

# THE LOUNGE

BY FROGMORE CREEK

## DINNER MENU

The Lounge Restaurant | Open 5.30pm - 9.30pm

### Beginners

Sourdough bread and cultured butter	11
Freshly shucked Lease 91 Pipe Clay Lagoon oysters with shallot dressing and lemon	28 half doz

### Entree

Raw scallop ceviche with bloody mary gel, yuzu dressing, celery and wild fennel pollen	6ea
Honey brown mushroom tortellini with nasturtium salsa verde, wild mushroom broth, oyster mushrooms and crispy enoki	20
Three Rivers eye fillet crudo with egg yolk gel, Argentinian chimmi churri, cauliflower crisps, crispy capers and garlic snow	25
Tempura Spanner Crab and nori with soy braised daikon, sesame wakame, kewpie, salt cured egg yolk and shiso	23
Local octopus carpaccio with five spice gel, avocado puree, potato croutons, crispy basil and shaved bottarga	22

### Main

Pressed confit lamb shoulder with shanklish, sundried heirloom tomato, burnt cucumber, olive crumbs and basil jus	42
Sweet corn gnocchi with mojo picon, sweet corn puree, charred corn, and chickpea crumble	32
Local wallaby striploin roast with horseradish buttermilk, kolrabi slaw, parsnip puree, crispy leek and dried salt bush	36
Tasmanian salmon with Thai green curry, nam prik, snow peas, green mango, crispy noodle and baby herbs	39
Hay smoked duck breast with warm du puy lentils, baby carrots, mandarin gel, lentil puree and blood orange jus	39

### Sides

Duck fat potatoes with raclette and salsa verde	12
Steamed broccolini with burnt butter and smoked almond crumble	12

### Dessert

19 each

The Frogmore cigar  
Smoked hazelnut brulee with malted milk crumb, toasted hazelnuts, coconut ash, dark chocolate and whisky mousse

Berries and cream  
Blackcurrant pannacotta, strawberry cremeux, mango, coconut ganache, raspberry sorbet and sherbet

The forest floor  
Raspberry mousse with black sesame pannacotta, passionfruit and white chocolate, Chocolate crumb and pistachio

Snickers  
Peanut butter parfait, salted peanut caramel, dark chocolate, caramelized banana, hot chocolate sauce and banana icecream

Cheese board  
Selection of Tasmanian and imported cheese with quince paste, lavosh and chargrilled sourdough

36