



*menu*  
FUNCTIONS AND EVENTS

THE LOUNGE  
BY FROGMORE CREEK

  
FROGMORE CREEK  
TASMANIA AUSTRALIA

## *canapés*

Truffle and mushroom arancini with pumpkin toffee and avocado puree (V)

Sweet potato and pumpkin frittata with feta and apricot jam (V)

Chickpea falafel with spiced labnah (V)(GF)

Lease 91 Pipeclay Lagoon oysters with ponzu and yuzu gel (GF)(DF)

Scallop tartare with minted cucumber, lime gel and tonic foam (GF)(DF)

Seared scallop with miso butter and crispy shallots

Roasted prawn cocktail with chili popcorn, sour cream and chives (GF)

Local octopus, slow roasted pineapple and chorizo skewer (GF)(DF)

Cold smoked salmon crostini with crispy capers and crème fraiche

Pork croquette with garlic and anchovy mayonnaise and apple puree

Potato flake crumbed chicken medallions with tomato relish and manchego crisp (GF)

Wagyu tataki with apple kimchi, spring onion and confit shallot (GF)(DF)

Lamb kofta with spiced yoghurt and hummus

## *substantial canapés* \$8.50 each

Karaage chicken bites with lime aioli, crispy shallots and sesame (GF)(DF)

Frogmore mini cheese burger with manchego and sweet mustard pickles

Sticky pork belly with miso and black tahini glaze and compressed apple (GF)(DF)

Shoe string fries with truffle aioli (GF)(DF)(V)

## *sweet canapés* \$7.50 each

Warm sweet apple pies, gingerbread custard

Mini chocolate topped eclairs filled with Chantilly cream

Mini brioche doughnuts with yuzu custard

Lemon meringue and vanilla mini cupcake

Whiskey and dark chocolate mousse cigar





## *entrée*

Salmon gravalax with yuzu gel, chilli jam, furikake and toasted nori (GF)(DF)

Spanner crab and avocado salad with nashi pear, brioche crumb and corn mousse

Truffle chicken and pistachio ballotine with pumpkin curd, fruit crostini and toasted pistachios

Richmond garden with baby vegetables, hummus and macadamia crumb (GF)(DF)

Scottsdale pork belly with soy braised diakon, salt cured egg yolk and apple kimchi

Potato gnocchi with smoked tomato gel, romesco, heirloom tomato and olive crumb





## *main*

Roast Tasmanian salmon with rocket puree, steamed bok choy, hollandaise and sweet potato chips

Master Stock chicken with celeriac puree, broccolini, hot and sour dressing and roasted peanuts

Braised pork belly with pork croquette, apple puree, rhubarb relish, piccalilli mayonnaise and crackling

Confit lamb shoulder, fondant potato, eggplant puree, baby carrots, aioli and juniper jus

Prosciutto wrapped Blue Eye, skordalia mash, sherry roasted red peppers, tomato and caper vinaigrette

Fillet of beef with honey brown mushroom, baby spinach, truffled potato puree and Pedro Ximenez jus

## *plated dessert*

Vanilla brulee, poached pear and rhubarb, chai ice cream

Tasman honey parfait, honeycomb crumb and pistachio tuile

Chocolate lava cake, cinnamon berry compote, vanilla bean ice cream

Lemon and coconut syrup cake, lemon curd, candied citrus and sherbet snow

Chocolate Frangelico mousse, chocolate and hazelnut crumb, raspberry sorbet and praline

## *kids*

Main

Pasta Napoli and tasty cheese

Crumbed chicken with fries and salad

Battered fish with chips and salad

Dessert - Chefs surprise

## *additions*

Late night fries \$5 per person

Oyster station \$15 per person





Frogmore Creek produces wine under two labels, Frogmore Creek and 42 Degrees South, in the genuine cool-climate region of the Coal River Valley. In our pristine natural environment our wines benefit from a long growing season, slowly ripening the grapes and developing pure fruit flavours and fresh natural acidity. We invite you to join us for a wine tasting to make your selections based on what will best suit your guests and menu. Select from a pre-set package or design your own with a combination of our two unique labels.

### *frogmore creek beverage package*

Frogmore Creek Cuvee Sparkling	2 Hours \$48pp
Frogmore Creek Riesling	
Frogmore Creek Chardonnay	3 Hours \$56pp
Frogmore Creek Pinot Noir	
Frogmore Creek Cabernet Sauvignon	4 Hours \$67pp
Cascade Pale Ale, Cascade Premium Light	
Soft Drinks, mineral water and juice	5 Hours \$81pp

\*or select your preferred options from our wine list

### *42 degrees south beverage package*

42 Degrees South NV Premier Sparkling	2 Hours \$40pp
42 Degrees South Riesling	
42 Degrees South Sauvignon Blanc	3 Hours \$48pp
42 Degrees South Pinot Grigio	
42 Degrees South Pinot Noir	4 Hours \$56pp
42 Degrees South Cabernet Sauvignon Merlot	
Cascade Pale Ale, Cascade Premium Light	5 Hours \$65pp
Soft Drinks, mineral water and juice	

\*or select your preferred options from our wine list

### *Beverages on consumption (tab)*

Pre selections are required for your event

One sparkling | Two white wines | Two red wines | One heavy beer | One light beer | soft drinks and juices

Minimum spend applies | Please note beverages are charged at bottle pricing | Cash bar available upon request

A balance account will be sent on a 7 day arrangement to your email on the next business day