

Fraser's

Chef's selection
5 course degustation

95

All day dining from 11.30 am

Vegan Menu

Small

Salted pistachios	6
Roasted spiced almonds	6
Flat bread marinated olives, hummus, zaatar	16

Medium

Heirloom tomato bruschetta 1 piece	8
Roast mushroom bruchetta 1 piece	8
Charred broccolini with shaved almonds	19
Rocket & Radicchio salad Cabernet vinegar dressing	16
Seasonal greens evoo, sea salt	16

Larger

Chickpea falafal Grilled carrot & puree, cucumber salad	28
Mushroom Risotto Porcini mushroom and crispy kale	35
Tempura vegetables Sweet soy sesame, avocado wasabi	28

Sides

Crispy fried onions herb sea salt	12
Handcut chips Tomato sauce	12
Triple cooked potatoes Garlic, lemon, parsely	15

Desserts

Caramelised Banana, granola, raspberry sorbet	15
Assorted sorbets Please ask staff for our selection	15

Exclusive private dining room & terrace available

Seats 28

Cocktail party

Seats 50

Ask for availability

All of our produce is purchased daily from the best local purveyors
We thank 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 1.3% surcharge / Public holiday 15% surcharge