



Fraser's  
KINGS PARK

PRIVATE DINING ROOM



**Fraser's exclusive Private Dining Room** is the ultimate venue for both corporate and social events. It has spectacular views of the Swan River and Perth City, a private terrace, audio visual capabilities and menus designed by Executive Chef Chris Taylor.

The room features a large timber boardroom-style table that seats a maximum of 28 guests. Stylish light fixtures, a contemporary magnum wine wall, warm reds and timber furnishings also feature in this elegant space.

The Private Dining Room has hosted many events and special occasions, from birthday and celebratory dinners, to corporate seminars, cocktail parties, jewellery launches, bar mitzvahs as well as intimate weddings...the only limit is your imagination and our staff can help tailor the room to meet your specific requirements.



## BREAKFAST

Your guests will be served the 'Continental Selection', which is pre-set on the table before arrival. Then, according to your timing specifications, your guests will each be served an individual plate of your choice from the 'Plated Hot Breakfast Selection'.

### **Continental Selection**

Pre-set on table before arrival

Yoghurt, berry compote, granola  
Fruit muffins  
Chilled orange juice  
Coffee and tea  
Espresso on request, \$4.50 per cup

### **Plated Hot Breakfast Selection**

Please select only one item from the choices below. Each guest will served the same item, in addition to the above continental selection.

Smoked salmon, poached eggs, hollandaise, wilted spinach  
Scrambled eggs, bacon, roasted mushrooms, potato hash  
Shakshuka, middle eastern spiced tomato, baked eggs, Turkish bread  
Smashed avocado, bacon, poached eggs, ciabatta  
Eggs benedict, ham, poached eggs, hollandaise, spinach

**\$35 per person Monday – Friday**

**\$40 per person weekends**

*Additional choice of Hot Breakfast Selection \$12 per person*

# SEMINAR PACKAGES

The Private Dining Room provides a comfortable, private environment to facilitate business discussions. Use of the drop-down screen is complimentary and all other audio visual requirements can be met, though may incur a fee.

\$75 per person - inclusive of;

Percolated coffee and tea on arrival  
Morning tea, lunch and afternoon tea  
Carafes of water, soft drinks and juices  
Variety of mixed sweets

Please select one of the below packages;

**Package I**  
MORNING TEA  
Freshly baked muffins

LUNCH BUFFET  
Warm sausage rolls  
Chicken and mushroom pies  
Crispy fish taco, lime and tomato salsa, jalapeno puree  
Beef rump, whole roasted capsicum, chimichurri  
Roasted root vegetables, basil pesto  
Steamed green vegetables

AFTERNOON TEA  
Cinnamon churros; chocolate sauce

**Package II**  
MORNING TEA  
Mini quiche

SEATED LUNCH  
Turkish bread, hummus, olives  
Herb risotto, market fish, lemon oil  
or  
Lamb rump, lentils, zucchini, caramelised onion,  
river mint

Seasonal greens

Coffee & tea

AFTERNOON TEA  
Mini marquis, double cream

# LUNCH & DINNER

## LUNCH DINNER

*\$75 per person inclusive of; \$95 per person inclusive of;*

2 course set menu – inclusive of leaf tea and espresso coffee

All served with warm breads, house made dip and olives

One entrée, two mains (or two mains and one dessert), one side dish

*Choose from the menu items below*

3 course set menu – inclusive of leaf tea and espresso coffee

Additional canapés at \$5 per piece

All served with warm breads, house made dip and olives

One entrée, two mains, one side dish, one dessert

*Choose from the menu items below*

### Entree Mains

Kingfish tataki, avocado and wasabi puree, sesame, ponzu

Tempura soft shell crab, shaved cucumber, pickled onion, black vinegar

Ceviche of ocean trout, jalapeno, cos, coconut

Fremantle octopus, chickpea fritter, smoked eggplant

Rabbit and chicken rillettes, chardonnay jelly, pickled seasonal fruit

Seared duck breast, grapefruit, parsnip puree

Grilled barramundi, herb risotto, fennel salad, lemon oil

Line caught snapper, grilled zucchini, crushed peas, ricotta

Teriyaki flank steak, Korean pickles, radish salad

Lamb rump, puy lentils, caramelised onion, river mint

Beef ribeye on the bone, kipfler potatoes, caramelised onions

Roasted chicken breast, soft polenta, rocket and pesto salad

Slow cooked pork belly, corn succotash, pickled onions, red wine jus

Beetroot glazed duck maryland, roasted beetroot, bok choy, rye and

hazelnut granola

Slow cooked lamb shoulder, carrot puree, grilled carrots, honeyed jus

Chickpea falafel, carrot, yoghurt, pickled carrot salad

Potato gnocchi, mushroom duxelle, baby spinach, parmesan

### Dessert

Passionfruit tart, scorched meringue, mango sorbet, sesame

Popcorn brûlée, butterscotch ice cream, caramelised popcorn

Australian farmhouse cheeses, quince paste, fruit bread

Pandan and coconut tapioca, pickled pineapple, black rice praline

Dark chocolate cake, raspberry, coconut ice cream

### Side Dishes

Butter fried broccoli, linseed, almond, spice

Rocket, pear and parmesan salad

Triple cooked chips, aioli

Duck fat kipflers, thyme, lemon pepper

Heirloom tomatoes, red onion, fresh basil

Cypriot salad – brown rice, puy lentils, freeka, red onion,

currants, pomegranates, nuts

### Additional choice options

Choice of dish, \$12 per person, per course

Second side dish, \$4 per person

# COCKTAIL

## MENU 1 MENU 2

**\$55 per person based on a 2 hour cocktail function**

*Cold*

Smoked labneh, puffed quinoa, beetroot puree  
Jellied tomato consume, blue manna crab, fresh basil  
Kingfish tataki, avocado puree, black rice crisp  
Smoked ocean trout, celeriac remoulade  
Fried feta, lupin, honey, radish, fennel

*Warm*

Steamed pork buns  
Lemon, caper and pecorino arancini, candied lemon, parsley  
Rabbit rillettes, chardonnay jelly, pickled seasonal fruit  
Tempura prawns, chili mayo  
Slow cooked lamb shoulder, chickpea fritter

**\$55 per person based on a 2 hour cocktail function**

*Cold*

Korean style beef tartare, potato crisp  
Chilled prawn, French cocktail, avocado  
Ocean trout ceviche, cos, jalapeno, coconut  
Chicken terrine, caramelised onion, season fruit  
Beef tataki, daikon radish, pear, ponzu caviar

*Warm*

Tunisian style lamb sandwich, mint yoghurt  
Chickpea fritter, smoked eggplant  
Pulled pork taco, lime and tomato salsa  
Jamon croquette, paprika aioli, cheddar  
Soft shell crab, black vinegar

### **Signature Canapés – \$6.50 per item**

Freshly shucked oysters  
Homemade sausage rolls, pork, fennel, chunky tomato sugo  
BBQ pork sliders, red cabbage, jalapeno mayo  
Crab beignet, miso mayo, chilli  
Fried mac and cheese

### **Substantial Cocktail Dishes – \$10 per item**

Soft shell crab 'PO BOY' pickled red onion, coriander  
Beer battered fish and chips  
Roast lamb cutlets, mint salad, yoghurt  
Roasted pepper, feta and cheese risotto

## Cocktail stations

### **Raw Bar, \$25 per person**

Sashimi of tuna, kingfish and ocean trout  
Assorted nigiri  
Ceviche  
Cured salmon  
Wakame lettuce cups  
Oysters and condiments (\$6 per person supplement)

### **Paella, \$20 per person**

Seafood  
Chicken and chorizo  
Vegetarian

### **Burrata Bar, \$20 per person**

Burrata  
Shaved jamon  
Bresaola  
Salami  
Olives  
Fresh tomato and basil  
Parmesan crisps  
Ciabatta

### **Dessert, \$15 per person**

Warm churros  
Gelato cones  
Popcorn crème brûlée, caramelised popcorn



## DEGUSTATION

To add an extra special touch to your dining experience, our Degustation Menus are a great way to showcase the best produce that WA has to offer.

Fraser's Executive Chef Chris Taylor designs each menu according to the best produce that is available, as well as your preferences. If you have any dietary requirements, such as allergies, then please let your Functions Co-ordinator know.

### **Degustation Menu without wines**

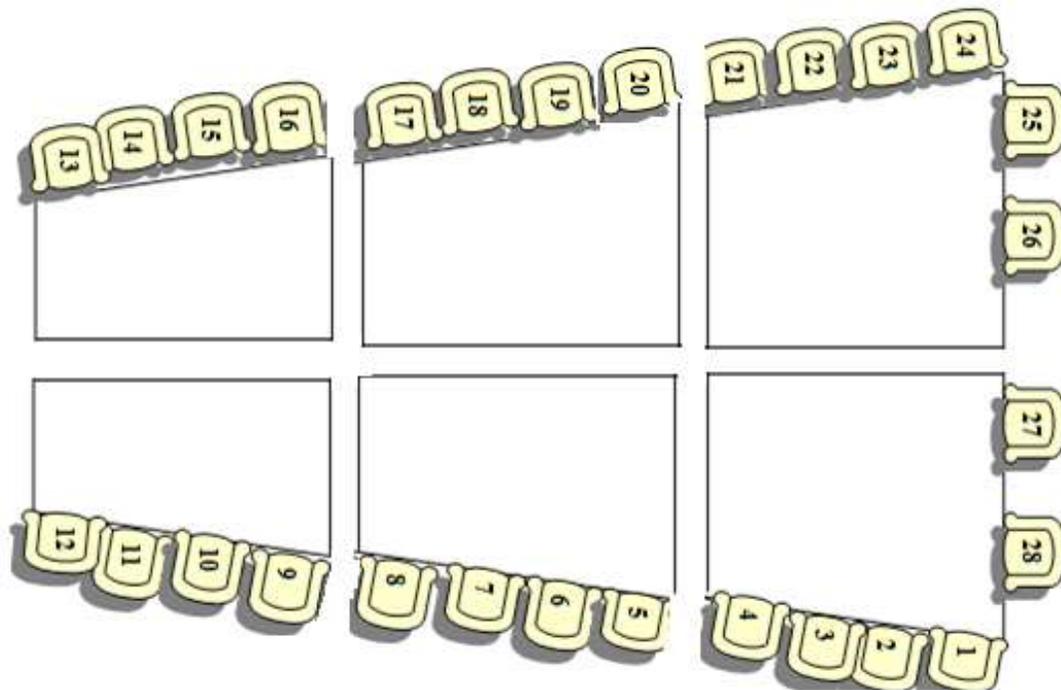
5 courses     \$115 per person  
6 courses     \$130 per person

### **Degustation Menu with wines**

5 courses     \$185 per person  
6 courses     \$205 per person

# ROOM LAYOUT & SEATING PLAN

Please see diagram below, with sections of the table shown where it can be broken down.





## CONTACT US

The Private Dining Room is available for breakfast, lunch or dinner seven days a week. Site inspections welcomed, please feel free to contact our team to arrange an appointment. Capacity is 28 seated guests (24 with audio visual) or up to 60 standing.

For further details regarding booking the Fraser's Private Dining Room, please contact;

### **Family Events**

Fraser's Restaurant                      08 9482 0103              [reservations@frasersrestaurant.com.au](mailto:reservations@frasersrestaurant.com.au)

### **Weddings**

Lesley Morgan                              08 9482 0160              [weddings@frasersrestaurant.com.au](mailto:weddings@frasersrestaurant.com.au)

### **Corporate Events**

Ashleigh Harrison                        08 9482 0150              [functions@frasersrestaurant.com.au](mailto:functions@frasersrestaurant.com.au)

For any additional audio visual requirements, please contact our in house AV team, PAV Complete Event Solutions, on 08 9482 0166 or [frasers@perthav.com.au](mailto:frasers@perthav.com.au)