



FROGMORE CREEK

TASMANIA AUSTRALIA

RESTAURANT MENU

OPEN 7 DAYS FROM 11.30AM - 3PM

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

From the Sea

Scallop tartare with minted cucumber, lime gel, tonic foam and local botanicals 5ea

Pipe Clay Lagoon oysters, natural served with lemon and red wine mignonette ½ doz 24
doz 46

Huon dry cured salmon gravalax with chilli jam, yuzu gel, marbled kombu, sesame toasted nori and furikaki dust 24

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

Line caught Tasmanian Blue Eye poached with scorched barigoule leeks, fennel puree, crispy leeks and kohlrabi slaw 32

From the Land

Doo Town venison tartare with mint, capers, sugar snap, asparagus, egg yolk gel, kale crisps and potato glass 23

Eighteen hour braised beef brisket with chimichurri, manchego gnocchi briquette, garlic aioli, cauliflower crisp, dried salt bush and PX jus 31

Sticky pork belly with miso and black tahini glaze, homemade apple kimchi, pulled pork croquettes and apple puree 32

Corned local wallaby roast with fondant potatoes, brussel sprout squeak, horseradish sabayon and carrot glass 33

From the Garden

Truffle potato salad with citrus gel, cornichons, capers, smoked almonds and garden flowers 19

Sweet potato, pumpkin and baby spinach frittata with spiced pumpkin curd, mandarin gel, pickled butternut, pistachio dukka and pumpkin glass 21

Caramelized yoghurt panna cotta, smoked almond, Kalamata crumbs, parsnip crisps, salt baked celeriac and olive snow 22

Dessert

The Pearl
Milk Chocolate mousse, hazelnut cream, salted hazelnut caramel, banana cake, crisp dark chocolate and frangelico foam 18

The Frogmore Rabbit
Raspberry and lime cheesecake, blueberry jelly, fresh berries, pistachio, blackcurrant curd, ANZAC crumb and toasted sesame praline 18

A Pastry Chefs Breakfast
Vanilla pancakes with coconut and passionfruit eggs, runny mango yolk, banana ice cream, raspberry jam, lemongrass and passionfruit syrup 18

The Forest Floor
Lemon Verbena cream and kalamansi curd mushroom, meringue, chocolate crumb, raspberry, pistachio and fennel fronds 18

Cheeses
A selection of four cheeses served with crostini walnut bread, fig puree and apricot jam 36