



Fraser's

KINGS PARK

RESTAURANT SET MENU

WELCOME

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.

If you would like to discuss any of the following information or would like to make a booking, please feel free to contact our restaurant reservations team.
We look forward to hearing from you soon.

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SET MENU ONE

Two course \$59 per person*

Three course \$79 per person

Turkish bread, olives

Lupin crusted barrel aged feta, honeycomb, lemon and beetroot salad
or

Ocean trout, cucumber, apple and celeriac remoulade, brown bread, dill

Grilled fillet of barramundi, potato mash, fennel salad, lemon oil
or

Roasted rump cap, lemon bearnaise, crispy onions

served with

Rocket leaves, almonds, pickled shallot and raspberry vinaigrette

Popcorn crème brulee, caramelized popcorn, butterscotch ice-cream
or

Pandan tapioca, pickled pineapple, tamarind and black rice sorbet

* Lunch only, select either entrée and main or main and dessert

SET MENU TWO

Two course \$68 per person*
Three course \$89 per person

Turkish bread, olives

Exmouth prawn tartare, cucumber tomato concasse, ocean trout roe, soft herbs
or
Duck breast, parsnip puree, grapefruit and parsley salad

Choose two dishes

Barramundi, grilled zucchini, crushed peas, ricotta, mint dressing
or

Roast pork belly, fennel, chorizo, roasted capsicum
or

Chargrilled 300gm scotch fillet, triple cooked chips, red wine jus

served with

Heirloom tomato salad, red onion, pine nuts and basil oil

Salted caramel parfait, chocolate jelly, blonde chocolate mousse, chocolate crumb
or

Passionfruit tart, scorched meringue, sesame crumb, mango sorbet

* Lunch only, select either entrée and main or main and dessert





SET MENU THREE

Two course \$75 per person*

Three course \$99 per person

Turkish bread, olives

Kingfish tataki, yuzu, avocado

Soft shell crab with black vinegar

Chorizo, fennel, octopus, green romesco

Arancini

Oysters to share – 2 per person (add \$8 per person)

Choose three from the options below, these items will then be served on platters to the table;

“Banjo” of lamb on the bone, roasted courgette, minted jus

Grilled snapper, turnip, green olive, orange, peppercorn

Glazed pork collar, fennel, lemon, pea

Chargrilled beef rib eye, crisp onion rings

served with

Handcut chips

and

Rocket, pear and parmesan salad

Popcorn crème brulee;

Farmhouse cheese;

Dark chocolate brownie, beetroot puree, passionfruit

* Lunch only, select either entrée and main or main and dessert

SET MENU FOUR

Two course \$99 per person*

Three course \$120 per person

Turkish bread, olives

Yellow fin tuna tartare, Japanese slaw, avocado, soy dressing
or

Char-grilled octopus, chorizo, green romesco, chickpea fritter
or

Chicken liver parfait, mulled wine jelly, grilled toast

Grilled market fish, fried potato, pea, lemon almond salad
or

Miso glazed lamb shoulder, burnt eggplant, zucchini, pistachio, mint salad
or

Free range chicken, soft polenta, leeks, beans, jus

Served with

Heirloom tomato salad, basil, pinenuts
and

Crispy onions

Dark chocolate brownie, beetroot puree, passionfruit meringue
or

Pandan tapioca, pickled pineapple, tamarind and black rice sorbet
or

Australian farmhouse cheeses, quince paste

* Lunch only, select either entrée and main or main and dessert



VEGETARIAN OPTIONS

Entrees

Grilled haloumi, puy lentils, pomegranate, parsley
Beet salad, orange, spinach, horseradish
Charred peppers, goats cheese bruschetta, pine nuts

Mains

Chickpea falafel, citrus yogurt, parsley salad
Roast lemon risotto, parmesan cheese, rocket leaves
Ricotta gnocchi, spiced pumpkin, baby spinach





ADDITIONAL OPTIONS

You may wish to add or customise one of the above set menus with the following additional options.

Share platters to start (serves 5)

Please clarify at time of booking as to how many of each platter and when you would like them served.

Marinated olives; spiced almonds & feta with oregano 20
Soft shell crab; black vinegar 45
Arancini balls (10 pc); aioli 25
Burrata, jamon serrano, green olive 48
Salt & pepper calamari, fresh lime 25
Oysters natural (2 pc) 8 per person
Hot smoked trout, dill, lemon 25

Steamed Buns

Roast pork belly, hoi sin, cucumber spring onion (5pc) 20
King prawns; spicy mayonnaise, shaved iceberg (5pc) 25

Side Dishes (serves 4)

Chargrilled asparagus 15
Thick cut chips 12
Chargrilled mushrooms, rosemary, balsamic vinegar 15
Potato puree 12
Mac and cheese 18

Cheese Course (serves 5)

Assorted farmhouse cheese; brie, cheddar, washed rind and blue 30

