tomato sauce, provolone cheese, grilled sourdough **\$18**

CALAMARES A LA PARRILLA

Charred calamari marinated in red chimichurri & lime, grilled sourdough GF Opt **\$22**

FRED'S TACOS

Lightly battered market fish or smoky bbq pulled jackfruit slaw, salsa, guacamole, sour cream GF Opt **\$9 EACH**
VE Opt **\$7 EACH**

CONTINUED... *Tapas style*

CHURRASCO

Chargrilled 350g sirloin, mojo verde, cumin spiced butter, verde salad, Freddie's fries, spices GF **\$42**

PINCHOS DE POLLO

Paprika, oregano & chilli marinated chicken skewers, pico de gallo & bean salsa, aji verde hummus, saffron rice GF **\$28**

NACHOS GRANDE

Slow cooked chilli beef, beans, stringy cheese, salsa, sour cream, jalapeños GF **\$26**

Smoky bbq pulled jackfruit, beans, stringy vegan cheese, salsa, coconut sour cream, jalapeños GF VE **\$22**

FREDDIE'S FAJITAS

Secret spiced chicken or vegetable recipe with capsicum, onions, ginger & garlic, soft flour tortillas, salsa, guacamole, sour cream VE Opt **\$25**
GF Opt **\$29**

PAELLA CON MARISCOS Y POLLO

Fred's South American paella, saffron rice, chorizo, chicken, prawns, mussels, tomato, spices GF **\$34**

PAELLA MAMACITA'S

Mama's vegetable paella, saffron rice, sautéed green beans, capsicum, eggplant, tomato, mushrooms, garlic, coriander, truffle oil GF VE **\$26**

ACOMPAÑAMIENTOS *Salads & Sides*

VERDE

Watercress, coriander, parsley, asparagus, radish, shaved brazil nuts, lime dressing V GF **\$9**

PALMITO

Fred's chargrilled heart of palm salad, tossed with tomato, avocado, onion, baby cos, charred corn, spicy aioli GF VE Opt **\$19**

PATATAS BRAVAS

Crispy fried potatoes, spicy tomato sauce, aioli GF VE Opt **\$8**

FREDDIE'S FRIES

Crinkle cut, spices, aioli GF VE Opt **\$8**

VEGAN

VEGETARIAN

GLUTEN FREE

#holafredericos

BAR + EATERY

ORDER VIA OUR QR CODE

Ask for your table number

