

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