



# FROGMORE CREEK

TASMANIA AUSTRALIA

## MENU

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

## FROM THE SEA

Seared scallop with black garlic and almond cream, crispy prosciutto, lemon honey dressing and mint pickled cucumber 7.50 each

Pipe Clay Lagoon oysters, natural served with lemon and red wine mignonette 26 ½ doz | 48 doz

Huon salmon ceviche with wakame, pickled ginger, wasabi mayonnaise, soy gel and sesame cracker 25

Octopus, chorizo and spicy nduja tortellini with mojo picon and fetta foam 30

## FROM THE LAND

Beef carpaccio, confit garlic and anchovy mayonnaise, gherkin chips, herb croutons and parmesan cheese 24

Moroccan spiced lamb backstrap, pearl couscous, roasted eggplant relish and rosewater yoghurt 33

Tamarind glazed Scottsdale pork belly, kimchee, apple puree, pulled pork croquette 33

## FROM THE GARDEN

Mushroom and truffle arancini, aioli with a fennel, rocket and compressed apple salad 22

Beetroot salad, variety of pickled beetroots, beetroot chips, Tongola goat's cheese, balsamic caramel and pistachio dukkah 22

Potato gnocchi with heirloom tomato, romesco salsa, smoked tomato gel, Kalamata crumb and polenta chips 23

## DESSERTS

Matcha Cheesecake  
Matcha and yuzu cheesecake, miso caramel ice cream, citrus gel, miso snow and ginger crumb 22

Saturn  
Chocolate Frangelico mousse, chocolate and hazelnut crumb, raspberry sorbet and praline 22

Parfait  
Tasman honey parfait, honeycomb, pistachio tuile 22

Brulee  
Vanilla crème brulee, shortbread crumb, apple cinnamon ice cream and walnut brittle 22

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)