



Fraser's

KINGS PARK

RESTAURANT
SET MENU

WELCOME

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 rump, 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 300gm 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





SET MENU THREE (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

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.

VEGETARIAN OPTIONS

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

