




FROGMORE CREEK


TASMANIA AUSTRALIA


Enjoy a selection of dishes from the land, sea and garden; a tribute to the beautiful produce of Tasmania and the diversity of kitchens around the world. Most of our dishes can be made gluten free. Please ask one of our service team for recommendations.

Artisan bread with local salted butter, 7.50
olive oil and balsamic reduction
Contains nuts


FROM THE SEA

Pipe Clay Lagoon oysters, natural 1/2doz 24
served with lemon and red wine mignonette doz 46
 NV 42 Degrees South Sparkling Cuvée

Scallop tartare with celeriac and horseradish 5 each
remoulade, yuzu pearls and bottarga
 2016 Frogmore Creek Sparkling Cuvée

Ceviche of market fish with coconut and lime 22
dressing, miso crumble, apple threads,
and baby herbs
 2017 Frogmore Creek Riesling

Octopus, chorizo and spicy nduja tortellini, 24
with mojo picon and fetta mousse
 2017 42 Degrees South Sauvignon Blanc




Beetroot cured salmon belly, mulled apple gel 24
baby beetroot, glass and tzatziki yoghurt
 2018 42 Degrees South Pinot Grigio

 Recommended Wine Pairing






FROM THE LAND

- Beef carpaccio with green olive mayo,
chimmichurri, crispy cauliflower and olive dust 21
 2016 42 Degrees South Pinot Noir
- Flinders Island wallaby roast with parsnip gel,
kohlrabi slaw, tarragon emulsion,
crispy leek and salt cured yolk 25
 2016 Frogmore Creek Pinot Noir
- Sticky pork belly with a star anise caramel,
rhubarb relish, smoked shoulder croquette
and piccalilli mayonnaise 26
 2017 Frogmore Creek Chardonnay
- Beef brisket slow cooked for eighteen hours 27
with white bean hummus, crispy manchego,
avocado, pickled red onion, mole sauce
and chickpea crumble
 2013 42 South Cabernet Sauvignon Merlot

FROM THE GARDEN

- Truffle potato tartare with egg yolk gel,
cornichons, capers, smoked almonds
and garden flowers 18
 2016 Frogmore Creek Pinot Noir
- Sweet potato, pumpkin and baby spinach frittata 20
with spiced pumpkin curd, mandarin gel,
pickled butternut, pistachio dukka and pumpkin glass
 2018 42 Degrees South Rosé
- Smoked yoghurt with sweet corn silk, 21
baby vegetables, crispy enoki mushroom,
pickled squash and sesame macadamia crumble
 2017 Frogmore Creek Chardonnay

DESSERTS

- Do You Like Pina Colada? 18
Coconut mousse, pina colada gel, coconut sand,
mango curd, guava jelly and compressed pineapple
 2018 Frogmore Creek Iced Riesling
- Lemon Meringue 18
Lemon verbena cream, kalamansi curd,
toasted meringue, vanilla shortbread
and blackberry sorbet
 2018 Frogmore Creek Iced Riesling
- The Bird's Nest 18
Vanilla bean panna cotta and passionfruit egg,
summer berries, pistachio, textures of chocolate
and strawberry ice cream
 Frogmore Creek NV Ruby Pinot Noir
- Espresso Martini 18
Espresso martini parfait, olive oil chocolate pave,
hazelnut, milk chocolate mousse and honeycomb
 Frogmore Creek NV Ruby Pinot Noir
- Cheeses 36
A selection of four cheeses served with crostini
walnut bread, fig puree and apricot jam
 2018 Frogmore Creek Iced Riesling