Fraser's
KINGS PARK

To Start

Freshly Shucked Oysters shallot & red wine vinegar, lime	6.5ea	Snapper Croquette dill mayonnaise, lemon	6ea
Pork & Duck Terrine pistachio, mustard, cornichon	19	Focaccia marinated olives, hummus, za'atar	16
Burrata* hazelnut, white balsamic, sourdough	24	Salted Pistachios	8
		Roast Spiced Almonds	8

add charcuterie meats 25

Entrées

Heirloom Beetroot cashew cream, pomegranate molasses, roast cashews	24	Halls Suzette Tart roasted pear, walnut	25
Beef Skewer fragrant spices, harissa oil	20ea	Beef Carpaccio caper & dijon dressing, shaved grana padano	24
King Fish Crudo ponzu dressing, pink grapefruit, salmon roe	36	Chargrilled Octopus taramasalata, oregano, new potato, rocket	36

Mains

Orecchiette pork, fennel, cavolo nero, taralli	42	Chestnut Risotto pancetta, brown butter, parmesan	32 | 48
Grilled Snapper Fillet caponata, pinenuts, eggplant, parsley oil	54	Chicken Breast soubise, green oil, crisp leek	48
Grilled Pork Cutlet chimichurri, citrus slaw, burnt apple sauce	48	Beef Short Rib potato purée, charred spring onion salsa	54

Chargrilled

Eye Fillet - 150 grams	52	*served with triple cooked potatoes,*
Scotch Fillet - 350 grams	58	*caramelised onion,*
Ribeye Fillet - 500 grams	72	*red wine jus*

Sides

Baby Gem Lettuce yoghurt dressing, toasted pepitas	16	Seasonal Greens EVOO, sea salt	18
Crispy Fried Onions herb sea salt	15	Handcut Chips sea salt	14
Roasted Cauliflower capsicum fonduta, spiced oil, curry leaves	16		

All of our produce is sourced daily from the best local purveyors.
We thank our suppliers for their continued commitment to quality
Please inform us of any food allergies as some ingredients may not be listed on the menu
All credit cards 1.4% surcharge / Sunday surcharge 10% / Public Holiday surcharge 18%

Exclusive Private Dining Room Available
Seats up to 28
Cocktail party for up to 60 people

Restaurant Available For Exclusive Use:
Weddings, corporate functions, family events