

FOOD

Miso butter and bread	10
Warm olives	12
Roasted nuts	8
Duck rilette Pinot gel, cornichons, grilled bread	17
Fried Whitebait, peri peri mayo	16
Seared scallop, wakame salad, tobiko, nam jim	7.5
Locally sourced oyster	5.5
Tasmanian Cheeseboard	36
Brie, blue, cheddar, fig paste, pickles with lavosh and beetroot crackers	
Beef carpaccio, crispy capers, rocket mustard, parmesan	18
Sesame soy tempura zucchini, fresh herbs, lemon	16
Tuna tataki, pickled daikon and ginger, wasabi, ponzu	24
Mushroom arancini, truffle mayo	14
Miso roasted eggplant, cherry tomatoes, tahini, spiced yoghurt	18
Chargrilled beef rump cap, roast potato, chimichurri	20
Lamb kofta, spiced bravas, parmesan	22
Panko pork, lemon, mayo, tonkatsu sauce	19
Grilled octopus, white bean puree, harissa, chermoula	22
Amarula crème brûlée, caramelised apricot, lemon sorbet	16
Chocolate tart, raspberry compote, crème fraîche	16
Affogato *add liqueur + 12	10

*Please note a 10% surcharge applies on Sundays and Public Holidays
Some dishes may contain traces of gluten or nuts. Speak to our team
regarding dietaries.*

WINE

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 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 Frogmore Creek <i>FGR</i> Riesling	18	71

Red

2023 Frogmore Creek Pinot Noir	19	89
2023 42° South Pinot Noir	16	70
2019 Frogmore Creek SBS Gamay	22	99
2020 Frogmore Creek SBS Dornfelder	22	91
2019 Frogmore Creek SBS Barbera	22	91
2017 Frogmore Creek Merlot	19	75
2022 42° South Shiraz	16	70
**2017 42° South CSM	16*	70
2017 Frogmore Creek CSM	19	75
2016 Frogmore Creek SBS Cabernet Franc	22	91

Dessert wine

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

HAPPY HOUR 4 - 6pm

** \$10 Wines | \$12 cocktail of the week | \$10 Tap Beer

HOUSE COCKTAILS

Frogmore Sour 22
2022 42° Pinot Grigio, Buffalo Trace Bourbon, Lillet Rosé
watermelon, pomegranate

42° South Spritz 21
42° South Sparkling Cuvée low alcohol, forty spotted gin,
beltion limoncello, elderflower syrup, crème de cassis

Spicy Paloma 21
Tequila Reposado, ruby grapefruit, Lime juice,
spiced simple syrup, chilli and Tajin

Mocktails

Virgin Mojito, lime, mint and lemonade 12
Cranberry Sangria, orange, cranberry and sparkling water 12
Summer Dream, pineapple juice, soda water and mint 12

Spirits & classic cocktails
Extensive list available on request

Tap Beer

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

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

FROGMORE CREEK
WINE BAR