

THE LOUNGE

BY FROGMORE CREEK

OPEN FROM 4PM - 11PM | Wednesday to Sunday

Toasted Hemp seed damper with honey thyme butter or olive oil and balsamic 10

SEA

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

Four seared scallops with cauliflower puree, crispy Serrano, lemon honey dressing 24

Poached calamari, tomato water, basil oil, jostaberries 30

Tasmanian bluefin tuna ceviche, furikake, wakame, tobiko, finger lime pearls, wasabi mayo 26

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

Ocean trout, lovage infused millet, fish roe, pickled radish, creamed corn 38

LAND

Rolled berry confit duck on ginger lemongrass congee, shaved salted egg, sambal crisp 36

Moroccan lamb rack, herbed cous cous salad, minted yoghurt 35

Master stock braised pork jowl, cabbage, pickled salad, mustard mayonnaise, crackling 38

Tasmanian Cape Grim eye fillet, crushed pink eye potato, green beans, Ruby Pinot jus
*served medium-rare 48

GARDEN

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

Baked grey pumpkin, cinnamon walnut and pepitas, fennel oil 18

Fried pumpkin gnocchi, minted pea puree, dukkah 20

Rolled and roasted beets, pickled beets, caramelised stalks, herbed oil, fennel foam, fried shallots 25

Roast cajun corn riblets, yoghurt labneh, burnt lime, parmesan 23

DESSERT

Koeksister 21
South African braided pastry with grilled apricot
and Amarula ice-cream

Rose 24
Panna cotta with strawberry gel, chocolate soil,
mixed berry coulis and vanilla bean ice cream

Mousse 24
Sponge, chocolate mousse, rhubarb foam,
rhubarb crisps

Citrus Tart 21
Citrus curd, orange floss, candied orange,
sherbet snow, caramel ice cream

TASTING BAR SELECTION

Pate 18
House made chicken liver pate,
toasted sourdough baguette

Terrine 18
Duck and pistachio terrine,
toasted sourdough, pickles

Charcuterie 36
Locally sourced cured & aged meats,
pickled vegetables, seeded mustard, grilled sourdough

Cheese 36
Selection of locally sourced cheeses
figs, jam, pickles, grilled sourdough