

To Start

Freshly Shucked Oysters shallot & red wine vinegar, lime	7ea	Snapper Croquette dill mayonnaise, lemon	6ea
Charcuterie prosciutto, mortadella, bresaola, pistachio, cornichons	32	Focaccia marinated olives, hummus, za'atar	16
Burrata tomato, basil, white balsamic, sourdough	28	Salted Pistachios	8
		Roast Spiced Almonds	8

Entrées

Heirloom Beetroot cashew cream, pomegranate	26	Seared Scallops red pepper & almond romesco, speck	29
Spiced Beef Skewer tahini, fennel, harissa oil	20ea	Beef Carpaccio caper dijon dressing, rocket, parmesan	28
Yellowfin Tuna Crudo blood orange dressing, cucumber	36	Chargrilled WA Octopus taramasalata, oregano, potato, rocket	36

Mains

Mezze Maniche Pasta lamb shoulder ragu, pecorino	42	Pumpkin Risotto brown butter, peas, ricotta salata	32 48
Grilled Swordfish eggplant caponata, pinenuts, fennel, parsley oil	58	Chicken Breast sweet peppers, tomato, asparagus	48
Grilled Pork Cutlet chimichurri, apple slaw, burnt apple purée	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	18
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

