

THE LOUNGE
BY FROGMORE CREEK

Gluten free options available, please ask your service team for suggestions

Beginners

Bread and butter	11
Half a dozen local oysters natural with mignonette dressing and lemon (Lease 91 Albatross Fishing, Pipeclay Lagoon, Tasmania)	26

Delicate & Lights

Two of your choice: 28

- Deep fried wontons filled with feta, sun dried tomato and spinach with sweet and sour dipping sauce
- Yellowtail kingfish sashimi with baby beetroot, celery, smoked yoghurt, soy and brown sugar vinaigrette
- Steamed scallops with almond cream, celery, spring onion, prawn cracker, siracha and black garlic
- Chargrilled octopus, chorizo and pineapple skewers with tikka masala mayonnaise and potato croutons
- Beef tartare cones with celeriac puree, shallots and truffle mayonnaise
- ● Tataki of wagyu beef on mini steamed buns with soy and ginger glaze, pickled carrot and wasabi

Or more

- Char grilled salmon with wakame and potato puree, asparagus, cheesy deep fried gnocchi, pickled beetroot and citrus sabayon 32
- Roasted filet of king morwong with Jerusalem artichoke, mega chips, carrot, crispy garlic and smoked mussel sauce 33
- Roasted loin of lamb with croquette of the shoulder, truffle potato puree, smoked yoghurt, red onion marmalade and roasted garlic jus 36
- Roasted duck breast with celeriac puree, fondant potato, charred Brussel sprouts, chestnut cream, Dutch carrots, Sichuan-honey jus 36
- Crispy skin pork belly with roasted leek and potato puree, pickled cabbage, croquette, caramelised apple, Dijon mustard sauce 35
- ● Deep fried wontons filled with feta, sundried tomato and spinach with seaweed salad, watermelon, basil snow and tom yam mayo 26

Sweets

19 ea

“ Toy Chest “

Brioche panna cotta, apricot jelly, hazelnut friands, coffee tuilles, macadamia praline and cherry sorbet

“ Rhubarb 2.0 “

Rhubarb mousse with apple tea cake, speculaas crumble and cinnamon ice cream

“ Chocoholic “

Chocolate and Marsala mousse, vanilla cream cheese, dark chocolate and fig sorbet
roasted hazelnut, cocoa and cardamom meringue and crispy crackles

“ Butterflies and Rum “

Roasted and caramelised pineapple, rum doughnut, pineapple ice cream, allspice sponge, coconut tuille and rum gel

Four cheeses with lavosh, chargrilled sour dough, quince, dried fruits

36