

# Fraser's

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<b>Chef's selection</b>	95
5 course degustation with paired wines	155

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## Small

Salted pistachios	6
Roasted spiced almonds	6
Freshly shucked oysters shallot + red wine vinegar	4.7
Flat bread marinated olives, hummus, zaatar	16

## Medium

Stracciatella mozzarella tomatoes, basil, grilled ciabatta	25
Prosciutto & bresaola charred ciabatta, tapenade	24
Yellowfin tuna tataki & salmon soy caviar, avocado wasabi, daikon	26
Chargrilled octopus corn, romesco, pomegranate	24
Soft shell crab pink onion, black vinegar, cumin salt	28
Porcini Mushroom Risotto crisp kale, spinach	34   48
Charred broccolini almonds, parmesan	19

**Exclusive private dining room & terrace available**

Seats 28

**Cocktail party**

Seats 50

Ask for availability

## Larger

Battered Shark bay whiting chips, tartar, lemon pickled onion	32
Grilled Goldband snapper fennel salad, broccolini, carrot puree	45
Chicken breast charred corn, tahini, yoghurt, lemon	39
Slow cooked lamb shoulder babaganoush, chickpea, mint, peas	38
Linley valley pork belly white almond paste, romesco, apple slaw	38

## Chargrilled

Eye fillet	150gm	44
Scotch fillet	350gm	48
Ribeye	500gm	65

*Served with triple cooked chips,  
caramelised onion, jus*

## Sides

Rocket & radicchio salad chardonnay vinegar dressing, parmesan	16
Seasonal greens evoo, sea salt	16
Crispy fried onions herb sea salt	12
Handcut chips	12
New Season Potatoes gremolata	22

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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