

THE LOUNGE

BY FROGMORE CREEK

MENU

Mixed nuts	8
Warm olives and grilled sourdough	10
Fries	10

OYSTERS

Lease 91 Pipeclay Lagoon oysters, mignonette dressing	26 48
---	---------

ANTIPASTO

Cured meats, terrine, dips, cheese and sourdough, pickled vegetables	36
--	----

CHEESE

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

MUSSELS

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

FRIED CHICKEN

Southern fried chicken, blue cheese sauce	22
---	----

TOMATO SALAD

Semi-dried heirloom tomatoes, almond feta, tomato gel, basil pesto	18
--	----

LEAVES

Dressed leaves, sherry vinaigrette	8
------------------------------------	---

MAINS

DUCK LEG	36
Confit duck leg, rice noodles, master stock broth, greens, crispy garlic and shallots, chili peanut caramel	

MARKET FISH	36
Seared fish, spiced red lentil dal, cauliflower, onion bhaji, coconut yoghurt, micro coriander	

SPICED TOFU	28
Seared tofu, spiced red lentil dal, cauliflower, onion bhaji, coconut yoghurt, micro coriander	

BEEF SIRLOIN	38
Seared beef sirloin, parmesan gnocchi, King Brown mushroom, chimichurri, crispy kale	

PORK FILLET	36
Seared pork fillet, pearl barley, roast celeriac, black olive, apple puree, parsley, apple balsamic and artichoke chips	

DESSERTS (16)

RUBY FRUITS
Poached seasonal fruit, Ruby Pinot syrup, ginger crumb, red berry sorbet
Served with 20mls Frogmore Creek Ruby Pinot

PANNA COTTA
White chocolate panna cotta, cranberries, pistachio crumb, fruit gel
Served with 20mls Frogmore Creek Iced Riesling

PUDDING
Warm rum and raisin pudding, salted pineapple caramel, coconut ice-cream
Served with 20mls Frogmore Creek Iced Riesling

Open Wednesday to Friday 4pm – Late
Saturday 12pm – Late // Sunday 12pm – 7pm