

EATERY MENU



PETISCOS <i>Snacks</i>		
CANCHA MISTA Toasted & roasted corn, peanuts, popcorn, Fred's spices	V GF	\$6.00
ACEITUNAS MISTAS Mixed olives, served warm	V GF	\$6.00
DADINHO DE TAPIOCA Cheesy tapioca cubes, sweet & sour dipping sauces	V GF	\$12.00
SERRANO HAM ARGENTINIAN STYLE Paprika dusted, warm bread, tomato, pepper salsa		\$21.00
SILKIN TOFU OR SNAPPER CEVICHE Garlic, lime, onion, tomato, coriander	VE opt.	\$18.00 \$22.00
CALAMARES A LA PARRILLA Charred calamari marinated in red chimichurri, lime		\$19.00
CHICHARRON DE POLLO Spicy fried chicken wings, smoked chipotle dip	GF	\$17.00
PORK BELLY Slow roast, crispy crackling, salted caramel, aji amarillo	GF	\$22.00
BURATTA Charred pineapple, blackened corn, fried garlic, ajo verde	V GF	\$19.00

ACOMPANHAMENTOS <i>Salads & Sides</i>		
VERDE Rocket, watercress, coriander, parsley, asparagus, shaved brazil nuts, lime dressing	VE	\$16.00
PALMITO Fred's chargrilled heart of palm, tomato, avocado, onion, baby cos, charred corn, chimichurri aioli	VE	\$18.00
SALSA A LA HUANCAINA Roasted asparagus, capsicum, eggplant & tomato baked, huancaína cheese sauce	V GF opt.	\$14.00
PATATAS BRAVAS Crispy fried potatoes, spicy tomato sauce, aioli	V	\$10.00
FREDDIE'S FRIES Shoestring fries, spices, aioli		\$8.00

REFEIÇÕES <i>Mains</i>		
PATO Twice cooked duck leg, coriander & black bean rice, crispy garlic, sweet & spicy tamarind chilli glaze	GF	\$31.00
CORDERO ASADO CON CERVESA Slow oven braised lamb shoulder cooked in ale & spices, beans, rice, ajo amarillo	GF	\$29.00
PICANHA Charred rump steak, sliced, rice, beans, chimichurri, rocket, watercress, shaved brazil nut salad	GF	\$36.00
ARROZ CON MARISCOS Y POLLO Fred's South American fried rice chorizo, chicken, prawns, mussels, tomato, chickpeas, spices	GF	\$36.00
FREDDIE'S FAJITAS Secret spiced steak, chicken or vegetable recipe, sizzling with peppers, onions, garlic, soft flour tortillas, sauces, salsa	V opt.	\$28.00
PESCADO A LA PARRILLA Whole chargrilled snapper, lime & coriander butter, tomato, red pepper salsa	GF	\$45.00
PINCHOS DE POLLO Chargrilled chicken skewers, secret spice marinade, garlic, saffron rice, charred corn, herb salad	GF	\$27.00
ARROZ MAMACITA'S Mama's vegetable rice, sautéed asparagus, capsicum, eggplant, tomato & chestnut mushrooms, garlic, coriander rice, chimichurri, truffle oil	VE GF	\$28.00
FEIJOADA Traditional Brazilian braised pork, & vegetable stew, black beans, asian broccoli, rice, faroja, orange		\$29.00
VEIJOADA Traditional Brazilian vegetable stew, black beans, asian broccoli, rice, faroja, orange	VE	\$24.00

VEGAN	VEGETARIAN	GLUTEN FREE
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#holafredericos

FREDERICO'S FEAST MENU		MIN. 4 PEOPLE	\$56 P/P
CANCHA MISTA Toasted & roasted corn, peanuts, popcorn, Fred's spices	V		
DADINHO DA TAPIOCA Cheesy tapioca cubes, sweet & sour dipping sauces	V GF		
PALMITO Fred's chargrilled heart of palm, tomato, avocado onion, baby cos, charred corn, chimichurri aioli	VE		
CEVICHE Silkin tofu or snapper, ajo, lime, onion, tomato, coriander	VE opt.		
CORDERO ASADO CON CERVESA Slow oven braised lamb shoulder cooked in ale & spices, beans, rice, ajo Amarillo	GF		
CALAMARES A LA PARRILLA Charred calamari marinated in red chimichurri, lime			
ARROZ CON MARISCOS Y POLLO Fred's South American fried rice, chorizo, chicken, prawns, mussels, tomato, chickpeas, spices	GF		
CHURROS Dulce de leche, chocolada	V		

SOBREMESAS <i>Desserts</i>		
CHURROS Dulce de leche, chocolada	V	\$12.00
CREMA CATALINA Baked lemon & lime infused custard, burnt sugar topping	V	\$14.00
QUESO FRESCO Soft passionfruit & white chocolate cheesecake, butter biscuit crumb	V	\$14.00
BOLO DA VOVO Grandmas Brazilian carrot cake, chocolate ganache icing, chilli chocolate gelato	V	\$14.00
BRIGADERIO DE NUTELLA Frozen Nutella mousse, coconut ice cream, cookies	V	\$14.00

