

THE LOUNGE

BY FROGMORE CREEK

DINNER MENU

The Lounge Restaurant | Open 5.30pm - 9.30pm

Beginners

Warm marinated mixed olives	9
Sourdough bread and cultured butter	11
Lease 91 Pipeclay Lagoon oysters with shallot vinaigrette and fresh lemon	28 half doz

Entree

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

Main

Sweet corn gnocchi with mojo picon, sweet corn puree, charred corn and chickpea crumble	32
Tasmanian salmon with Thai green curry, nam prik, snow peas, green papaya, crispy noodle and baby herbs	39
Local wallaby striploin roast with horseradish buttermilk, kohlrabi slaw, parsnip puree, crispy leek and dried salt bush	40
Pressed confit lamb shoulder with shanklish, beetroot hummus, sundried heirloom-tomato, burnt cucumber, olive crumbs and basil jus	43
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 Passion fruit and banana pannacotta with a runny mango centre, milk chocolate, textures of banana and pistachio sponge	19
The Fish Bowl Vanilla bean cream, flourless mandarin cake, blood orange curd, white chocolate, coconut crumb and mango mousse	19
The Frogmore Cigar Smoked Tiramisu cigar, gianduja Cremeux, toasted hazelnuts, coffee crumb, chocolate ash and dark chocolate sorbet	19
Buried Treasure Baked yuzu cheesecake, toasted Italian meringue, brown sugar crumb, raspberry gel, white chocolate and blackberry ice cream	19
Cheese Board Selection of Tasmanian and imported cheese with lavosh and walnut and fig sourdough	36