

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	Basil / parmesan	10
DUCK & CHICKEN PARFAIT	potato crisps / house pickles	19
BLACK ONYX CARPACCIO	wattleseed / horseradish / quail egg / pecorino	20
CHARCUTERIE	bresaola / jamon serrano / barrel feta / almonds	29
BURRATA	heirloom tomato / ciabatta / tapanade	28
YELLOWFIN TUNA 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
SKULL ISLAND PRAWNS	orange / parsley / gremolata / almond	MP
RISOTTO	swiss brown / button / porcini / kale	27/42
CHICKPEA FALAFEL	carrots / cucumber / caraway / yoghurt	28
GOLDBAND SNAPPER	broccolini / carrot / citrus / fennel / cous cous	MP
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 / pear / black garlic	45
WATERMELON SALAD	tomato / cucumber / miso / sesame	12
ROCKET SALAD	parmesan / pear / chardonnay vinegar	15
SEASONAL GREENS	evoo / sea salt flakes	15
ROOT VEGETABLES	baby carrot / onion petal / beetroot / cauliflower	15
NEW POTATOES	rosemary / gremolata	12
CRISPY FRIED ONIONS	herb salt	10
HANDCUT CHIPS	aioli	10
POTATO PUREE		10

The Chargrill

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

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
SOUTHER RANGES RIB EYE	Grass fed	500g	62



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

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