fraser café
a seasonal kitchen

BRUNCH

Mixed Fruit Smoothie (add rum! $4)	7
Freshly Squeezed **Orange Juice**	6
Sparkling Wine **Mimosa** (choice of *orange* or *grapefruit*)	13
Salt Lick (fresh grapefruit/vodka/campari/salt rim)	13

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Green Salad – apple/white balsamic/orange oil/almonds/brown butter ricotta/rhubarb	11
Add a house-made **Scotch Egg**	5.5
Scrambled Eggs – cheese curds/potato/house sausage/tomato/mushroom	16
Whole Wheat &Yoghurt **Pancakes** – fruit compote/whipped cream	13
Huevos Rancheros – masa cake/eggs/spiced black beans/pickled onion/feta	15
Okonomiyaki – fried egg/house bacon/bbq sauce/miso-iceberg salad	16
Breakfast **Sandwich** – fried egg/smoked bacon/cheese/tomato/multigrain bread	17
Poached Eggs & Hollandaise – English muffins/porchetta/tomato/greens	17
Poached Eggs with Roasted **Eggplant & Tomato Ragout** – potatoes/chilies/bacon	17
House **Cheeseburger** – smoked bacon/fries (Add a **Fried Egg + $2)**	17
Smoked Trout Salad – olive oil & sourdough toast/capers/tomato/greens/gribiche	20

Daily **Muffin –** jam/butter	4
Daily **Soup**	8.5
Side **Bacon**	3
Side Spiced **Black Beans**	3

DESSERTS

Fresh Apple **Doughnuts** – vanilla anglaise/raspberry puree	4/doughnut
House-made Ice Creams & Sorbets	3/scoop

fraser café — SEASONAL KITCHEN

TABLE 40 — PRIVATE DINING

THE ROWAN — GASTRO PUB

FRASER'S AT HOME — CATERING

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