

Vegan Menu

To Share*

Salted Pistachios	8
Roast Spiced Almonds	8
Focaccia marinated olives, hummus, zaatar	16

**recommended for one or two people*

Entrées

Heirloom Tomato Bruschetta 1 piece	8
Sautéed Mushroom Bruschetta 1 piece	8
Rocket & Pear Salad Chardonnay vinegar dressing	18

Mains

Chickpea Falafel chargrilled carrot, carrot puree, fennel salad, tahini sauce	28
Spring Vegetable Risotto leek confit	35
Tempura Vegetables sweet soy sesame, avocado wasabi	28
Heirloom Beetroot cashew cream, pomegranate molasses, roasted cashews	24

Sides

Seasonal Greens EVOO, sea salt	16
Chargrilled Asparagus EVOO, sea salt	15
Handcut Chips sea salt	14

Exclusive Private Dining Room Available

Seats up to 28
Cocktail party for up to 60 people

Restaurant Available For Exclusive Use:
Weddings, corporate functions, family events

Desserts

Caramelised Banana granola, raspberry sorbet	15
Assorted Sorbets please ask staff for our selection	15

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 1.4% surcharge / Sunday surcharge 10%

Whats on at Fraser's

