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| FRESHLY SHUCKED OYSTERS | lime / mignonette / tabasco | 4.2 each |
| WARM OLIVES | | 6 |
| TURKISH BREAD | olives / hummus | 12 |
| TOMATO BRUSCHETTA | heirloom tomato / pesto | 8 |
| MUSHROOM BRUSCHETTA | | 10 |
| DUCK & CHICKEN PARFAIT | potato crisps / house pickles | 19 |
| BLACK ONYX CARPACCIO | wattleseed / horseradish / quail egg / pecorino | 20 |
| CHARCUTERIE | bresaola / jamon serrano / barrel fetta / almonds | 29 |
| BURRATA | heirloom tomato / ciabatta / tapanade | 28 |
| TATAKI | avocado / wasabi / soy caviar | 26/43 |
| FREMANTLE OCTOPUS | chorizo / pumpkin / grape / almond | 25 |
| TEMPURA SOFT SHELL CRAB | coriander / pickled onion / black vinegar | 28/45 |
| SOUTHERN OCEAN SQUID | romesco / vietnamese salad / lime | 20 |
| MUSHROOM RISOTTO | swiss brown / button / porcini / kale | 27/42 |
| CHICKPEA FALAFEL | carrots / cucumber / caraway / yoghurt | 28 |
| TEMPURA VEGETABLES | broccoli / avocado / pumpkin / sweet soy | 26 |
| POTATO GNOCCHI | asparagus / tomato / sweet peppers / parmesan | 34 |
| BATTERED SNAPPER | hand cut chips / green pea / tartare | 32 |
| LINLEY VALLEY PORK BELLY | beetroot / romesco / orange | 39 |
| CHICKEN BREAST | cauliflower / carrot / tatator crumb | 39 |
| MOTTANAI LAMB SHOULDER | zucchini / spinach / peas / ricotta / mint pesto | 38 |
| DUCK BREAST | cauliflower / onion / sugar snap peas | 45 |
| CYPRIOIT GRAIN SALAD | currents / capers / feta / almonds | 15 |
| ROCKET SALAD | parmesan / pear | 15 |
| SEASONAL GREENS | evoo / sea salt flakes | 15 |
| ROOT VEGETABLES | baby carrot / onion petal / beetroot / cauliflower | 15 |
| GOURMET POTATOES | rosemary / gremolata | 12 |
| CRISPY FRIED ONIONS | herb salt | 10 |
| HANDCUT CHIPS | aioli | 10 |
| POTATO PUREE | black truffle | 10 |

The Chargrill

red wine jus / triple cooked chips / caramelised red onions / olive salad

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|------------------------|-----------|------|----|
| BLACK ONYX FLANK STEAK | Grain fed | 220g | 45 |
| KILCOY EYE FILLET | Grain fed | 125g | 34 |
| KILCOY EYE FILLET | Grain fed | 220g | 58 |
| KILCOY SCOTCH FILLET | Grain fed | 350g | 48 |
| PINNACLE RIB EYE | Grain fed | 600g | 62 |



FRASER'S EXCLUSIVE
PRIVATE DINING ROOM
10-28 GUESTS SEATED
50 COCKTAILS

ADD MANJIMUP TRUFFLE TO ANY DISH
\$12

Chef
Chris Taylor
Restaurant Manager
William Roser

*All of our produce is purchased daily from the best local purveyors
We extend our thanks to 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 are accepted, these attract a 1% surcharge / Public holiday attracts a 15% surcharge

