



FROGMORE CREEK

TASMANIA AUSTRALIA

*Note: Menu is subject to change due to seasonal produce and availability

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. Most of our dishes can be made gluten free. Please ask one of our service team for recommendations.

Artisan bread with local salted butter 7.50
olive oil and balsamic reduction

FROM THE GARDEN

Richmond farm garden, hummus, 19
pickled & roasted beetroot, vegetables,
hazelnut garlic soil and lemon snow

Sweet potato, spinach & fetta frittata with 19
silky carrots, crostini, tomato relish gel and
truffle mayonnaise

Thinly sliced pickled beetroot 18
with fetta mousse, spiced chickpeas,
pistachio dukkah and lemon dressing

FROM THE SEA

Natural Pittwater oysters with
red wine & shallot vinegar dressing ½dz 19
1dz 32

Diced sashimi of scallops, tuna, trout, 24
Crostini, pickled cucumber, herring roe
and wasabi cream

Tataki of tuna and sesame with wakame, 24
crispy bacon, prawn lemon croquettes,
lime mayonnaise and ponzu syrup

Roasted Pirates Bay octopus with 24
bacon cheese gnocchi, five spice gel
compressed apple and lime caramel



FROGMORE CREEK
TASMANIA AUSTRALIA

FROM THE LAND

Steak tartare of wallaby with confit of egg yolk gribiche, potato crisps & truffle mayonnaise	23
Rolled breast & croquette of Marion Bay chicken with sweet corn silk, crispy bacon, mojo picon and honey Szechuan jus	24
Crispy skin pork jowl and shoulder croquette fondant potato, pickled cabbage, apple puree and piccalilli mayonnaise	25
Roasted porterhouse of wallaby with potato horseradish puree, red onion marmalade, carrots, truffle cream and pepperberry jus	25

DESSERTS

Desserts \$18 each

Cheese plate \$36

Textures of Citrus

Almond tuille, vanilla & mascarpone mousse
lemon ice cream, freeze dried fruit, orange
yuzu gel, mini meringue & milk crumble

BF0750 (Chef's Breakfast)

Wattle seed & white chocolate semi-freddo
chocolate & whiskey mousse, cherry gel
gingerbread crumble

Brulee

Crema Catalana with shortbread crumb
freeze dried pineapple & coconut ice cream

Cheese

A selection of cheeses served with crostini,
walnut bread, fig puree & apricot marmalade