

Frasers

Chef's selection

5 course degustation
with paired wines

95

155

**Add Shaved
Manjimup Black Truffle
\$ 15**

Small

Salted pistachios

6

Roasted spiced almonds

6

Freshly shucked oysters
shallot + red wine vinegar

4.7

Flat bread

16

marinated olives, hummus, zaatar

Medium

Stracciatella mozzarella

25

Tomatoes, Basil, Grilled ciabatta

Prosciutto & bresaola

24

charred ciabatta, tapenade

Yellowfin tuna tataki & salmon

26

soy caviar, avocado wasabi, daikon

Chargrilled octopus

24

corn, romesco, pomegranate

Soft shell crab

28

pink onion, black vinegar, cumin salt

Porcini Mushroom Risotto

34 | 48

Truffle, crisp kale

Charred broccolini

19

almonds, pecorino

Exclusive private dining room & terrace available

Seats 28

Cocktail party

Seats 50

Ask for availability

Larger

Battered Shark bay whiting

32

chips, tartar, lemon pickled onion

Grilled Goldband snapper

45

fennel salad, broccolini, carrot puree

Chicken breast

39

charred corn, tahini, yoghurt, lemon

Slow cooked lamb shoulder

38

babaganoush, chickpea, mint, peas

Linley valley pork belly

38

white almond paste, romesco, apple slaw

Chargrilled

Eye fillet

150gm

44

Scotch fillet

350gm

48

Ribeye

500gm

65

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

Sides

Rocket & radicchio salad

16

chardonnay vinegar dressing, parmesan

Seasonal greens

16

evoo, sea salt

Crispy fried onions

12

herb sea salt

Handcut chips

12

New Season Roast Potatoes

22

garlic, truffle butter

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