



FRANKLIN 2018

afresco summer menu.

ALL COOKED IN OUR OUTDOOR WOOD FIRED PIZZA OVEN OR ON OUR CUSTOM WOOD FIRED BBQ

\$55 PER PERSON SERVED "SHARED TABLE STYLE"

PIZZA BREADS TO START

- ZUCCHINI RICOTTA AND CHILI
- GARLIC AND PARMESAN
- OLIVE AND ANCHOVY

MAIN COURSE

CHOOSE YOUR SALADS AND MEATS (COMES WITH FRENCH STICK AND BUTTERED NEW POTATOES).

SALADS / VEGGIES

[MADE IN HOUSE BY OUR TALENTED CHEFS]. CHOOSE THREE

- BEETROOT, MINT, WALNUT AND FETA
- TOMATO, FRESH BASIL AND CLEVEDON BUFFALO MOZZARELLA
- COLESLAW, PARSLEY AND SPICED PEANUT
- POTATO, CHIPOTLE, CORN AND CHORIZO
- ROCKET, GRILLED PEAR AND PECORINO
- SUMMER VEGETABLES, ISRAELI COUSCOUS, PISTACHIO AND LABNEH
- CAESAR, CRISPY PANCETTA, EGG, WHITE ANCHOVY AND PARMESAN
- BUTTERED CHAR GRILLED ORGANIC ASPARAGUS
- CHAR GRILLED SWEET CORN AND CHIPOTLE BUTTER

MEAT BEAUTIFULLY COOKED OVER OUR WOOD FIRED BBQ, CHOOSE TWO

- BUTTERFLIED HARISSA CHICKEN.
- ROSEMARY AND GARLIC LAMB LEG SERVED MEDIUM.
- MUSTARD AND PEPPER RUBBED ANGUS SIRLOIN SERVED MEDIUM RARE.
- PORK CUTLET MARINATED IN GARLIC SAGE AND MARJORAM.
- FARM COVE BUTCHERY VENISON RED WINE AND THYME SAUSAGE.

THIS MENU IS FOR A MINIMUM GROUP SIZE OF 15 GUESTS