

# THE LOUNGE

BY FROGMORE CREEK

## DINNER MENU

The Lounge Restaurant | Open 5.30pm - 9.30pm

### Beginners

Sourdough bread and cultured butter	11
Warm marinated mixed olives with chargrilled sourdough	10.5
Lease 91 Pipeclay Lagoon oysters with shallot vinaigrette and fresh lemon	28 Half

### Entree

Raw scallop ceviche with bloody mary gel, yuzu dressing, celery and wild fennel	6.5ea
Honey brown mushroom tortellini with nasturtium salsa verde, wild mushroom broth, oyster mushrooms, crispy enoki and kale	20
Three Rivers eye fillet crudo with egg yolk gel, Argentinian chimmi churri, cauliflower crisps, crispy capers and garlic snow	25
Spanner crab and nori with soy braised daikon, sesame wakame, kewpie, salt cured egg yolk and shiso	24
Local octopus carpaccio with five spice gel, avocado puree, potato croutons, crispy basil and shaved bottarga	23

### Main

Sweet corn gnocchi with mojo picon, sweet corn puree, charred corn and chickpea crumble	32
Pressed confit lamb shoulder with shanklish, beetroot hummus, sundried heirloom-tomato, burnt cucumber, olive crumbs and basil jus	43
Local wallaby striploin roast with horseradish buttermilk, kohlrabi slaw, parsnip puree, crispy leek and dried salt bush	40
Tasmanian salmon with Thai green curry, nam prik, snow peas, green papaya, 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	44

### Sides

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

### Dessert

The Birds Nest White peach and passionfruit egg with fresh raspberry, pistachio, dark chocolate nest, peach jelly and lavender shortbread	19
Cherry Blossom Dark chocolate delice with chocolate soil, black cherry gel, poached cherries, roasted cocoa nibs, and toasted coconut ice cream	19
Do you like Pina Colada? Coconut mousse with mango curd, guava jelly, pina colada gel, lime meringue, coconut sand and pineapple sorbet	19
Pretty as a Picture Raspberry and caramelised white chocolate mousse with blackcurrant Cremeux, strawberry jelly, fresh berries and pistachio icecream	19
Cheese Board Selection of Tasmanian and imported cheese with quince paste, lavosh and chargrilled sourdough	36