

## To Start

Freshly Shucked Oysters shallot & red wine vinegar, lime	6.5ea	Snapper Croquette dill mayonnaise, lemon	6ea
Charcuterie prosciutto, mortadella, bresaola, pistachio, cornichons	28	Focaccia marinated olives, hummus, za'atar	16
Burrata hazelnut, white balsamic, sourdough	26	Salted Pistachios	8
		Roast Spiced Almonds	8

## Entrées

Heirloom Beetroot cashew cream, pomegranate, roast cashews	24	Halls Suzette Cheese Tart roast pear, walnut	25
Beef Skewer tahini, harissa oil, za'atar	20ea	Beef Carpaccio caper dijon dressing, shaved parmesan	28
King Fish Crudo ponzu dressing, ruby grapefruit	36	Chargrilled WA Octopus taramasalata, oregano, new potato, rocket	36

## Mains

Mezze Maniche Pasta guanciale, tomato, pecorino	42	Pumpkin Risotto sugar snap peas, ricotta salata	32   48
Grilled Swordfish caponata, pinenuts, eggplant, parsley oil	58	Chicken Breast sweet peppers, tomato, asparagus	48
Grilled Pork Cutlet chimichurri, apple slaw, burnt apple sauce	48	Beef Short Rib potato purée, charred spring onion salsa	54

## Chargrilled

Black Angus Eye Fillet - 150 grams	52	<i>served with triple cooked potatoes, caramelised onion, red wine jus</i>
Black Angus Scotch Fillet - 350 grams	58	
Black Angus Ribeye - 500 grams	72	

## Sides

Baby Gem Lettuce yoghurt dressing, toasted pepitas	16	Chargrilled Asparagus shaved parmesan	16
Crispy Fried Onions herb sea salt	15	Handcut Chips sea salt	14
Seasonal Greens EVOO, sea salt	18		

All of our produce is sourced 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% / Public Holiday surcharge 18%

SCAN TO SEE  
UPCOMING  
EVENTS AT  
FRASER'S

