



# 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

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

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

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

## TASTING BAR SELECTION

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