



FROGMORE CREEK

TASMANIA AUSTRALIA

Enjoy a selection of dishes from the land, sea and garden; a tribute to the beautiful produce of Tasmania and the diversity of kitchens around the world.

Recommended Wine Pairing

- (GFO) Gluten free on request
- (GF) Gluten Free
- (NUTS) Contains nuts
- (V) Vegetarian
- (VG) Vegan

We cater for most dietary requirements, please ask one of our service team for recommendations.

****A surcharge of 10% applies on Sundays and Public Holidays***

Artisan bread with salted butter,
olive oil and balsamic reduction (GFO) (NUTS) 8

FROM THE LAND

Beef carpaccio, confit garlic and anchovy
mayonnaise, gherkin chips, herb croutons and
Parmesan cheese (GFO) 24

 2016 Frogmore Creek Single Block Series Cabernet Franc

Moroccan spiced lamb backstrap,
pearl couscous, roasted eggplant relish
and rosewater yoghurt (GFO) 34

 2019 Frogmore Creek Single Block Series Cabernet Sauvignon

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

 2023 42 Degrees South Pinot Noir

Chicken dumplings 25
lemongrass chicken broth, crispy chicken skin,
fried leek, chilli, sesame oil and seasonal greens

 2023 42 Degrees South Sauvignon Blanc

Pepperberry rubbed wallaby, cassis gel, salt bush, 34
smoked macadamia and hazelnut crumb,
pickled radish, button mushrooms and cassis jus (GF)(NUTS)

 2017 Frogmore Creek Merlot

FROM THE SEA

Locally sourced oysters, ½ doz 26
with ponzu and yuzu gel (GF) doz 48

 2019 Frogmore Creek Cuvee

Seared scallop 7.50 each
with Thai chilli dressing, cucumber
roasted peanuts, cracked rice
and crispy shallot (NUTS) (GF)

 2023 Frogmore Creek Pinot Gris

Huon salmon ceviche with wakame, 26
pickled ginger, wasabi mayonnaise,
soy gel and sesame cracker (GF)

 2023 Frogmore Creek Riesling

Octopus, chorizo and spicy nduja tortellini, 34
with mojo picon and fetta foam

 2023 42 Degrees South Pinot Grigio

FROM THE GARDEN

Mushroom and truffle arancini, aioli with a 24
rocket, fennel and compressed apple salad

 2022 Frogmore Creek Pinot Noir

Beetroot salad 23
Variety of pickled beetroots,
beetroot chips, goat's cheese,
balsamic caramel and pistachio dukkah (GF) (NUTS)

 2023 Frogmore Creek Sauvignon Blanc


Black garlic miso tofu 23
with tomato consommé, roasted pumpkin,
basil oil and tomato relish (GF) (VG)

 2023 Frogmore Creek Riesling

DESSERTS

Sleeping Beauty

Lychee panna cotta, amaretto mousse, 22
raspberry cremeux, rosewater sponge,
almond shortbread crumbs and lychee sorbet (GF) (NUTS)

 2022 Frogmore Creek Iced Riesling

Emerald Isle 22

Matcha and white chocolate cheesecake,
yuzu gel, whipped mascarpone, white chocolate
crumble and pistachio ice cream (GFO) (NUTS)

 2022 Frogmore Creek Iced Riesling


Queen Bee 22

Tasman honey parfait, honeycomb,
pistachio tuile (GFO) (NUTS)

 2021 Frogmore Creek FGR Riesling


Caramel Delight 22

Caramel ganache, rum raisin, date sponge,
candied walnut, brandy snap
and vanilla ice cream (GF) (NUTS)

 NV Ruby Pinot Noir

Cheeses 18 (serves 1)
32 (serves 2)

A selection of three cheeses
served with sesame lavosh, fig and walnut crostini,
fig puree, apricot jam and candied nuts (GFO) (NUTS)

 2022 Frogmore Creek Iced Riesling

 NV Ruby Pinot Noir

COFFEE & TEA

Barista Coffee Frogmore Creek bespoke blend

Short black | Long black

4 | 5

White Coffee

5.50

Tea by T2

5.00

Full cream | Skim milk | soy | almond | oat

Please ask one of our team members for more details