



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,
olive oil and balsamic reduction 7.50

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 minted cucumber, 5 each
lime gel, tonic foam and local botanicals

 2016 Frogmore Creek Sparkling Cuvée

Blue eye ceviche with white pickled ginger, 22
ruby grapefruit, blood orange gel, avocado puree,
miso crumble, sweet potato crisps

 2017 Frogmore Creek Riesling

Octopus, chorizo and spicy nduja tortellini, 24
with mojo picon and fetta mousse





 2018 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 smoked tomato gel, 21
confit tomato, parmesan crisp, heirloom tomato crisp,
olive snow
 2016 42 Degrees South Pinot Noir
- Flinders Island wallaby roast with parsnip gel, 25
kohlrabi slaw, tarragon emulsion,
crispy leek and salt cured yolk
 2016 Frogmore Creek Pinot Noir
- Sticky pork belly with a star anise caramel, 26
rhubarb relish, smoked shoulder croquette
and piccalilli mayonnaise
 2017 Frogmore Creek Chardonnay
- Eighteen hour braised beef brisket with chimichurri, 27
manchego gnocchi briquette, garlic aioli,
cauliflower crisp, dried salt bush and PX jus
 2013 42 South Cabernet Sauvignon Merlot

FROM THE GARDEN

- Truffle potato tartare with egg yolk gel, 18
cornichons, capers, smoked almonds
and garden flowers
 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

 Recommended Wine Pairing

DESSERTS

The Pearl 18

Milk Chocolate mousse, hazelnut cream, salted hazelnut caramel, banana cake, crisp dark chocolate and frangelico foam

 **Frogmore Creek NV Ruby Pinot Noir**

The Frogmore Rabbit 18

Raspberry and lime cheesecake, blueberry jelly, fresh berries, pistachio, blackcurrant curd, ANZAC crumb and toasted sesame praline

 **2018 Frogmore Creek Iced Riesling**

A Pastry Chefs Breakfast 18

Vanilla pancakes with coconut and passionfruit eggs, runny mango yolk, banana ice cream, apple and passionfruit jam

 **2018 Frogmore Creek Iced Riesling**

The Forest Floor 18

Lemon Verbena cream and kalamansi curd mushroom, meringue, chocolate crumb, raspberry, pistachio and fennel fronds

 **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**