

FRASER'S



FRESHLY SHUCKED OYSTERS	4.2 each
Lime, mignonette	
TURKISH BREAD	10
Olives, hummus	
BUFFALO MOZZARELLA	28
Bresaola, heirloom tomato, ciabatta, tapenade	
YELLOWFIN TUNA TATAKI	28/42
Soy caviar, sesame, diakon	
FREMANTLE OCTOPUS	22
Chorizo, pumpkin, corn, almond	
SOFT SHELL CRAB	28
Pickled onion, black vinegar, coriander	

RISOTTO	32/42
Swiss brown, button & porcini mushrooms, kale	



ROCKET SALAD	15
Pear, parmesan, chardonnay vinegar	
SEASONAL GREENS	15
Evoo, sea salt	
CRISPY FRIED ONIONS	10
Herb salt	
HANDCUT CHIPS	12
Aioli	
CHARRED BROCCOLINI	18
Orange, almonds	
ROAST NEW POTATOS	12
Garlic butter	

SHARK BAY WHITING	32
Handcut chips, green pea, tartare, lemon	
FISH OF THE DAY	MP
Broccolini, kipfler potato, tomato, fennel	
CHICKEN BREAST	36
Celeriac, truffle, cauliflower, pomegranate	
DUCK BREAST	42
Pear, black garlic, heirloom carrot, tarator	
MOTTANAI LAMB SHOULDER	35
Zucchini, spinach, peas, ricotta, pesto	
LINLEY VALLEY PORK BELLY	35
Beetroot, romesco, orange, spring onion	



CHARGRILL

served with triple cooked chips, caramelised onion, jus

KILKOY EYE FILLET	150gm	44
KILKOY SCOTCH FILLET	350gm	48
SOUTHERN RANGES RIB	500gm	62



DESSERT

CRÈME BRULEE	15
Vanilla bean, pistachio biscotti	
CHOCOLATE MOUSSE	15
Layered chocolate, raspberry, chocolate gelato	
PEDRO & GELATO	15
Vanilla bean gelato, Pedro Ximenez	
CHEESE BOARD	22
3 cheeses, crackers, fruit	

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