

# THE LOUNGE

BY FROGMORE CREEK

## 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	
PETIT GATEAU Vegan chocolate cupcake, chocolate frosting, coconut dulce de leche, berry gel and fruit sorbet	
CITRUS TART Brûléed citrus curd, short crust pastry, sherbet snow, mandarin dust 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