

# FROGMORE CREEK

THE LOUNGE  
BY FROGMORE CREEK

WEDNESDAY TO SATURDAY 4 - 10 PM  
SUNDAY 12 - 7 PM

## MENU

Mixed nuts 8  
Warm olives and grilled sourdough 10

OYSTERS 26 | 45  
Lease 91 Pipeclay Lagoon oysters, mignonette dressing, lemon

ANTIPASTO 30  
Cured meats, terrine, dips, cheese and sourdough and pickled vegetables

CHEESE 36  
Selection of Tasmanian cheese, apricot jam, pistachios, grilled sourdough and lavosh

MUSSELS 23  
Steamed Spring Bay mussels, garlic parsley butter, white wine, grilled sourdough

FRIED CHICKEN 22  
Southern fried chicken, blue cheese sauce

TOMATO SALAD (vegan) 16  
Semi-dried heirloom tomatoes, almond feta tomato gel, basil pesto

Join the Frogmore Creek Cellar Club to receive 10 % off your bill everytime you dine.\*

## SUBSTANTIAL DISH

PASTA OF THE DAY 28

DUCK LEG 36  
Confit duck leg, white bean tomato cassoulet, speck, Toulouse sausage, Pangrattato

MARKET FISH or SPICED TOFU (vegan) 36 / 28  
Seared fish, spiced red lentil dal, cauliflower, onion bajis, coconut yoghurt, micro coriander

BEEF SIRLOIN (served medium rare) 36  
Seared beef sirloin, parmesan gnocchi, King Brown mushroom, chimichurri, crispy kale

## SIDES

serves 2

FRIES 10  
Shoestring fries, truffle mayonnaise

LEAVES 8  
Dressed leaves, sherry vinaigrette

## DESSERT

RUBY FRUITS 16  
Poached seasonal fruit, Ruby Pinot syrup, ginger crumb, cinnamon ice-cream served with 20mls Frogmore Creek Iced Riesling

PANACOTTA 16  
Chocolate orange pannacotta, chocolate crumb, mandarin gel served with 20mls Frogmore Creek Ruby Pinot

PUDDING 16  
Warm sticky date pudding, salted carmel, vanilla bean ice-cream with 20mls Frogmore Creek Iced Riesling

# BEVERAGE LIST

## SPARKLING

NV 42° South Premier Cuvée	16	68
NV 42° South Premier Cuvée Rosé	16	68
2017 Frogmore Creek Cuvée	19	88
2004 Winemakers Reserve Late Disgorged Cuvée		195

## WHITE

2020 42° South Pinot Grigio	14	60
2018 42° South Riesling	14	60
2017 Frogmore Creek Riesling	16	67
2017 Frogmore Creek FGR Riesling (medium-sweet)	16	67
2019 42° South Sauvignon Blanc	14	60
2017 Frogmore Creek Fume Blanc	16	69
2020 Frogmore Creek SBS Chenin Blanc		95
2018 Frogmore Creek 'TGR' Sauvignon Blanc	16	69
2019 42° South Chardonnay (Unwooded)	14	60
2018 Frogmore Creek Chardonnay	17	70
2007 Frogmore Creek FGR Riesling		85
2011 Winemakers Reserve Chardonnay		145
2011 Winemakers Reserve Riesling		140
2012 Winemakers Reserve Gewurztraminer		140

## RED

2018 42° South Rosé	15	66
2020 42° South Pinot Noir	16	66
2018 Frogmore Creek Pinot Noir	19	84
2016 Frogmore Creek Cabernet Sauvignon	19	71
2016 42° South Cabernet Sauvignon Merlot	16	66
2017 Frogmore Creek SBS Gamay		115
2013 Frogmore Creek SBS Merlot		115
2014 Frogmore Creek SBS Cabernet Franc		115
2014 Frogmore Creek SBS Cabernet Sauvignon		115
2016 Frogmore Creek SBS Petit Verdot		115
2017 Frogmore Creek SBS Dornfelder		125
2018 Frogmore Creek SBS Shiraz		125
2017 Frogmore Creek SBS Barbera Tempranillo		125
2009 Winemakers Reserve Pinot Noir		160
2011 Winemakers Reserve Pinot Noir 1.5L Magnum		380

## DESSERT

NV Frogmore Creek Ruby Pinot 500ml	13	45
2019 Frogmore Creek Iced Riesling 375ml	15	50

## HOUSE COCKTAILS

### MOUREAUX'S MILK 20

Gin combined with local fig leaf vermouth, white peach, aromatic French aperitif Suze, and last seasons apricots to create a smooth stone fruit packed vanilla-finish milk punch.  
Gin based, apricots n' cream, full-bodied comfort

### LA VIE EN NOIR 20

Gin shaken with a blended forest fruit vermouth, orange flower infused Cointreau, and a touch of our own Frogmore Creek apera to bring a low acid fruit driven fizz.  
Gin based, blackberry n' orange, velvety punch

### L'ARCANE 20

Amaro Montenegro fortified with rum and sea salt to balance bittersweet herbaceous notes with banana undertones, resulting in a beautifully ripe tonic cocktail.  
Amaro based, salted banana n' citrus, fruitfully savoury

## CLASSICS

666 Vodka & Soda	12
Roku Gin & Tonic	12
Cooper Dog Scotch & Dry	10
Maker's Mark Bourbon & Cola	10
Traditional Whisky Cocktails	18
Martini	18
Seasonal Negroni	18
Espresso Martini	18

## BEER / CIDER

Deeds Brewing Draught 4.2%	10
Deeds Brewing DDH Hazy Pale 5.7 %	10
Modus Operandi Pale Ale 5.2%	10
Modus Operandi XPA 4.2%	10
Wayward Brewing Coffee & Donuts Milk Stout 6%	10
Cascade Premium Light 2.4%	8
Willie Smith's Organic Apple Cider 5.4%	12
Black Hops Ginger Cider 4.5%	12