



FROGMORE CREEK

TASMANIA AUSTRALIA

Bread 10
Local artisan bread, house whipped butter,
olive oil and balsamic (gf op) (vg op)

SEA

Oysters 28 half
Locally sourced, freshly shucked natural oysters, lemon (gf) 50 doz

Fish Cakes 26
Trout fish cakes, chilli, ginger, coriander, wakame, tobiko,
nam jim sauce (4pcs) (gf)

Calamari 30
Poached calamari, tomato water, basil oil, berries (gf)

Kingfish 28
Tasmanian yellowtail kingfish ceviche, furikake, wakame, tobiko,
finger lime pearls, wasabi mayo (gf)

Clams 28
Pacific clams, peri-peri butter sauce, grilled sourdough (gf op)

Trout 38
Steamed ocean trout in banana leaf, sticky rice, grilled xo baby cos,
ponzu sauce (gf)

LAND

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| Duck | 38 |
| Rolled berry confit duck on ginger lemongrass congee, shaved salted egg, sambal crisp, dukkah (gf) | |
| Tonkotsu Ramen | 36 |
| Char siu pork riblets, rich pork broth, miso, soy egg, ginger and black garlic oil | |
| Pork | 36 |
| Master stock braised pork jowl, cabbage puree, pickled salad, mustard mayonnaise (gf) | |
| Lamb | 38 |
| Harissa spiced lamb rack, herbed cous cous salad, minted yoghurt (gf op) <i>*served medium-rare*</i> | |
| Beef | 50 |
| Tasmanian Cape Grim eye fillet, crushed pink eye potato, broccolini, pepperberry sauce, ruby pinot jus (gf) <i>*served medium-rare*</i> | |
| Chicken | 38 |
| Confit spatchcock chicken, Pommes Anna, bread jus, merlot treacle | |

GARDEN

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| Watermelon | 22 |
| Compressed watermelon carpaccio, minted harissa pesto, house-made whipped almond feta, walnut brittle (vg)(gf) | |
| Pumpkin | 32 |
| Barley & spelt risotto, goat's curd, spiced nuts, pepita shards (vg op)(gf) | |
| Corn | 23 |
| Roast Cajun corn riblets, yoghurt labneh, burnt lime, parmesan (vg op)(gf) | |
| Beetroot | 25 |
| Rolled and roasted beets, pickled beets, caramelized stalks, herbed oil, fennel foam, fennel marmalade (vg)(gf) | |
| Tofu Ramen | 32 |
| Grilled tofu, light vegetable broth, grilled shiitake, soy egg, ginger and black garlic oil, crispy enoki (vg op) | |

DESSERT

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| Koeksister | 21 |
| South African braided pastry, grilled apricot, Amarula ice cream | |
| Honey | 24 |
| Honey fennel panna cotta, honeycomb, honey tuille, white chocolate sponge (gf op) | |
| Mousse | 24 |
| Sponge, dark chocolate mousse, rhubarb foam, rhubarb crisps, hazelnut praline | |
| Citrus Tart | 21 |
| Citrus curd, orange floss, candied orange, sherbet snow, caramel ice cream | |
| Apple Tart | 22 |
| Crispy pastry, caramelized apple yoghurt, apple compote, coconut and elderflower ice cream, walnut crisp, fig leaf powder (vg op) | |

TASTING BAR SELECTION

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| Oysters | 28 half | |
| Locally sourced, freshly shucked natural oysters, lemon (gf) | | 50 doz |
| Pate | 20 | |
| House-made chicken liver pate, local artisan bread, ruby pinot jelly, pickles (gf op) | | |
| Pastrami | 22 | |
| House-made pastrami, sauerkraut pickle salad, mustard béchamel (gf op) | | |
| Halloumi | 26 | |
| House-made Pyengana milk halloumi, jelly lemon, Pafos pita (gf op) | | |
| Charcuterie | 40 | |
| Locally sourced & house-made charcuterie meats, pickled vegetables, seeded mustard, roasted chickpeas, local artisan bread (gf op) | | |
| Cheese | 25 single | |
| Selection of locally sourced cheese | | 50 full |
| fig jam, house-made pickles, roasted chickpeas, local artisan bread (gf op) | | |