



FROGMORE CREEK
TASMANIA AUSTRALIA

MENU

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

FROM THE SEA

Seared scallop with cauliflower puree, crispy prosciutto, lemon honey dressing and mint pickled cucumber 6 each

Huon salmon ceviche with wakame, pickled ginger, wasabi mayonnaise, soy gel and sesame cracker 24

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

Furikake crusted salmon, mushroom parfait, finger limes, fried enoki, miso caramel, dashi stock 29

FROM THE LAND

Beef carpaccio, confit garlic and anchovy mayonnaise, gherkin chips, herb croutons and parmesan cheese 23

Moroccan spiced lamb backstrap, pearl couscous, roasted eggplant relish and rosewater yoghurt 32

Tamarind glazed Scottsdale pork belly, kimchee, apple puree, pulled pork croquette 32

FROM THE GARDEN

Mushroom and truffle arancini, aioli with a fennel, rocket and compressed apple salad 21

Beetroot salad, variety of pickled beetroots, beetroot chips, Tongola goat's cheese, balsamic caramel and pistachio dukkah 21

Potato gnocchi with heirloom tomato, romesco salsa, smoked tomato gel, Kalamata crumb and polenta chips 22

DESSERTS

Matcha Cheesecake
Matcha and yuzu cheesecake, miso caramel ice cream, citrus gel, miso snow and ginger crumb 18

Saturn
Chocolate Frangelico mousse, chocolate and hazelnut crumb, raspberry sorbet and praline 18

Parfait
Tasman honey parfait, honeycomb, pistachio tuile 18

Cheeses
A selection of three cheeses served with sesame lavosh, fig and walnut crostini, fig puree, apricot jam and candied nuts 18 (serves 1) | 32 (serves 2)