

THE LOUNGE
BY FROGMORE CREEK

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

Beginners

Bread and butter	11
Freshly shucked Lease 91 Pipe Clay Lagoon oysters with shallot dressing and lemon	26 Half Doz

Entree

Freshly shucked Lease 91 Pipe Clay Lagoon oyster with brown rice miso dressing, daikon, invasive seaweed and yuzu gel	5ea
Snapper ceviche with cucumber and elderflower gazpacho, Winter Nelis pear, kohlrabi, coconut pearls and gin granita	19
Warm ham hock terrine with split pea hummus, green pea purée, snow pea, pork crackling, and smoked ham consommé	19
Pirates Bay octopus carpaccio with five spice gel, avocado purée, bottarga, basil and potato croutons	20
Confit baby carrots, carrot curd, pickled heirlooms, pistachio crumble, carrot greens, mandarin gel and carrot glass	17
Edible Garden with baby vegetables, pickled beetroot hummus, edible flowers, hazelnut soil and lemon snow	17

Main

Sweet corn gnocchi with mojo picon, burnt corn plank, corn silk, manchego wafer and chickpea crumble	27
42 Degree salmon, burnt cucumber, asparagus, kohlrabi and smoked yoghurt, egg yolk gel, sesame macadamia crumble and salmon skin crackling	30
Tea smoked duck breast, with toasted buckwheat, parsnip purée, pickled pear, curly kale, diable sauce, chestnut gel and foie gras dust	31
Chargrilled Three Rivers porterhouse with parsley purée, Argentinian chimmi churri, pecorino gnocchi and braised king brown mushroom	36
Lenah valley wallaby roast with celeriac remoulade, horseradish butter milk, fried leek, salt bush, wattle pollen, cauliflower purée	30

Sides

Whipped potato puree with shaved parmesan and chives	12
Broccolini with burnt butter and smoked almond crumble	12

Dessert

The Frogmore cigar Smoked hazelnut brulee with malted milk crumb, toasted hazelnuts, coconut ash, dark chocolate and whisky mousse	19
Berries and cream Blackcurrant pannacotta, strawberry cremeux, mango, coconut ganache, raspberry sorbet and sherbet	19
The forest floor Raspberry mousse with black sesame pannacotta, passionfruit and white chocolate, Chocolate crumb and pistachio	19
Snickers Peanut butter parfait, salted peanut caramel, dark chocolate, caramelized banana, hot chocolate sauce and banana icecream	19
Cheese board Selection of Tasmanian and imported cheese with quince paste, lavosh and chargrilled sourdough	36