



Valentine's Day Menu



\$150 per person

Freshly shucked oyster available, please pre-order when making the booking

Natural or Kilpatrick ½ dozen \$21.00 or a dozen \$38.00



Dinner Rolls

Amuse Bouche

Entree

Local rock lobster; lobster butter, spaetzle "German pasta" sea beans

Shark bay crab; picked and shelled, red gazpacho

Venison carpaccio; pickled beetroot, roquette, ricotta salada, juniper berry

Mains

Line caught gold band snapper; potato puree, roquette & zucchini pesto

Breast of Mt barker chicken; confit leg; fig & quinoa "South American grain"

Grilled lamb loin; potato gnocchi, mix mushrooms

Side

Zucchini, yellow squash & smoked red capsicum puree

Dessert

Strawberry pannacotta; summer berries, almond tuile

Mango & vanilla torte; green apple, marshmallow, pine apple crisp

Chocolate layer cake; cherry couli, dark chocolate ice cream



Bookings are essential

Payment up front is required to secure booking.

For further information or to book contact the Restaurant on
(08) 9481 7100 or email reservations@frasersrestaurant.com.au