

Freddie's

KITCHEN
at The Cole

SMALL PLATES

French Escargot a la Bourguignon \$16
with baguette slices

Traditional French Onion Soup \$12
gruyere cheese gratinee

Wild Mushroom Strudel \$16
house baked phyllo pastry, masala anglaise

Classic Caesar Salad \$12
parmesan, baked croutons & anchovies

Organic Heirloom Tomato Salad \$14
*pesto drizzle, pine nuts, sweet onions
& Mediterranean olives*

Basket of Fresh Baguette and Butter \$5

MAIN PLATES *all plates served with complimenting vegetables and/or accompaniments*

Chef's Special \$ Market Rate
chef's seasonal selections

Australian Barramundi a la Plancha \$36
Chef's Preparation of the day

Peppered Elk Medallions \$38
bluet juniper berry demi-glace

Braised Short Rib Rigatoni Bolognese \$30
in red wine tomato sauce

Grilled Vegetable Wellington \$28
basil Tomato jus

FOR THE SWEET-HEARTED – House Made Desserts

French Style Dark Chocolate Mousse \$10
Fresh whipped cream

Tahitian Vanilla Bean Crème Brule \$11

Chef's Creation \$ By Item
Available when inspiration & market ingredients align

TO NOTE

Please refrain from cell phone use during dining for the benefit of others

Corkage fees apply per 750ml bottle \$25

Gratuity (20%) will be added to parties of six patrons or more