

# 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

### Entree

House smoked Tasmanian mussels, apple and caramelised onion emulsion, pickled shallots and fried capers (6)	23
Marinated heirloom tomatoes with fior di latte, black olive crumble, smoked tomato gel, basil sorbet and lime balm	21
Pirates Bay octopus carpaccio with oyster emulsion, chili threads, citrus gel and shaved bottarga	24
Spanner crab and nori with soy braised daikon, sesame wakame, kewpie, kalini and salt cured egg yolk	24

### Main

Pan fried bintje potato medallions with green pea puree, zucchini, burnt asparagus, sugar snap peas, hummus and baby carrots	32
Tasmanian salmon with Thai green curry, nam prik, snow peas, green papaya, crispy noodles and baby herbs	40
Char-roasted Marion Bay spring chicken with roasted sweetcorn, capsicum marmalade, mojo picon, polenta crisps and sweet corn silk	42
Scottsdale free range pork belly with compressed Granny Smiths, potato rosti, red cabbage, cauliflower puree with a sour apple glaze	44
Slow smoked beef brisket with spinach and Vietnamese mint puree, kohlrabi slaw, black garlic mayo, broccoli crisps and Pinot Noir jus	43

### Sides

Crispy fried local potatoes with chimichurri and parsley chips	12
Steamed broccolini with burnt butter and smoked almond crumble	12

### Dessert

Blackcurrant pannacotta, raspberry consommé, blueberry and vanilla mousse, lime meringues, strawberry jelly and fresh seasonal berries	19
Roasted peaches, citrus curd, cardamom spiced palmier, peach and ginger compote and peach sorbet	19
Dark chocolate cheesecake, chocolate fudge brownie, pomegranate macaron, malt parfait and Ruby Pinot caramel	19
Cheese Board Selection of Tasmanian and imported cheese with lavosh and walnut and fig sourdough	36