

CONSERVATORY

SAMPLE ROTATION MENU 2

LUNCH

MONDAY - FRIDAY 94 PP
SATURDAY - SUNDAY 149 PP

DINNER

MONDAY - THURSDAY 129 PP
FRIDAY 153 PP
SATURDAY 160 PP
SUNDAY 153 PP

DIETARY & ALLERGEN NOTICE: While we take every precaution to accommodate dietary requirements, we cannot completely guarantee the total absence of allergens due to potential cross-contact during preparation. Guests with severe allergies or intolerances should inform their server before ordering.

MENU CHANGES & AVAILABILITY: Our menu features seasonal and locally sourced ingredients. Dishes and pricing are subject to change based on market availability.

LEGEND: (A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian

PRICING & SURCHARGES: All prices are inclusive of GST (Goods and Services Tax) and in Australian Dollar. A 10% surcharge applies on weekends, and a 15% surcharge applies on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).

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SAMPLE ROTATION MENU 2

FROM THE OCEAN

Tasmanian Oysters (A)

Vannamei Prawns (I)

Queensland Wild Tiger Prawns (A)

Tunisian Blue Swimmer Crabs (I)

Cloudy Bay Clams (I) in Sesame & Chilli Dressing

New Zealand Green-Lip Mussels (I), Sweet Chilli & Balsamic Dressing

Kingfish (A) Crudo, Yuzu Soy Dressing, Tobiko

Friday Dinner, Weekend Lunch & Dinner Only

Tasmanian Smoked Salmon (A) with Capers & Horseradish Cream, Citrus

Greenland Snow Crab (I)

Friday Dinner, Weekend Lunch & Dinner Only

Hokkaido Half-Shell Scallops (I)

Saturday Dinner Only

Cocktail Sauce, Tartar Sauce, Mignonette Dressing, Balsamic Oyster Dressing

COLD SELECTION

Hot Smoked Salmon (A) Niçoise

Cobb Salad with Grilled Chicken, Zucchini, Cucumber & Avocado

Chickpea Salad with Paprika, Roasted Sweet Potatoes, Kale & Pepitas (V)

Broccoli & Cauliflower Salad, Bacon, Red Onion, Ranch Dressing

Golden, Sweet & Purple Potato Salad, Rocket, Olives & Baby Capers (V)

Weekday & Weekend Dinner, Weekend Lunch Only

PLATTER

Miso Pork, Baby Beetroot, Asparagus, Cannellini Beans & Mint

PLATTER

Sesame Crusted Tuna (I) Tataki, Pickled Shallots, Peach, Dill Oil, Crème Fraîche

Friday Dinner, Weekend Lunch & Dinner Only

Beef Tartare in Savoury Cone with Quail Egg

Saturday Dinner

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SAMPLE ROTATION MENU 2

DELICATESSEN

Prosciutto di Parma, Smoked Ham, Sopressa

Pastrami

Weekday & Weekend Dinner, Weekend Lunch Only

Terrine

Weekday & Weekend Dinner, Weekend Lunch Only

Selection of Mixed Leaves (V)

Superfood Toppings (V)

Assorted Dressings

COLD ASIAN SELECTION

Assorted Rice Paper Rolls (I)

Weekday Lunch Only

Assorted Sushi Rolls (M)

Assorted Nigiri Sushi (M)

Weekday & Weekend Dinner, Weekend Lunch Only

Scallop (I) Ceviche

Monday-Thursday Dinner Only

Sashimi - Kingfish (A) & Salmon (A)

Friday Dinner, Weekend Lunch & Dinner Only

Salmon (A) Flambé Nigiri, Creamy Spicy Mayonnaise

Saturday Dinner Only

Japanese Salad with Seaweed & Sesame Soy Dressing (V)

Weekday & Weekend Dinner, Weekend Lunch Only

Soy Sauce, Wasabi, Pickled Ginger & Wakame

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SAMPLE ROTATION MENU 2

WESTERN INTERACTIVE KITCHEN

SOUPS

Silky Spiced Tomato Soup
Selection of Bread Rolls

CARVERY

Sumac-Spiced, Slow-Roasted Lamb Shoulder, Gravy
Crispy Porchetta

New England High Country Grain-Fed Striploin
Weekday & Weekend Dinner, Weekend Lunch Only

Mustard & Herb Rubbed O'Connor Grain-Fed Angus Rib, Natural Gravy
Saturday Dinner Only

Roasted Root Vegetables (V)

Heirloom Baby Carrots with Tahini (V)
Friday Dinner, Weekend Lunch & Dinner Only

CONDIMENTS

Dijon, Mint Jelly, Tomato Relish, Horseradish, Meat Jus, BBQ Sauce, Seeded Mustard

CHEF'S COLLABORATION FROM THE SEA

Baked Oysters (A) with Leek Purée
Friday Dinner, Weekend Lunch & Dinner Only

Steamed Mussels & Clams (M), White Wine Fennel Broth

Oven-Baked Barramundi (A), Wilted Chard, Lemon Caper Sauce

Baked Whole Salmon (A), Puttanesca Sauce, Garden Salad
Weekday & Weekend Dinner, Weekend Lunch Only

FROM THE LAND

Spiced Honey Glazed Chicken Breast, Smoked Corn Salsa, Tarragon Jus

Slow-Cooked Beef Brisket, Roasted Beetroot, Horseradish, Sauce Soubise

Steamed Broccolini, Beans, Squash, Lemon Herb Dressing (V)

Roast Fingerling Potatoes, Olives, Sun-Dried Tomato, Confit Garlic, Thyme (V)

Roasted Japanese Pumpkin, Smoked Almonds, Ricotta, Balsamic Glaze (V)

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ITALIAN KITCHEN

PIZZA

Forest Mushroom Pizza, Smoked Bocconcini, Thyme Cream (V)
Garlic Prawn (I) Pizza, Spinach, Capsicum, Scamorza

PASTA

Baked Ricotta Cannelloni, Tomato Sauce, Pesto
Gnocchi with Chicken, Semi-Dried Tomato, Capers, Tarragon Cream Sauce
Grated Parmesan

WOK, STEAMER & BBQ

SOUP

Hot and Sour Soup

HANGING STATION

Crispy Pork

Peking Duck

Weekday & Weekend Dinner, Weekend Lunch & Dinner Only

Chinese Pancake | Bao Buns - Cucumber, Leeks, Hoi Sin Sauce

DIM SUM

Chicken Sui Mai, Char Siu Bao, Vegetable Dumpling
Soy Sauce, Sweet Chilli Sauce, Chilli Sambal

WOK DISHES

Sweet & Sour Pork
Mixed Seafood (M) Thai Red Curry
Tom Yum Fried Rice
Tofu & Vegetable Chow Mein
Wok-Charred Greens, Broccoli, Sugar Snap Peas, Baby Leeks, Fragrant Ginger Oil (V)
Prawn Crackers, Condiments

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SAMPLE ROTATION MENU 2

INDIAN KITCHEN

TANDOOR

Tandoori Chicken Tikka

CURRIES

Paneer Mutter Masala (V)

Sri Lankan Prawn (I) Curry

Weekday Lunch, Monday-Thursday Dinner Only

Lamb Curry with Curry Leaves & Coconut

Friday Dinner, Weekend Lunch & Dinner Only

Tawa Pulao (V)

Aloo Chaat (V)

Garlic Butter Naan (V)

Served with Pappadums, Mango Pickle, Mint Chutney, Chilli Pickle, Eggplant Pickle

CHARCOAL GRILL

Saturday Dinner Only

Week 1:

Char-Grilled Wagyu Skewers

Teriyaki Glaze, Pickled Vegetables, Kimchi

Week 2:

Grilled Kangaroo

Charred Lime Dressing, Tomato Relish

Week 3:

“Ayam Bakar” Indonesian Grilled Chicken Thigh

Peanut Sauce, Kecap Manis, Sambal Oelek

Week 4:

Char-Grilled Lamb Kebabs

Garlic Sauce, Tomato Kasoundi, Mint Sauce

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SELECTION OF LOCAL & IMPORTED CHEESE

Double Brie – Willow Grove – Gippsland, VIC, Australia

Vintage Cheddar – Willow Grove – Gippsland, VIC, Australia

Mossvale Blue – Berry’s Creek – VIC, Australia

Ash Goat – Black Savourine Log – Australia
Weekday & Weekend Dinner, Weekend Lunch Only

Blackall Gold – Woombye – Sunshine Coast, QLD, Australia
Friday Dinner, Weekend Lunch & Dinner Only

Marinated Bocconcini – Montefiore – VIC, Australia

Marinated Feta – Gourmet – Australia

Lavosh, Grissini, Crackers, Quince Paste, Honey, Dried Fruits & Nuts, Relish

CHEF’S CURATED DESSERT COLLECTION

CHOCOLATE FOUNTAIN

Cascading Chocolate
Strawberries, Marshmallows, Chocolate Brownies, Chocolate Lollipops

Donuts

Daily Éclairs
Monday-Thursday Dinner Only

Daily Beignets
Friday Dinner, Weekend Lunch & Dinner Only

Daily Macarons
Friday Dinner, Weekend Lunch & Dinner Only

Daily Selection of Ice Creams & Sorbets