

Fraser's

KINGS PARK

FUNCTION KIT



ABOUT US

Located in the unique surrounds of Kings Park, perched high above the City of Perth and the beautiful Swan River sits the Fraser's complex. Here we can create an event that exceeds your expectations by bringing the best food, wine and service together in one unique location. Executive Chef, Chris Taylor, oversees the function menus, ensuring that your guests always leave impressed.

With our five distinct areas – Restaurant, Private Dining Room, Function Centre, State Reception Centre and Botanical Cafe – Fraser's can accommodate any size group from an intimate corporate lunch, to a cocktail product launch or sit down dinner for 400 in our State Reception Centre.

Kings Park is five minutes from the Perth CBD, is a 20 minute drive from Perth Airport and sits on the edge of Perth City, overlooking the Swan River. Kings Park is an iconic West Australian site, known for its beauty, diverse flora and exceptional views. There are also 300 complimentary parking bays for the general public.

CAPACITIES

Rooms	Banquet	Theatre	Cocktail
Restaurant	110	n/a	300
+ Restaurant Terrace	150	n/a	500
Private Dining Room [PDR]	28	n/a	70
Function Centre [FC]	200	250	350
FC Room 1	70	80	100-150
FC Room 2	110	110	200
State Reception Centre [SRC]	400	585	700
SRC North	190	200	250
SRC South	190	200	250
Botanical Cafe	On application	n/a	200
Total Venue Capacity (run of house)			2100

All of the above capacities are dependent on audio visual and dance floor requirements



BREAKFAST

SIT DOWN PLATED BREAKFAST – \$35pp

Choice of 1 item

Grilled salmon, gratin potatoes, hollandaise sauce, rocket
Bacon, scrambled egg, homemade potato hash and grilled chicken sausage
Scrambled eggs, bacon, tomato, toasted ciabatta, rocket
Bacon and fennel frittata, smashed avocado, rocket and balsamic
Breakfast burrito – eggs, crispy bacon, tortilla, avocado and tomato salsa
Toasted panini, creamy scrambled egg, grilled mushroom, smashed avocado, balsamic glaze
Homemade baked beans on toast, with free range scrambled egg and breakfast sausages
Smashed avocado on sourdough, bacon, poached egg, hollandaise (*surcharge \$5*)

Set/served to the middle of the table

Chilled orange juice
Coffee and tea
Honey yoghurt, seasonal berries and toasted muesli
Freshly baked Danishes

Sliced fresh fruit or whole fruit – \$2pp extra

COCKTAILSTYLE – \$35pp

Honey yoghurt, seasonal berries and toasted muesli
Fruit Danish
House made sausage roll
Avocado tart
Vegetable quiches
Tomato and cheese croissants
Fresh seasonal fruit
Chilled orange juice
Coffee and tea station

BEVERAGE OPTIONS

Tea and coffee station (on arrival –
with breakfast only) – \$3pp
Freshly squeezed juice station [seasonal fruits]
(on arrival) – \$7pp

MORNING & AFTERNOON TEA

Coffee and tea – \$5pp
Coffee, tea and a selection of two items – \$15pp
Additional items – \$5pp
Espresso available upon request

Sweet

Lamingtons
Chocolate tarts
Danish pastries
Raspberry friands
Chocolate croissants
Carrot cake
Macarons
Flourless orange and almond cake
Passionfruit meringue tart
Chocolate brownie
Scones, strawberry jam and double cream
Jam doughnuts

Savoury

Assorted finger sandwiches
Celery salted chicken, walnut and mayonnaise finger sandwiches
Smoked salmon, spinach, horseradish mayonnaise, brioche
Roast capsicum, cheddar and jalapeno tortilla wraps
Margaret River camembert, quince paste and rocket baps
Pulled lamb brioche
Black Angus pies
Ham and cheese croissants
House made sausage rolls
Pumpkin, feta and spinach quiche
Moroccan lamb pies



SEMINAR MENUS

Our all day seminar packages are tailored to offer you a variation on each day of your conference with a choice of three set menus

Full Day Package – \$79pp

Half Day Package – \$69pp (excludes morning or afternoon tea)

Inclusive of:

Percolated coffee, tea and whole fruit on arrival

Morning and afternoon tea

Lunch – including two savoury hot items (see next page)

Coffee, juice, soft drink and water with lunch

Small jotting pads, pens and mints

Let us know if the above doesn't suit and we would be happy to tailor a package to suit your event requirements



SEMINAR MENUS

MENU 1

Morning Tea

Percolated coffee and tea
Cinnamon apple muffins
Ham and cheese finger sandwiches

Stand Up Fork Buffet Lunch

Please select any two of the hot savoury items (at end of Menu 3) +

Fennel and red pepper frittata, black olives and salsa verde
Karaage chicken, Japanese sesame slaw
Rocket, pear and parmesan
Empanadas

Feta, quinoa, tomato, lemon rocket

Selection of breads

Fresh seasonal fruit, farmhouse cheeses, fruit bread and crackers

Afternoon Tea

Freshly baked biscuits / slice, percolated coffee and tea

MENU 2

Morning Tea

Percolated coffee and tea
Carrot cake

Housemade sausage rolls

Stand Up Fork Buffet Lunch

*Please select any two of the hot savoury items
(at end of Menu 3) +*

Gnocchi with tomato sugo

Tomato arancini with aioli

Shaved cabbage, coriander, cucumber, roast peanut salad

Spiced crisp new potatoes, sour cream

Grilled cauliflower, chickpeas, grain, tahini yoghurt

Gado Gado

Selection of breads

Fresh seasonal fruit, farmhouse cheeses, fruit bread and crackers

Afternoon Tea

Freshly baked biscuits / slice, percolated coffee and tea

MENU 3

Morning Tea

Percolated coffee and tea
Raspberry friands
Vegetarian quiche

Stand Up Fork Buffet Lunch

Please select any two of the hot savoury items (at end of Menu 3) +

Vegetable curry, steamed jasmine rice

Marinated heirloom tomatoes, bocconcini

Pea and potato samosa served with cucumber yoghurt

Roast baby beetroots, mixed leaf, honey balsamic

Rocket, pear and parmesan; chardonnay vinegar dressing

Selection of breads

Fresh seasonal fruit, farmhouse cheeses, fruit bread and crackers

Afternoon Tea

Freshly baked biscuits / slice, percolated coffee and tea

**Please choose two items below to be served with your lunch.
Savoury (served hot) – \$10 per additional item**

Grilled chicken, saffron marinated, lemon yoghurt
Grilled saddle tail snapper, chardonnay dressing, fennel
Atlantic salmon, white balsamic and dill, butter sauce
Calamari with chilli jam sauce and sprout salad
Butter chicken curry; aromatic rice
Roast pork belly, BBQ sauce, vinegar coleslaw
Grilled scotch fillet, caramelised onion
Mushroom and ricotta ravioli, cream sauce
Chinese style wok fried king prawns with Asian greens

BARISTA COFFEE

Treat your guests with a barista coffee upgrade.

Barista-made coffees can be charged on a consumption basis at \$4.50 each.

Additional costs may apply for staffing and/or coffee cart hire for functions over 40 guests.

If your guest numbers are over 40, please discuss with your event coordinator.

Items on consumption cannot be guaranteed unless a barista has been booked for your event.



SEASONAL MENU

Seasonal Menu

Our seasonal menus have been created to offer you the finest possible ingredients at their prime

LUNCH

\$60pp (based on a 3 hour function)

Inclusive of;

2 course set menu – inclusive of tea and percolated coffee
Menu items from the seasonal menu

Choice of warm panini rolls or Turkish bread on the table
One entrée, one main (or one main and one dessert), one side dish

DINNER

\$80pp (based on a 5 hour function)

Inclusive of;

3 course set menu – inclusive of tea and percolated coffee
Menu items from the seasonal menu

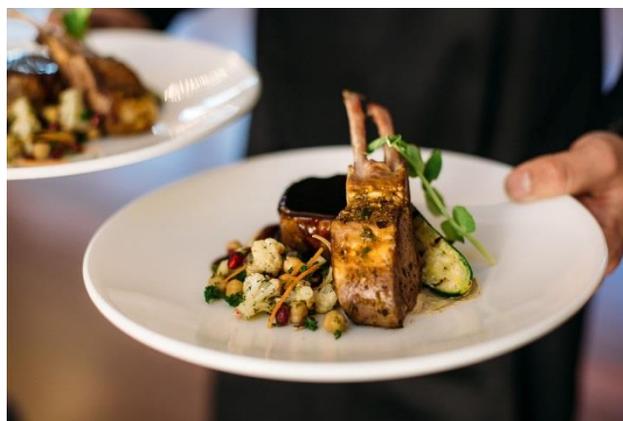
Choice of warm panini rolls or Turkish bread on the table
One entrée, one main, one side dish, one dessert

Options

Choice of dish – \$12pp per course

Second side dish – \$3.50pp

Alternate drop – \$8pp per course



SEASONAL MENU

ENTREE

Thinly sliced bresaola, Buffalo mozzarella, roma tomato, basil pesto
Goats cheese soufflé, chorizo crumb, jamon, hazelnut honey, fresh Granny Smith salad
Ricotta and mushroom ravioli, truffle oil with cream and sage sauce
Grilled eggplant, ratatouille vegetable, basil oil
King prawn, tartare, avocado puree, daikon, radish and beetroot mayonnaise
Chilli bean sauce calamari with Asian slaw and pink onion
Pan-fried goats cheese, gnocchi, tomato sugo, rocket
Risotto options:
Pea and pumpkin, slow cooked chicken;
Porcini mushroom and grilled field mushroom, truffle oil;
Pea and mint, asparagus and basil; or
Red pepper, tomato, grilled baby courgette; or
Create your own risotto

MAIN

Roast sirloin, carrot puree, broccolini, onion ash
Beef cheek, cauliflower, mushroom szechuan spice, peanut, master stock
Grilled snapper fillet, sweet potato, shaved fennel, chermoula
Grilled barramundi fillet, pumpkin puree, Asian greens, crushed cashews, nam jim
Grilled salmon fillet, tomato and eggplant sambal, coriander and seaweed
Roast chicken breast, smoked eggplant, grilled courgette, harissa
Slow cooked pork shoulder, sweet potato, beetroot and lentil jus, apple salad
Slow cooked lamb shoulder, hummus, cauliflower and cranberry salsa

SIDE DISHES

(shared) - select one, served with mains
Mixed greens with sesame, soy and crisp shallots
Spinach, rocket, pear and parmesan salad
Mixed leaf salad, Lebanese cucumber, cherry tomato; vinaigrette
Quinoa salad, beetroot and orange
Cherry tomato, panzanella croutons, Swiss chard and sherry vinegar
Chips, aioli
Roast chats, rosemary and garlic
Mixed grain salad, pomegranate, goats curd, rocket
Choice of a second side dish charged \$3.50pp

DESSERT

Chocolate and hazelnut entremet with strawberry sorbet
Sticky date pudding verrine, toffee sauce with vanilla ice cream
Chocolate and raspberry tart with raspberry whipped ganache
Vanilla baked cheesecake with Chantilly cream
Warm lime pudding with lime syrup and vanilla ice cream
Frangelico pannacotta, chocolate soil with raspberry gel
Crème brulee

FOR THE TABLE

Cheese Course – \$10pp
(served to the table)

A selection of Australian farmhouse cheeses, fruit bread, quince and fig loaf

Suggested accompaniment

Fraser's Barrel – \$9 per glass

Multi-region selection of ports and liqueurs blended together in a mini barrel

Antipasto Platter – \$12pp

Ham, prosciutto, salami, sopresso, olives, feta, pickle, grissini sticks

Charcuterie Platter – \$12pp

Bresaola, prosciutto, salami, buffalo mozzarella, roma tomato, basil

Burrata Platter – \$12pp

Burrata, tomato, prosciutto bresaola, rocket, virgin olive, panini

Seafood Platter – \$15pp

Freshly cooked king prawns, slowly cooked salmon and citrus labneh, pickled octopus



SIGNATURE MENU

The cornerstone to a great dish is impeccable produce. We take pride in supporting local, sustainable and organic practices where possible and the result is Fraser's absolute favourites known as our 'Signatures'

LUNCH

\$75pp (based on a 3 hour function)

Inclusive of;

2 course set menu – inclusive of tea and percolated coffee

Menu items from the signature menu

Choice of warm panini rolls or Turkish bread on the table

One entrée, one main (or one main and one dessert), one side dish

DINNER

\$95pp (based on a 5 hour function)

Inclusive of;

3 course set menu – inclusive of tea and percolated coffee

Menu items from the signature menu

Chef's complimentary canapé selection on arrival (30 mins service)

Choice of warm panini rolls or Turkish bread on the table

One entrée, one main, one side dish, one dessert

Options

Choice of dish – \$12pp per course

Alternate drop – \$8pp per course

Second side dish – \$3.50pp



SIGNATURE MENU

ENTREE

Crisp fried soft shell crab; pink onion, Japanese slaw and kewpie mayonnaise
Cooked king prawn, miso, slow cooked salmon with tarator, beetroot mayonnaise
Salmon tataki, Kingfish ceviche, radish, mandarin dressing
Fresh cooked king prawns, mint, green papaya, chilli lime dressing
Slow cooked chicken, grain and quinoa, cauliflower salsa
Crisp duck, porcini mushroom risotto, fried kale, truffle oil
Roast five spice pork belly, aromatic chilli paste, bean sprouts and pickle
Prawn and scallop ravioli, saffron butter sauce, micro celery

MAIN

Grilled snapper fillet, king prawn, chickpeas and tomato sugo
Grilled barramundi, saffron and dill risotto, fennel salad, basil
Confit chicken, cauliflower puree, chick pea and date salsa
Peking duck, spice lentil, grilled radicchio, red wine jus
Roast lamb rack, slow cooked shoulder, potato mash, green beans and za'atar
Roast eye fillet, carrot puree, Kipfler chips, gremolata

SIDE DISHES

(shared) - select one, served with mains

Mixed green beans with sesame, soy and crisp shallots
Spinach, rocket, pear and parmesan salad
Mixed leaf salad, Lebanese cucumber, cherry tomato; vinaigrette
Quinoa, crushed almonds, green beans, preserved lemon
Cherry tomato, panzanella croutons, Swiss chard and sherry vinegar
Chips, aioli
Roast chats, rosemary and garlic
Mixed grain salad, pomegranate, goats curd, rocket
Roast cauliflower, sumac, Swiss chard, chickpea salad, tahini dressing

DESSERT

Fraser's Mess - candied walnut mousse, meringue, vanilla bean ice cream
Vanilla bean panna cotta with blood orange jelly
Passionfruit cheesecake with berries
Saffron brulee, vanilla ice cream with fairy floss
Apple crumble with vanilla ice cream
Lime meringue tart with honey basil glaze

COCKTAIL MENU

MENU 1

\$50pp (based on 2 hour cocktail function)

COLD

Avocado, dukkah, crisp tortilla
Blue Manna crab salad, mint, crisp shallot and nam jim dressing
Freshly cooked king prawns with cocktail sauce
Slow cooked saffron chicken, lemon mayonnaise
Beef tartare, black vinegar, brioche

WARM

Pan-fried goats cheese gnocchi, oregano and tomato aioli
Chicken tikka samosa, cucumber yoghurt
Pork and mushroom dumpling, ginger soy sauce
Panko crumb short ribs, mustard Japanese mayonnaise
Moroccan lamb pie, spiced tomato kasundi

MENU 2

\$50pp (based on 2 hour cocktail function)

COLD

Tomato and black olive bruschetta, olive crumb
Fresh oyster, shallot, red wine vinegar
Ceviche of salmon, jalapeno, crisp wonton skin
Lemon peppered lamb loin, sourdough and olive
Air dried beef, pickled beetroot and za'atar

WARM

Porcini mushroom arancini, lemon aioli
Garlic prawns, chipotle mayonnaise
Chicken satay and peanut sauce
Five spiced pork belly, with chilli caramel sauce, Asian slaw
Lamb rogan josh puff, spiced yoghurt



COCKTAIL MENU

Signature Canapés

\$6 per item

C O L D

Buffalo mozzarella, ciabatta, pesto
Assorted sushi, wasabi mayonnaise
Salmon egg roll, horseradish and salmon caviar
Tortilla cup, crab, mango and chilli
Tuna tataki, sesame salad, yuzu dressing
Chilled prawn, pink peppercorn, lime and vanilla, rye toast
Thai spiced beef rice paper roll

W A R M

Vegetarian samosa, chutney
Tomato basil arancini, saffron aioli
Tempura prawn with teriyaki sauce
Grilled miso salmon, wakame and pickled ginger
Seared scallop, miso, pickled ginger
Buttermilk marinated spiced chicken, chipotle mayonnaise
Marinated saffron chicken skewer with lemon yoghurt
Mini vegetarian quiche, feta
Black Angus pie with kasundi
Grilled Spanish chorizo, brioche toast, yoghurt

D E S S E R T

Warm churros and chocolate dipping sauce
Honey and saffron brûlée
Gelato cones
Passionfruit tart
Mini Fraser's Mess

Substantial Cocktail Dishes

\$10 per item

Gnocchi, tomato sugo, basil
Eggplant masala, peanuts and aromatic rice
Vegetarian fried rice with fried shallot
Beer battered snapper and chips, pickled onion mayo
Butter chicken curry and steamed rice
Sliders – buttermilk marinated spiced chicken, BBQ sauce, coriander, pickle
Peking duck and hoisin pancake
Teriyaki or harissa spice lamb cutlets (x2)
Slow cooked lamb shoulder, carrot puree, za'atar, cauliflower
Beef cheek, sweet potato, beef jus
Turkish pitta with lamb kofta, yoghurt

3 and 4 hour cocktail packages are available, ask your Event Coordinator for a quotation

COCKTAIL MENU

DELUXE PACKAGE

\$100PP

Suitable for a 5-6 hour function

8 signature canapé items

3 substantial cocktail items

3 stations (select from list below)

Antipasto or Charcuterie

Shaved prosciutto and melon

Air dried beef, sopressa and

grilled radicchio

Buffalo mozzarella and

heirloom tomato

Pickle

Fresh breads

Japanese

(\$10 surcharge)

Sashimi of king fish, Tasmanian
salmon and tuna

Assorted sushi and nigiri

Wasabi, ginger, wakame and soy

Indian

Butter chicken and grilled paratha

Eggplant and chickpea curry

Aromatic rice

Vegetarian samosa

Cucumberyoghurt

Indonesian

Spiced roast pork, tomato sambal

Gado gado, peanut sauce

Beef rendang

Nasi goreng

Spanish

King prawn and mussel paella

Lamb pinchos

Patatas bravas

Empanadas with pineapple salsa

Turkish

Chicken kebabs

Spiced vegetable pilau

Turkish bread

Tabouli salad

Selection of condiments, hummus,
cucumber yoghurt

Chinese

Roast duck with duck sauce

Steamed pork buns, chilli soy

Five spice pork belly, chili jam,
coriander salad

Oyster

Freshly shucked, lime, cracked
pepper, tabasco and shallot vinegar

Oyster shots;

Tomato and horseradish

Wasabi, soy and orange

Carvery

Rack of lamb

Scotch fillet, red wine jus

Caramelised onion

Fresh bread

Selection of condiments

BBQ (\$5 surcharge)

Chicken satays

Garlic prawn

Roast lamb rack

Dinner rolls

Caramelised onions

Selection of condiments

Seafood (\$10 surcharge)

Oysters with traditional condiments

Freshly cooked king prawns,

chipotle 'rose' sauce

Assorted sushi

Cold smoked salmon, capers,

lemon and horseradish cream

Christmas

Honey glazed champagne ham

Smoked turkey breasts, cranberry sauce

Fresh breads

Selection of condiments

Dessert

Honey and saffron brûlée

Mini gelato cones

Affogato (passed)

Chocolate tarts

Jam doughnut

Assorted farmhouse cheeses,

fruit bread and crackers

Risotto

Lamb ragout and sage risotto,

roast pumpkin and pine nuts

Roast roma tomato and red

pepper risotto, fresh basil

Ciabatta bread

Parmesan

Chilli

BEVERAGE MENU

PACKAGE 1 'Select Series'

Angas Brut NV
 Oxford Landing Sauvignon Blanc
 Oxford Landing Chardonnay
 Oxford Landing Cabernet Sauvignon
 Oxford Landing Shiraz
 Full strength draught beer
 Soft drinks, juice and iced tap water

PACKAGE 2 'Parklife' – made exclusively for the Fraser's Group by Howard Park

Margaret River 'Methode Traditionelle' NV Sparkling
 Margaret River Chardonnay
 Margaret River Sauvignon Blanc Semillon
 Margaret River Cabernet Sauvignon Merlot
 Margaret River Shiraz
 Selection of draught beers & cider
 Soft drinks, juice and iced tap water

PACKAGE 3 'Premium Western Australian Wines'

Howard Park Petite Jete
 Stella Bella Sauvignon Blanc
 Flametree Chardonnay
 Xanadu DJL Cabernet
 Plantagenet 3 Lions Shiraz
 Selection of draught beers & cider
 Soft drinks, juice and iced tap water

PACKAGE 4 'Sommelier's Selection'

Sittella Cuvee Blanc NV
 Mac Forbes Spring Riesling
 Corymbia Chenin Blanc
 Yangarra Grenache
 Unusual Suspects Cabernet Movedure
 Selection of draught beers & cider
 Soft drinks, juice and iced tap water

Available addition on any package:
 The Accomplice – Sweet Escape Wine

	2HR	3HR	4HR	5HR	6HR
Package 1	\$32	\$37	\$43	\$48	\$55
Package 2	\$37	\$42	\$47	\$53	\$59
Package 3	\$42	\$47	\$54	\$62	\$70
Package 4	\$49	\$54	\$61	\$69	\$78



Mid-strength beer will be made available on all beverage packages
 Upgrade to bottled still or sparkling water | \$4.50 per person

BEVERAGES ON CONSUMPTION

Champagne

Louis Roederer Brut Premier	Epernay FR	137
Charles Heidsieck Brut Reserve	Reims FR	170
Jacquart Brut Mosaique	Marne Valley FR	110

Sparkling

Sittella Grand Vintage	Pemberton WA	70
Howard Park Petit Jete	Swan Valley WA	63
Voyager Estate Chenin	Margaret River WA	80
Chandon Rose	Yarra Valley VIC	65
Dal Zotto Prosecco	King Valley VIC	55
Heemskerk	Tasmania	84

Pinot Grigio/Gris

CornuCopia Pinot Grigio	Pemberton WA	50
Tim Adams Pinot Gris	Clare Valley SA	55
Puiattino Pinot Grigio	Fruili Venezia Giulia IT	55

White Varietals

Mandoon Verdelho	Swan Valley WA	55
Bella Ridge Chenin Blanc	Swan Valley WA	75
Pieropan Soave	Veneto IT	75

Riesling

Leeuwin Estate Art Series	Margaret River WA	66
Forest Hill	Mt Barker WA	53
Grosset Springvale	Clare Valley SA	90
Bellarmino Select Riesling	Pemberton WA	50

Sauvignon Blanc Semillon Blend

Fraser Gallop	Margaret River WA	55
Oates End	Margaret River WA	69
Voyager Estate	Margaret River WA	55

Sauvignon Blanc

Leeuwin Estate Art Series	Margaret River WA	70
Howard Park	Margaret River WA	55
Apricus Hill	Denmark WA	60
Shaw + Smith	Adelaide Hills SA	69
Dog Point	Marlborough NZ	82

Chardonnay

Leeuwin Estate Prelude	Margaret River WA	78
Marq	Margaret River WA	65
Devils Lair Honeycomb	Margaret River WA	50
Voyager Estate	Margaret River WA	90
Credaro Kinship	Margaret River WA	73
Warramate	Yarra Valley VIC	60

BEVERAGES ON CONSUMPTION

Rosé

Deep Woods	Margaret River WA	70
Turkey Flat	Barossa Valley SA	50

Pinot Noir

Castle Rock	Porongurup WA	80
Willoughby Park	Great Southern WA	60
Picardy	Pemberton WA	90
Mac Forbes	Yarra Valley VIC	70
Between 5 Bells	Henty NSW	55
Pooley	Coal River TAS	94
Nanny Goat	Otago NZ	84

Red Blends

Castelli Cabernet Merlot	Great Southern WA	50
Flowstone Cabernet Touriga	Margaret River WA	77
Millbrook G.S.M	Geographe WA	50
Ironcloud Cabernet Malbec	Ferguson Valley WA	62
Oats End Tempranillo	Margaret River WA	65
Castelli Shiraz Malbec	Great Southern WA	50
Rusden Ripper Creek Shiraz/Cabernet	Barossa Valley SA	67
Cirillo Grenache	Barossa Valley SA	55
Tar & Roses Sangiovese	Heathcote VIC	55

Cabernet Sauvignon

Forest Hill Estate	Mt Barker WA	60
Xanadu Premium	Margaret River WA	85
Leeuwin Estate Prelude	Margaret River WA	56
Howard Park Scotsdale	Great Southern WA	100
Evoi	Margaret River WA	70
Bowen Estate	Coonawarra SA	77

Shiraz

Voyager Estate	Margaret River WA	80
Castelli Syrah	Great Southern WA	70
Willow Bridge Gravel Pit	Ferguson Valley WA	65
Leeuwin Art Series	Margaret River WA	90
Sittella	Frankland River WA	55
Atze's Corner	Barossa Valley SA	60
Turkey Flat Butchers Block	Barossa Valley SA	55

Moscato

Fiore	Mudgee NSW	45
Marcarini Moscato d'Asti	Asti IT	60

Dessert & Fortified

Fraser's Barrel (multi region selection ports & liqueurs blended together in a 10L barrel)		9/glass
De Bortoli "Noble One"	Riverina NSW	65

BEVERAGES ON CONSUMPTION

Beers – Bottled

Cascade Premium Light	8
Little Creatures Rogers	8.5
Crown Lager	9
Peroni Nastro Azzurro	10
Peroni Leggera	10
Asahi	10
Little Creatures Pale Ale	10
Corona	10

Other

Matso's Ginger Beer	9.5
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Soft Drinks

Glass

Coke, Diet Coke, Lemon Squash, Lemonade	4
Lemon Lime & Bitters	5

Juice

Assorted fruit selection	4.5
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Mineral Water

San Pellegrino (sparkling) & Acqua Panna (still) 500ml	7
San Pellegrino (sparkling) & Acqua Panna (still) 1 ltr	11

Spirits

From 10



COCKTAIL BEVERAGE OPTIONS

Start your evening off with great pre-dinner options from \$15 per hour
(*\$7 per additional choice per hour*)

Your choice of two (2) cocktails for the hour
or alternatively \$18 per cocktail on consumption

Non-Alcoholic | \$12 per beverage on consumption
Based on: minimum 1 hour seated event or 2 hour cocktail event

Aperitif

Solerno Serata | Solerno, grapefruit and sparkling water
Negroni | Gin, sweet vermouth with campari
Pimm's Cup | Pimms topped with dry ginger ale and sprite
French 75 | Gin, lemon juice, sugar syrup and sparkling wine

Digestives / After Dinner

Sidecar | Triple Sec, brandy and lemon juice
Vanilla Apple Sour | Vodka, Licor 43, apple juice, lemon juice and egg white
Aztec Negroni | Anejo tequila, amaro, mozart black and chocolate flakes
Sloe Gin | Sloe gin, lime juice, sugar syrup, egg white and bitters

Light and Refreshing

Tom Collins | Gin, lemon juice, sugar syrup and topped with soda water
Tennessee Cooler | Jack Daniels, triple sec, lemon juice and sprite
Mint Julep | Bourbon, sugar syrup, mint and topped with soda water
Dark 'n' Stormy | Rum, fresh lime and ginger beer

Non - Alcoholic

Seedlip and Tonic | (*choice of*) garden, spice or grove
Green Apple Monin | Fresh lime, topped with lemonade



CONTACT US



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Fraser's
KINGS PLACE



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