

# 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

Nero

Dark chocolate mud cake, chocolate ganache, crème fraiche and raspberry dust

Citrus Tart

Brûléed citrus curd, short crust pastry, sherbet snow, mandarin dust and salted caramel ice cream

Bombe Alaska

Raspberry sorbet, vanilla ice cream, ladyfinger sponge, mixed berry coulis and Italian meringue

Petit Gateau

Vegan chocolate cupcake, chocolate frosting, coconut dulce de leche, berry gel and fruit sorbet

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## BAR MENU available from opening until 10pm

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

## DESSERT (21)

|   |  |
|---|--|
| ROSE<br>Panna cotta with strawberry gel, chocolate soil,<br>mixed berry coulis and vanilla bean ice cream           |  |
| PETIT GATEAU<br>Vegan chocolate cupcake, chocolate frosting,<br>coconut dulce de leche, berry gel and fruit sorbet  |  |
| CITRUS TART<br>Brûléed citrus curd, short crust pastry, sherbet snow,<br>mandarin dust and salted caramel ice cream |  |

## TASTING BAR SELECTION

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