



Fraser's

KINGS PARK

RESTAURANT SET MENU | 2023 - 2024

Thank you for considering Fraser's Restaurant for your group dining experience.

Enclosed are our set menus for bookings of 12 or more guests.
These can be enjoyed as is or tailored to suit your party.

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reservations@frasersrestaurant.com.au



SET MENU ONE – \$90PP

Focaccia, house made dip on arrival

Set entrée

Spring vegetable risotto, leek confit, brown butter, parmesan

Choice of main

Chicken breast, celeriac, chive labneh

350 grams Scotch Fillet, triple cooked chips, caramelized onions, red wine jus

served with

Seasonal greens, EVOO, sea salt

Set dessert

Crème brulee, vanilla ice-cream

SET MENU TWO – \$105PP

Focaccia, olives & house made dip on arrival

Choice of entrée

Chargrilled octopus, taramasalata, oregano, new potato, rocket

Heirloom beetroot cashew cream, pomegranate molasses, roasted cashews

Choose of main

Grilled barramundi fillet, caponata, pinenuts, herb dressing

300 grams Black Angus sirloin, triple cooked chips, caramelized onions, red wine jus

served with

Rocket, pear, parmesan salad, chardonnay vinegar dressing

Choice of dessert

Chocolate mousse, layered chocolate, raspberry, chocolate gelato

Bourbon vanilla cheesecake, macerated strawberries, sesame crumb



SET MENU THREE – \$120PP

Focaccia, dip & olives on arrival

Choice of entrée

Burrata & prosciutto hazelnut, white balsamic dressing, grilled sourdough
Vodka cured Atlantic salmon, pink onion, smoked crème fraîche, fresh radish

Choice of main

Grilled snapper fillet, caponata, pinenuts, eggplant, herb dressing
Grilled pork cutlet, chimichurri citrus slaw, burnt apple sauce
350 grams Scotch fillet, triple cooked chips, red wine jus

served with

Rocket, pear, parmesan salad, chardonnay vinegar dressing
Seasonal green vegetables, EVOO

Choice of dessert

Affogato with choice of Disaronno, Baileys, Frangelico, Tia Maria
Bourbon vanilla cheesecake, macerated strawberries, sesame crumb

SET MENU FOUR – \$145PP

Focaccia, dip & olives on arrival

Choice of entrée

Tempura soft shell crab, pink onion, black vinegar, lime
Yellowfin tuna tartare, umeboshi infused sesame seeds, jalapenos, citrus soy
Burrata & heirloom tomatoes, hazelnut, white balsamic dressing

Choice of main

Grilled snapper fillet, caponata, pinenuts, eggplant, herb dressing
350 grams Scotch fillet, triple cooked chips, caramelized onions, red wine jus
Spring vegetable risotto, leek confit, brown butter, parmesan

served with

Seasonal greens, EVOO, sea salt
Rocket, pear, parmesan salad chardonnay vinegar dressing

Choice of dessert

Affogato with choice of Disaronno, Baileys, Frangelico, Tia Maria
Bourbon vanilla cheesecake, macerated strawberries, sesame crumb

To finish

Selection of cheeses, crackers, fruit



FESTIVE OPTIONS

There is no charge to **replace one** of the existing main or dessert options (from any Set Menu) with the Festive dishes.

To add either of the Festive dishes, please add an extra \$10 per dish added to the Set Menu price.

Main – Roast breast of free range turkey, leg ham, chestnut thyme stuffing, kipfler potato, cranberry sauce

Dessert – Traditional Christmas pudding, brandy sauce, cherries and semi-whipped cream

VEGETARIAN OPTIONS

Entree

Tempura vegetables, sweet soy sesame, avocado wasabi

Heirloom beetroot, cashew cream, pomegranate molasses, roasted cashews

Heirloom tomato bruschetta

Main

Chickpea falafel, citrus yoghurt, parsley salad

Spring vegetable risotto, leek confit, brown butter, parmesan

ADDITIONAL OPTIONS

On arrival – prices are per one item, you will need to advise how many you require

Oysters natural \$6.50 each

Arancini, aioli \$4.50 each

Share platters (serves 5) – prices are per platter, you will need to advise how many platters you require

Marinated olives, spiced almonds and feta with oregano \$20

Soft shell crab, black vinegar or kewpie mayonnaise \$45

Burrata, jamon serrano, green olive \$12pp

Salt & pepper calamari, fresh lime \$12pp

Assorted farmhouse cheese; brie, cheddar and blue \$30

Steamed buns – prices are per one item, you will need to advise how many you require

Roast pork belly, hoi sin, cucumber spring onion \$7 each

Soft shell crab, char sui, slaw \$8 each

Side dishes (serves 4) – prices are per side, you will need to advise how many of each additional side you require

Chargrilled asparagus \$15

Thick cut chips \$12

Chargrilled mushrooms, rosemary, balsamic vinegar \$15

Potato puree \$12

Mac and cheese \$18



BEVERAGE OPTIONS

Our Sommelier has carefully selected the below from our full extensive wine list. If you would like to view the full wine list, please let us know.

Champagne & Sparkling

Dal Zotto Prosecco, King Valley VIC	62
Chandon Brut NV, Yarra Valley VIC	73
Clover Hill NV, Northern Tasmania	79
Idée Fixe Blanc de Blancs <i>by Vasse Felix</i> , Margaret River WA	95
Louis Roederer Brut Premier, Reims FR	185
Pol Roger NV, Epernay, FR	210

Riesling & White Varietals

Rieslingfreak No.3 Riesling, Clare Valley SA	60
Pieropan Soave, Veneto IT	75
Bella Ridge Chenin Blanc 2013, Swan Valley WA	77
Tiefenbrunner Merus Pinot Grigio, Alto Adige IT	78

Sauvignon Blanc

Shaw + Smith, Adelaide Hills SA	72
Leeuwin Estate Art Series, Margaret River WA	75
Cloudy Bay, Marlborough NZ	95
Cloudy Bay Te Koko, Marlborough NZ	170

Sauvignon Blanc Semillon

Voyager Estate, Margaret River WA	57
Cape Mentelle Wallcliffe, Margaret River WA	115

Chardonnay

Amelia Park, Margaret River WA	69
Leeuwin Estate Prelude, Margaret River WA	75
Voyager Estate, Margaret River WA	115
Moss Wood Ribbon Vale, Margaret River WA	172
Stella Bella Luminosa, Margaret River WA	195

Pinot Noir

Yering Station, Yarra Valley VIC	65
Castle Rock, Pemberton WA	85
Picardy Tete de Cuvee, Pemberton, WA	185

(List continues on next page)



BEVERAGE OPTIONS (cont'd)

Red Varietals

Picardy Merlot & Cabernet, Pemberton, WA	55
Juniper Estate Tempranillo, Margaret River WA	65
Bella Ridge Grenache, Swan Valley	79

Cabernet & Blends

Stella Bella Cabernet Sauvignon, Margaret River WA	75
Leeuwin Estate Prelude, Margaret River WA	75
Howard Park Leston Cabernet, Mount Barker WA	85
Moss Wood Amy's, Margaret River WA	80
Bowen Estate, Coonawarra SA	80
Leeuwin Estate Art Series, Margaret River WA	185

Shiraz

Amelia Park, Margaret River WA	65
Elderton, Barossa Valley SA	75
Voyager Estate, Margaret River WA	86
Leeuwin Estate Art Series, Margaret River WA	108
Bekkers Syrah, McLaren Vale SA	199

Beer and Cider – All available and refilled as required

Peroni Nastro Azzuro 5.1%	11
Peroni Leggera 3.5%	11
Little Creatures Pale Ale 5.2%	11
Little Creatures Rogers 3.8%	11
Custard & Co Original Cider 4.5%	12

Non Alcoholic

Soft Drinks	5
San Pellegrino Sparkling Water (500ml)	7.5
Acqua Panna Still Water (500ml)	7.5