

THE LOUNGE

BY FROGMORE CREEK

MENU Lunch from 12 - 3pm | Dinner from 5 - 9.30pm

Baked hemp seed damper with honey thyme butter or olive oil and balsamic 10

SEA

Freshly shucked Lease 91 Pipe Clay Lagoon oysters with rice wine mignonette and lemon 26 / 48

Four seared scallops with cauliflower puree, crispy Serrano, lemon honey dressing and minted cornichon gel 24

Shallow fried turmeric glazed calamari with crushed peanuts, toasted coconut, chili flakes and lime 24

Tasmanian Bluefin Tuna ceviche with furikake, wakame, caviar, finger lime pearls, wasabi gel and lime 24

Steamed Pacific clams with peri-peri butter sauce and grilled sourdough 28

Oven-baked kingfish fillet with salsa of cherry tomato, Kalamata olives, capers, Spanish onion and white wine butter sauce 38

LAND

Confit duck leg shredded and wrapped in filo pastry with chickpea hummus and pomegranate molasses 22

Garlic and rosemary sous-vide rack of lamb with pickled red onion salad and minted harissa 35

Cajun rubbed smoked pork belly rib with a whisky bbq glaze, brussels sprout slaw, cornichon gel and crackling 38

Premium Tasmanian beef with pink eye potato mash and Frogmore Creek cabernet jus 52

GARDEN

Compressed watermelon carpaccio with minted harissa pesto, whipped vegan feta and walnut brittle 18

Potato flake coated mushroom risotto with avocado puree, balsamic reduction and light salad 22

Lightly charred and roasted cauliflower with lemon oil, cauliflower puree and cranberries 26

Baked vegan puff pastry tart with braised beetroot and red onion, orange segment salad and beetroot gel 28

DESSERT

Rose
Panna cotta with strawberry gel, chocolate soil, mixed berry coulis and vanilla bean ice cream 21

Black Forest
White & dark chocolate mousse, sour cherry, maraschino liqueur, chocolate ganache and crème fraîche 21

Mandarin
Vanilla mousse, mandarin jelly, hazelnut dacquoise and salted caramel ice cream 21

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BAR MENU available from opening until 10pm

OLIVES Marinated, grilled sourdough	10
OYSTERS Natural, rice wine mignonette, lemon	6 each
SEARED SCALLOPS Cauliflower puree, crispy Serrano, lemon honey dressing, minted cornichon gel	7 each
BILTONG 150g air-dried premium Tasmanian beef jerky	15
MUSHROOM ARANCINI Avocado puree, balsamic reduction	18
FRIED CHICKEN THIGH Roasted black garlic aioli, toasted coconut, crushed nuts, chili flakes	14
POPPERS Chickpea battered green chillies and chilli berry sauce	14
CHARCUTERIE Locally sourced cured & aged meats, pickled vegetables, seeded mustard, grilled sourdough	
Individual – two meats Shared – four meats	24 36

DESSERT (21)

Rose Panna cotta with strawberry gel, chocolate soil, mixed berry coulis and vanilla bean ice cream	
Black Forest White & dark chocolate mousse, sour cherry, maraschino liqueur, chocolate ganache and crème fraiche	
Mandarin Vanilla mousse, mandarin jelly, hazelnut dacquoise and salted caramel ice cream	

TASTING BAR SELECTION

CHARCUTERIE Locally sourced cured & aged meats, pickled vegetables, seeded mustard, baguette	24 Individual 36 Shared
CHEESE Selection of locally sourced cheeses figs, jam, pickles, grilled sourdough	24 Individual 36 Shared