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.

08 9482 0103 | reservations@frasersrestaurant.com.au | frasersrestaurant.com.au
SET MENU ONE

Three course $79 per person

Turkish bread, olives

Chilled asparagus, bresaola, a grilled seasonal fruit
or
Cured ocean trout, cucumber, celery salad

Grilled fillet of barramundi, potato mash, fennel salad, lemon oil
or
Roast lamb shoulder, puy lentils, crispy onions

served with
Rocket leaves, tomato, cucumber, olives, feta, lemon oil

Crème brulee, caramelized popcorn, butterscotch ice-cream
or
Tapioca, strawberries, toasted hazelnuts
SET MENU TWO

Three course $89 per person

Turkish bread, olives

Freshly cooked King prawns, slow cooked ocean trout, miso dressing

or

Roast pork belly, fennel & chorizo

Choose two dishes

Grilled fillet of snapper, calamari, asparagus, lemon oil

or

Crisp confit duck and breast, parsnip puree, grapefruit and parsley salad

or

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

served with

Heirloom tomato, spinach, red onion, pine nuts, basil

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

or

Passionfruit tart, scorched meringue, sesame crumb, mango sorbet
S E T  M E N U  T H R E E
(Share style menu)

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, cucumber yoghurt, jus
Grilled snapper, potato puree, almond and grapes
Glazed pork, fennel, lemon, peas
Chargrilled beef rib eye, crisp onion rings

served with
Handcut chips
and
Rocket, pear and parmesan salad

Crème brulee;
Farmhouse cheeses, biscuits and fruit bread
Dark chocolate brownie, passionfruit

Fraser’s
SET MENU FOUR
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
Chilled asparagus, bresaola, a grilled seasonal fruit

Grilled Goldband snapper, potato, citrus almond salad
or
Slow cooked lamb shoulder, smoked eggplant, chickpea & mint salad
or
Free range chicken, soft polenta, asparagus, jus

Served with
Heirloom tomato salad, basil, pinenuts
and
Crispy onions

Dark chocolate brownie, beetroot puree, passionfruit meringue
or
Tapioca, pickled pineapple, tamarind and vanilla bean ice cream
or
Australian farmhouse cheeses, quince paste
FESTIVE OPTIONS

Roast breast of free range turkey; leg ham; sage and nut stuffing; cranberry sauce

and / or

Traditional Christmas pudding; brandy sauce and semi-whipped cream

There is no charge to replace one of the existing main or dessert options (from either Set Menu above) with the above Christmas dishes.

To add either of the above Christmas dishes, please add an extra $10 per dish added, to the Set Menu price.
V E G E T A R I A N  O P T I O N S

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

Mains
Chickpea falafel, citrus yoghurt, 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 and 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
Soft shell crab, char sui and slaw 32

**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
CONFIRMATION & DEPOSIT

To confirm your group dining reservation at Fraser’s Restaurant, please complete the booking form below and return with full payment to reservations@frasersrestaurant.com.au.

GUEST DETAILS

Company Name: 
First Name: 
Surname: 
Mobile: 
Phone: 
Email: 
Number attending: 
Booking date & time: 
Any dietary requirements/allergies? If so, please list: 
Menu Option: 

PAYMENT OPTIONS

☐ Cheque: Made payable to “Fraser’s Restaurant”
☐ Direct Deposit: Please send remittance with signed contract

Bank: Commonwealth Bank of Australia
Acct Name: O’Briens Pty Ltd - t/a Fraser’s Restaurant
BSB Number: 066130 Account Number: 10044893

☐ Credit Card: Visa / Mastercard / Diners Club / Amex
Card Number: 
Expiry Date: 
Card Holder’s Name: 
Debit Amount: $ incl GST.
Name: 
Date: 
Signed: 

Terms and Conditions
Your selected menu must be confirmed within one week of your booking, with final numbers being confirmed within 48 hours of your reservation time. The ‘Confirmation & Deposit Form’ must be completed to secure your booking. The deposit required is $25 per guest. Deposits are non-refundable unless the reservation is cancelled at least four (4) days prior to the booking date. For group reservations, if the total number of guests is below the confirmed number, there will be a charge of $40 per guest for a preparation fee. Please note that all payments incur a 1% credit card surcharge.