

# THE LOUNGE

BY FROGMORE CREEK

## MENU

Mixed nuts	8
Warm olives and grilled sourdough	10
<b>ANTIPASTO</b>	36
Cured meats, olives, dips, cheese, pickles and preserves, grilled sourdough	
<b>CHEESE</b>	36
Selection of mainland, international, & Tasmanian cheese, apricot jam, pistachios, grilled sourdough, lavosh	
<b>OYSTERS</b>	26 / 48doz
Pipe Clay Lagoon oysters, natural served with lemon, red wine mignonette	
<b>SCALLOP</b>	6 each
Seared scallop with cauliflower puree, crispy prosciutto, lemon honey dressing, mint pickled cucumber	
<b>CEVICHE</b>	24
Huon salmon ceviche, wakame, pickled ginger, wasabi mayonnaise, soy gel, sesame cracker	
<b>FRIED CHICKEN</b>	22
Southern fried chicken, ranch dressing	
<b>BEETROOT SALAD</b>	21
Pickled garden beetroots, beetroot chips, Chevre goat cheese, balsamic caramel, pistachio dukkah	
<b>LEAVES</b>	8
Dressed leaves, sherry vinaigrette	
<b>FRIES</b>	7
Fried shoestring potatoes, chipotle mayo or tomato sauce	

## MAINS

<b>MUSSELS</b>	23
Steamed Spring Bay mussels, garlic parsley butter, white wine, grilled sourdough	
<b>DUCK LEG</b>	36
Confit duck leg, rice noodles, master stock broth, greens, crispy garlic and shallots, chili peanut caramel	
<b>MARKET FISH (vg option available)</b>	36
Oven-baked fish, spiced red lentil dal, cauliflower, onion bhaji, coconut yoghurt, micro coriander	
<b>BEEF SIRLOIN (served medium rare)</b>	38
Seared beef sirloin, parmesan gnocchi, King Brown mushroom, chimichurri, crispy kale	
<b>PORK FILLET</b>	36
Seared pork fillet, pearl barley, roast butternut pumpkin, black olive, apple puree, apple balsamic, parsnip chips	

## DESSERTS

<b>SYRUP CAKE</b>	18
Lemon syrup cake, lemon curd, candied orange, sherbet snow	
<b>TART</b>	18
Warm chocolate tart, caramelised banana, malted milk crumb, caramel ice cream	
<b>PANNA COTTA</b>	18
Raspberry panna cotta, chocolate soil, raspberry jelly, hazelnut praline	

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