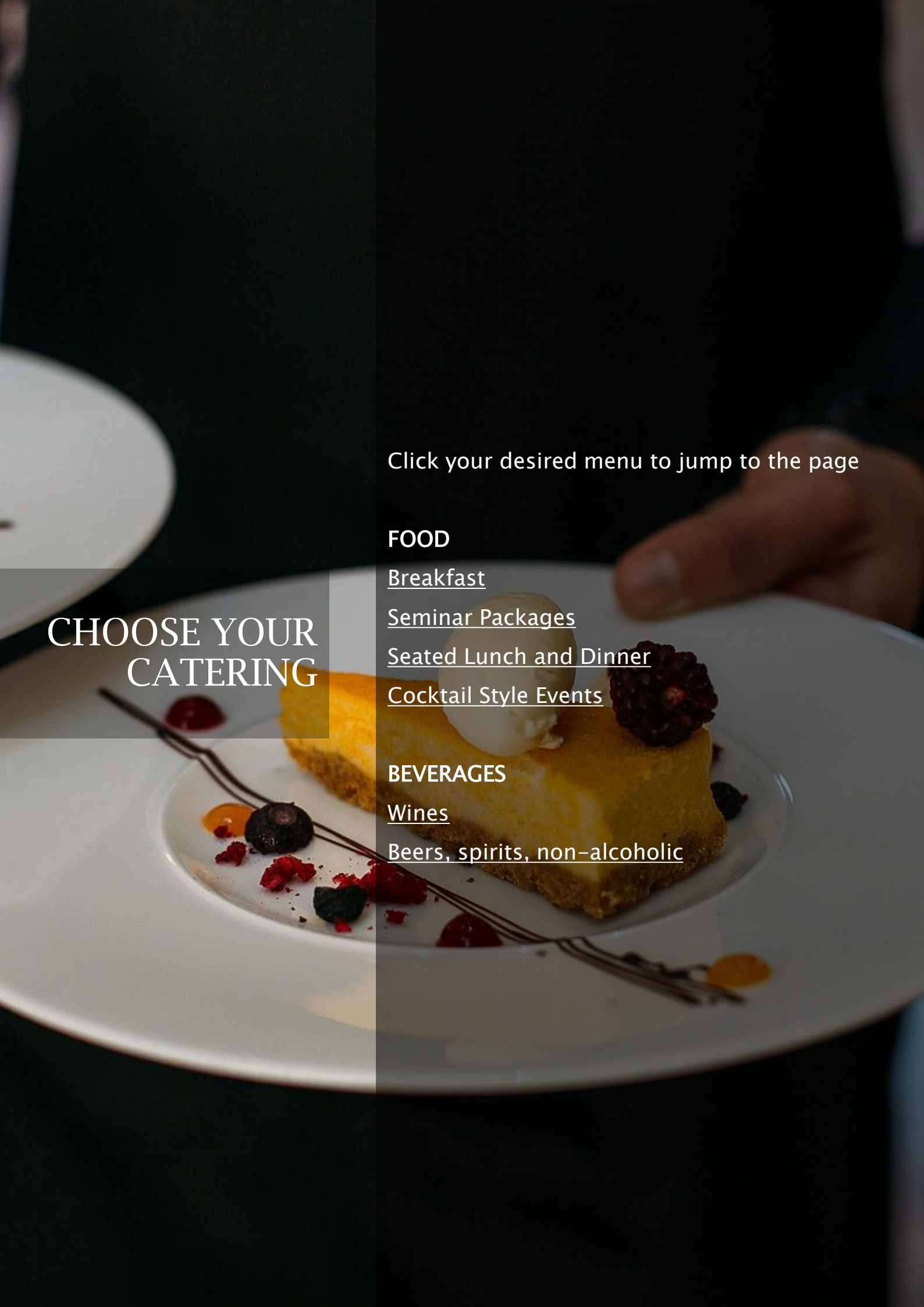


Fraser's

KINGS PARK

PRIVATE DINING ROOM KIT JULY 2024 - JUNE 2025





Click your desired menu to jump to the page

FOOD

[Breakfast](#)

[Seminar Packages](#)

[Seated Lunch and Dinner](#)

[Cocktail Style Events](#)

BEVERAGES

[Wines](#)

[Beers, spirits, non-alcoholic](#)

CHOOSE YOUR
CATERING



BREAKFAST

Available 7am to 10:30am

PLATED BREAKFAST – \$50pp

Set to the table

Fresh fruits
Breakfast pastries

One hot plated item

Scrambled egg, field mushroom, bacon, potato hash
Eggs benedict, hollandaise, ham, spinach, English muffin
Smashed avocado, poached egg, feta, tomato, sourdough
Tomato bruschetta, charred sourdough, poached egg, rocket

Beverages included

Orange juice
Espresso coffees

OPTIONAL UPGRADES

Add fresh whole fruit, served on arrival **+\$3pp**
Upgrade to alternate drop of second hot item **+\$10pp**
Upgrade to choice of hot item **+\$20pp, per additional item**
Freshly squeezed juice by “Squished” **+\$8.50pp**



SEMINAR PACKAGES

Available 8am to 4pm

HALF DAY SEMINAR PACKAGE – \$79pp
(excludes morning or afternoon tea)

ALL DAY SEMINAR PACKAGE – \$89pp

Package Includes:

Percolated coffee and tea on arrival

Morning tea

Lunch *(choose from buffet or plated below)*

Afternoon tea

Soft drinks and juices

Buffet lunch option: *(available for events of 10+ guests)*

Morning tea:

Selection of biscuits

Lunch buffet:

Roast pork belly, shaved cabbage salad

Chicken and leek pies

Grilled market fish, caponata, fennel

Roast root vegetables, lemon tahini dressing

Potato gnocchi, tomato sugo, rocket parmesan

Iceberg lettuce, mint, dill yoghurt dressing, roasted pepitas

Afternoon tea:

Lemon meringue tart

Plated lunch option:

Morning tea:

Tomato and cheese croissant

Plated lunch:

On the table – focaccia, hummus

Choice of main – grilled barramundi, pumpkin purée, broccolini

or breast of chicken, cauliflower purée, chickpea salad

Mains served with – rocket, pear, parmesan salad

Afternoon tea:

Selection of pastries

LUNCH AND DINNER

Available 12pm to 4pm
6pm to 11pm

LUNCH (two course minimum) – \$95pp

Breads on the table:
Focaccia, house made dip

Two course set menu:

One entrée + one main (with one side dish)
or
One main (with one side dish) + one dessert

To finish:

Espresso coffee, assorted teas

DINNER (three course minimum) – \$115pp

Breads on the table:
Focaccia, house made dip

Three course set menu:

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

To finish:

Espresso coffee, assorted teas

(Lunch and dinner menu items to be selected from the following page)

OPTIONAL UPGRADES

Add three Chef's selection of canapés +\$18pp

Upgrade to alternate drop of two menu items +\$10pp per course

Upgrade to choice of two or more menu items +\$20pp per course, per additional item

Upgrade to additional side dish +\$7pp per additional item

CHEF SELECTED SHARED MENU – \$140pp

Three shared entrées

Three shared mains

Shared desserts and cheese

(Menu item selection not required as they will be Chef selection)

DEGUSTATION EXPERIENCE

A bespoke menu, designed specifically for your event by Executive Chef Lucas Fernandes, using local and seasonal produce.

Five course degustation – \$145pp

Six course degustation – \$155pp

Add Sommelier paired wines to each course:

Add paired wines – five course degustation +\$88pp

Add paired wines – six course degustation +\$99pp



LUNCH AND DINNER

*Available 12pm to 4pm
6pm to 11pm*

ENTRÉE

Freshly cooked prawns, avocado salsa, celery salad
Stracciatella, heirloom tomato salad, grilled sourdough
Porcini mushroom risotto, basil oil, parmesan
Potato gnocchi, tomato sugo, rocket, basil, parmesan

MAIN

Chargrilled scotch beef fillet, rosemary kipfler potato, jus
Grilled barramundi, soba noodle salad, edamame, sesame
Chicken breast, cauliflower purée, broccolini
Grilled goldband snapper, potato purée, fennel salad
Slow cooked lamb shoulder, eggplant purée, mint salsa verde

SIDE DISH

Rocket, pear, parmesan, chardonnay vinegar dressing
Roast new potatoes, garlic, sea salt
Hand cut chips, aioli
Seasonal green vegetables, sea salt, EVOO

DESSERT

Two-layer chocolate cake, vanilla cream
Vanilla panna cotta, fresh berries, raspberry coulis
Dolce cheesecake, sesame crumb, caramel sauce
Fraser's Mess - meringue, apricot cream, mango sorbet
Farmhouse cheeses, quince paste, fruit bread





COCKTAIL STYLE EVENTS

Cocktail style events are able to fully customise the menu to suit your event style. **You design your own menu** from the items on the following pages, including – standard canapés, signature canapés, substantial canapés and food stations.

We require a certain amount of catering to ensure we can responsibly serve alcohol for the specified event time frame. Below are our **minimum food catering requirements, which apply to the full duration of your event time:**

**EVENTS OF UP TO 2 HOURS – \$55pp | 3 HOURS – \$77pp
4 HOURS – \$88pp | 5 HOURS – \$99pp | 6 HOURS – \$110pp**

STANDARD CANAPÉS – \$6pp

COLD CANAPÉS

Freshly cooked king prawns, avocado, tostadas
Beef tartare, shallot, caper, sourdough crostini
Tomato bruschetta on toast
Salmon gravlax blinis, dill cream, chives
Fresh dates, whipped goat cheese, candied walnut

WARM CANAPÉS

Chorizo, parmesan croquette, saffron mayonnaise
Chicken karaage, sesame soy, spring onion
Dorper lamb spring roll, sweet chilli sauce
Eggplant, mozzarella arancini, lemon mayonnaise
Chicken satay, peanut sauce, coriander

SIGNATURE CANAPÉS – \$7pp

COLD CANAPÉS

Assorted nigiri, soy, wasabi
Salmon tataki, avocado, jalapeños
Kingfish tartare, sesame seed, buttermilk dressing
Prosciutto, straciatella bruschetta
Freshly shucked oyster, lime, tabasco

WARM CANAPÉS

Mini vegetarian quiche
Tempura prawns, teriyaki sauce
Seared scallop, romesco, almond brown butter
Black Angus beef pie, tomato sauce
Sweet potato, cashew empanada, chipotle mayonnaise

DESSERT CANAPÉS

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

(Substantial canapes and food stations on the following page)



COCKTAIL STYLE EVENTS

SUBSTANTIAL CANAPÉS – \$12pp

Beer battered flathead, chips, mayonnaise, lemon
Buttermilk marinated spiced chicken slider, BBQ sauce, pickle
Roast lamb cutlet, mint sauce
Potato gnocchi, tomato sugo, parmesan
Mini Angus beef burger, tomato, pickles, Dijon

FOOD STATIONS

Antipasto \$25pp

Shaved prosciutto, melon
Air dried beef, sopressa
Assorted cheeses
Buffalo mozzarella, heirloom tomato
Pickles
Fresh breads

Oyster \$25pp

Freshly shucked oysters
Lime, cracked pepper
Tabasco, shallot vinegar

Seafood \$40pp

Fresh assorted sashimi
Oysters with traditional condiments
Freshly cooked king prawns, chipotle rosé sauce
Assorted sushi
Cold smoked salmon, capers, lemon, horseradish cream

Dessert \$25pp

Honey and saffron brûlée
Mini gelato cone
Affogato (passed)
Chocolate tart
Assorted farmhouse cheeses, fruit bread, crackers

BEVERAGE LIST

Wines

Our Sommelier has carefully selected the below from our extensive wine list. If you would like to view the full list, let us know. Choose your beverages on consumption from the following pages. These will be billed on a consumption basis. Selected consumption list applies to all adult guests, for the duration of your event. Fraser's does not offer a standalone cash bar.

Champagne

Taittinger Brut Réserve	Reims FR	150
Louis Roederer Brut	Reims FR	160
Pol Roger Premium Brut	Epernay FR	220

Sparkling

Howard Park Petit Jete	Margaret River WA	79
Marchand & Burch Crémant Brut NV	Burgundy FR	95

White Varietals

Tiefenbrunner Pinot Grigio	Alto Adige IT	78
Antonella Corda Vermentino	Sardegna IT	80
Pieropan Soave	Veneto IT	92
Villa Matilde Fiano	Campania IT	95

Riesling

Henschke Peggy's Hill	Eden Valley SA	70
-----------------------	----------------	----

Sauvignon Blanc

Stella Bella	Margaret River WA	59
Catalina Sounds	Marlborough NZ	70
Shaw + Smith	Adelaide Hills SA	75
Domaine Vacheron	Loire Valley FR	115

Chardonnay

Via Caves	Margaret River WA	62
Leeuwin Estate Prelude	Margaret River WA	80
La Crema Monterey	California USA	99
Voyager Estate	Margaret River WA	115
Jean Defaix Chablis	Burgundy FR	135

Rosé

La Vieille Ferme	Rhone Valley FR	55
Turkey Flat	Barossa Valley SA	65
Aix	Provence FR	80

Pinot Noir

Yering Station Village	Yarra Valley VIC	68
Castle Rock	Great Southern WA	90
Craggy Range	Martinborough NZ	90

Red Varietals

Fraser Gallop Estate Cabernet Merlot	Margaret River WA	62
Rusden Driftsand GSM	Barossa Valley SA	59
Principe Corsini Camporsino Chianti	Tuscany IT	70
Mitolo Cinquecento Sangiovese	McLaren Vale SA	75
Francoise Roumieux Cotes du Rhone	Rhone Valley FR	85
Lagnusa Nero D'Avola	Sicily IT	99
Yalumba the Signature Cabernet Blend	Barossa SA	155

Cabernet Sauvignon

Forest Hill Estate	Mt Barker WA	65
Leeuwin Estate Prelude	Margaret River WA	78
Bowen Estate	Coonawarra SA	80
Leeuwin Estate Art Series	Margaret River WA	168

Shiraz

Lake Breeze	Langhorne Creek SA	64
Amelia Park	Margaret River WA	69
Oliver's Taranga	McLaren Vale SA	79
Kalleske Greenock	Barossa SA	95
Leeuwin Estate Art Series	Margaret River WA	108
Torbreck Struie	Barossa SA	135

Moscato

Scagliola Volo di Farfalle (750ml)	Asti IT	69
------------------------------------	---------	----

Dessert & Fortified

Vasse Felix Cane Cut (375ml)	Margaret River WA	59
------------------------------	-------------------	----

BEVERAGE LIST

Beers and non-alcoholic

BEERS/CIDER

Assorted bottled beer, draught beer and cider From 11

ZERO ALCOHOL OPTIONS

Peroni Libera 0.0% (bottle) 9.5

Edenvale sparkling, white or red wine (bottle) 40

Seedlip Group 42 gin alternative (shot) 7

SOFT DRINKS

Coke, Diet Coke, Squash, Lemonade, LLB (glass) 5.5

JUICE

Assorted fruit selection (glass) 5

MINERAL WATER

San Pellegrino (sparkling) 1L (bottle) 14

Acqua Panna (still) 1L (bottle) 14