

THE LOUNGE

BY FROGMORE CREEK

Welcome to The Lounge by Frogmore Creek, we invite you to enjoy a selection of dishes from the sea, land and garden.

Each dish features beautiful, seasonal Tasmanian produce and is a tribute to the diversity of kitchens around the world.

The home of Frogmore Creek is located 20 minutes from Hobart in the Coal River Valley. Our grapes are harvested from our two vineyards and produced at our winery by Senior Winemaker Alain Rousseau.

Please inform us of any allergies & ask for further details of dishes that contain allergens.

(GF) Gluten Free
(GFO) Can be made gluten free on request
(V) Vegetarian
(VG) Vegan

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

PRE- DINNER BITES

Oysters	30 half
Locally sourced, freshly shucked natural oysters (GF)	50 doz
Fried Whitebait	28
North coast fried whitebait and peri peri mayonnaise (GF)	
Olives	12
Marinated warm olives (VG)	
Mixed Dips	25
Hummus with fried chickpeas and minted beetroot with almond feta served with house made Doritos (GF)	
Halloumi	28
Traditional house made pan-fried Halloumi, grilled sourdough, lemon (GFO) (V)	
Seafood Charcuterie	54
House-made pickled octopus, smoked salmon, potted trout, pickled egg, pickled vegetables, pepperberry cream cheese and local artisan rye bread (GFO)	
Charcuterie	44
House-made bresaola, pastrami, smoked chicken, biltong, pickled vegetables, seeded mustard, roasted chickpeas, local artisan bread (GFO)	
Cheese Platter	20 single
Selection of three Tasmanian cheeses, fig jam, house-made pickles, roasted chickpeas, lavosh and beetroot crackers (GFO) (V)	50 full

PRE- DINNER COCKTAILS





Our favourites...

42° South Spritz	21
42° South Sparkling Cuvée low alcohol, forty spotted gin, Beltion limoncello, lemon juice, elderflower syrup, crème de cassis (citrus with forest fruit notes)	
Frogmore Sour	22
2022 42° Pinot Grigio, Buffalo Trace Bourbon, Lillet Rosé watermelon, pomegranate (sour with rosé notes)	

FROM THE SEA

- Octopus** 32
Braised Bass Strait octopus carpaccio,
Avruga caviar, smoked orange mayonnaise,
freeze dried mandarin, cucumber and citrus
garnish (GF)
 **2023 42° South Sauvignon Blanc**
- Mussels** 34
Australian Blue Mussels with Thai coconut sauce
served with sourdough (GFO)
 **2021 42° South Riesling**
- Saffron Ravioli** 36
Line caught whitefish ravioli, mussels, wakame,
dill pearls with a leek beurre blanc
 **2023 Frogmore Creek Riesling**
- Ocean Trout** 38
Pan- seared Ocean Trout with medley of Dutch
carrots, Szechuan cream & tobiko (GF)
 **2023 Frogmore Creek Pinot Gris**

FROM THE GARDEN

- Enoki Greens** 22
Tempura enoki, mushroom XO Asian greens
(GF)(VG)
 **2023 Frogmore Creek Pinot Noir**
- King Mushrooms** 24
Grilled King brown mushrooms with soy braised
daikon, chilli & spring onion (VG)
 **2017 42° South CSM**
- Miso Eggplant** 26
Roasted miso glazed eggplant with tahini, spiced
coconut yoghurt, pine nuts & pomegranate (GF)(VG)
 **NV 42° South Premier Cuvée Rosé**
- Zucchini Cannelloni** 28
Zucchini cannelloni with roasted pumpkin and
walnuts, tomato bravas, béchamel,
rocket pesto (GF)(V)
 **2022 42 Degrees Pinot Grigio**

FROM THE LAND

Pork	
Panko crusted pork loin, tonkotsu noodles, miso wombok slaw & crispy shallots	38
 2023 Frogmore Creek Chardonnay	
Lamb	42
Slow cooked lamb shoulder, grilled broccolini, lamb jus, butternut & basil purée (GF)	
 2019 SBS Gamay	
Chicken	
Pan seared chicken breast with Paris mash, puttanesca sauce and anchovies (GF)	34
 2023 Frogmore Creek Fumé Blanc	
Beef	48
Chargrilled Picanha, chimichurri, roast chat potatoes, pickled jalapeño and radish (GF)	
 2015 SBS Merlot	

DESSERT

Eton Mess	24
Lavender sponge, smashed meringue, seasonal fruit, coconut cream & ube ice cream (GFO)(V)	
 Spicy Paloma  2021 Frogmore Creek FGR Riesling	
Amarula brûlée	20
Amarula crème brûlée, apricot jam and lemon sorbet (GFO)(V)	
 2022 Frogmore creek Iced Riesling	
Ruby pear	24
Pinot noir poached pear, rhubarb ice cream, sunflower praline & pinot treacle (GF)(VG)	
 NV Frogmore Creek Ruby Pinot	
Apple summer tart	24
Crispy pastry, caramelised apple yoghurt, apple compote, coconut and elderflower ice cream, walnut crisp, matcha powder (GFO)(VG)	
 Frogmore Sour  2022 Frogmore Creek Iced Riesling	
Banana paddle pop	20
Smoked banana paddle pop with cinnamon caramel & candied pecan (GF) (V)	
 2022 Frogmore Creek Iced Riesling	

THE LOUNGE

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FROGMORE CREEK

These slowly ripened grapes develop pure fruit flavours and fresh natural acidity. The majority of the Frogmore Creek collection undergo barrel contact during the winemaking process giving them complexity and depth.

42 DEGREES SOUTH

42°S is the central latitude of Tasmania and highlights cool climate location for which the grapes are grown.

A winemaking style of minimal intervention, no oak contact, producing fresh vibrant fruit driven wine we affectionately call this lazy winemaking “we let the fruit do all the work”.

SINGLE BLOCK SERIES (SBS)

Our Single Block Series (SBS) wines are estate harvested in boutique quantities. This collection has unique varietals like Cabernet Franc, Barbera, Tempranillo and Dornfelder.

WINEMAKERS RESERVE

The Winemakers Reserve wines are specific grapes that have been selected as the best of the crop, in each respective vintage, receiving special attention from our winemakers.

*Our glass of wine is 150ml, equal to 1.5 standard drinks

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

Frogmore Creek wine flight 19

Three tasting glasses of our 42° South, Frogmore Creek and Single Block Series, selected by our Winemaker

Glass | Bottle

Sparkling

2019 Frogmore Creek Cuvée	19	93
NV 42° South Premier Cuvée	16	72
NV 42° South Premier Cuvée Rosé	16	72
2020 Frogmore Creek SBS Pinot Meunier Sparkling		99
2016 Frogmore Creek SBS Cuvée Blanc De Blancs		99
2008 Winemakers Reserve Sparkling Cuvée		119

White

2022 42° South Pinot Grigio	16	64
2023 Frogmore Creek Pinot Gris	18	74
2023 42° South Sauvignon Blanc	16	64
2023 Frogmore Creek Sauvignon Blanc	18	73
2023 Frogmore Creek Chardonnay	18	74
2023 Frogmore Creek Riesling	18	71
2021 42° South Riesling	16	64
2021 Frogmore Creek FGR Riesling (semi-sweet)	18	71

Red

2023 Frogmore Creek Pinot Noir	19	89
2023 42° South Pinot Noir	16	70
2017 Frogmore Creek Merlot	19	75
2022 42° South Shiraz	16	70
2017 42° South CSM	16	70
2017 Frogmore Creek CSM		75

Dessert wine

2022 Frogmore Creek Iced Riesling (sweet)	16	64
NV Frogmore Creek 'Ruby' Fortified Pinot Noir	16	64

*Our glass of wine is 150ml, equal to 1.5 standard drinks

FROGMORE CREEK SINGLE BLOCK SERIES (SBS)

Our Single Block Series of wines are estate harvested in boutique quantities from our vineyards in the Coal River Valley. Each wine highlights the depth and elegance of the Tasmanian cool climate terroir and individually highlights our ability to produce exceptional wine in any varietal.

Glass | Bottle

2010 Frogmore Creek SBS Pinot Noir		98
2020 Frogmore Creek SBS Pinot Meunier Sparkling		99
2016 Frogmore Creek SBS Cuvée Blanc De Blancs		99
2019 Frogmore Creek SBS Gamay	22	99
2020 Frogmore Creek SBS Dornfelder	22	91
2020 Frogmore Creek SBS Sangiovese		91
2019 Frogmore Creek SBS Barbera		91
2015 Frogmore Creek SBS Merlot	22	91
2018 Frogmore Creek SBS Petit Verdot		91
2019 Frogmore Creek SBS Cabernet Sauvignon		91
2015 Frogmore Creek SBS Cabernet Franc		91

FROGMORE CREEK- WINEMAKERS RESERVE

In 2017, Frogmore Creek released a collection of six wines under the Winemakers Reserve label. In each respective vintage, our Winemaker Alain Rousseau, specifically selected the grapes of these wines as the best in their crop. The wines, carefully treated in small batches, were then given time to develop maturity and complexity before being released.

Glass | Bottle

2008 Winemakers Reserve Sparkling Cuvée		119
2011 Winemakers Reserve Pinot Noir		120
2012 Winemakers Reserve Gewürztraminer		90
2012 Winemakers Reserve Riesling		104
2013 Winemakers Reserve Chardonnay		104

Seasonal Cocktails

<i>42° South Spritz</i>	21
42° South Sparkling Cuvée low alcohol, forty spotted gin, beltion limoncello, lemon juice, elderflower syrup, crème de cassis (Citrus with forest fruit notes)	
<i>Frogmore Sour</i>	22
2022 42° Pinot Grigio, Buffalo Trace Bourbon, Lillet Rosé watermelon, pomegranate (sour with rosé notes)	
<i>Passionfruit Martini</i>	24
7K Vodka, Passionfruit Liqueur, Disaronno amaretto, lime juice, white chocolate (Fresh and tropical notes)	
<i>Spicy Paloma</i>	21
Tequila Reposado, ruby grapefruit, Lime juice, spiced simple syrup, chilli and Tajin (Spicy and tart)	
<i>Espresso Martini</i>	21
7k Vodka, 7k Coffee liqueur, Mocopan espresso coffee	
<i>Cosmopolitan</i>	22
7k Vodka, Cointreau, lime juice, cranberry juice	
<i>Negroni</i>	22
Forty Spotted Gin, house sweet vermouth Campari	
<i>Old fashioned</i>	22
Buffalo Trace Bourbon, Bulleit rye whiskey, Simple syrup, Angostura bitters	

Beer / Cider

By the Tap

Cascade Lager 4.8% (TAS)	10
Balter XPA 5.0% (QLD)	12
South Coast Pale Ale 4.4% (SA)	12
Rotating Seasonal Tap	14

By the Can

Hobart Brewing Co (TAS)	
Little Pine Hazy IPA 3.5%	14
Harbour Master Amber Ale 4.4%	14
Willie Smiths (TAS)	
Organic Apple Cider 5.4%	14
Pagan (TAS)	
Blueberry Cider 8%	15
Spreyton (TAS)	
Hard Ginger Beer 3.5%	12

Non-alcoholic beverages

Gosling Ginger beer	5.5
Sprite, Coke, Coke No sugar	5.5
Lemon, lime and bitters	7.5
Orange, Apple or Pineapple juice	6.5
Vestal Sparkling Water (unlimited)	5.5
Heaps Normal Lager < .05%	8
Heaps Normal XPA < .05%	8

Mocktails

Virgin Mojito	12
Lime, mint and lemonade	
Cranberry Sangria	12
Orange, cranberry and sparkling water	
Summer Dream	12
Pineapple juice, soda water and mint	

Spirits

Gin

Forty Spotted Classic (TAS)	12
Dasher and Fisher 'Ocean' (TAS)	14
Poltergeist (TAS)	14
Spring Bay Classic	14
Spring Bay Pink	14
Adams 'Sloe Gin' (TAS)	14

Vodka

7K 'Tasmanian Modern Vodka' (TAS)	12
Spring Bay Vodka (TAS)	14
Endangered Bagel Vodka (TAS)	14
Endangered Bread Vodka (TAS)	14
Beluga Gold Line (Russia)	35

Whisk[e]y

Lark Distiller`s Select Bourbon Cask (TAS)	45
Lark Distiller`s Select Port Cask (TAS)	45
Lark Wolf of the Willows Release N.2 (TAS)	60
Iron House D. Peated Single Cask (TAS)	35
Hobart Whisky Signature (TAS)	35

Rum

Havana Club 3yrs (Cuba)	12
Bacardi Spiced (Puerto Rico)	12
Goslings Black Seal (Bermuda)	12
Bacardi Ocho (Puerto Rico)	14

Tequila

Espolon Tequila Blanco (Mexico)	12
El Jimador Reposado (Mexico)	12
Nuestra Soledad Joven Mezcal (Mexico)	16
Montelobos Joven Mezcal (Mexico)	20

(*Please ask our wait staff for the extended list*)