

CONSERVATORY

SAMPLE ROTATION MENU 1

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
Tuna (I) Crudo, Yuzu Soy Dressing, Tobiko (**Friday Dinner, Weekend Lunch & Dinner**)
Tasmanian Smoked Salmon (A) with Tomato & Capers Salsa
Greenland Snow Crab (I) (**Friday Dinner, Weekend Lunch & Dinner**)
Hokkaido Half-Shell Scallops (I) with Lemon Dressing (**Saturday Dinner**)

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

COLD SELECTION

Roasted Cauliflower Salad with Freekeh, Red Onion & Currants
Turmeric Roasted Root Vegetables with Halloumi & Quinoa
Mixed Seafood (I) Salad with Heirloom Tomato & Cucumber
Kale Caesar Salad
Grilled Cajun Prawns (I) with Smoked Bean Salad (**Weekday & Weekend Dinner, Weekend Lunch**)
PLATTER Baked Japanese Pumpkin, Feta, Walnut, Honey & Thyme
PLATTER Sumac Marinated Lamb Rump, Cous Cous Salad, Hummus & Pomegranate (**Friday Dinner, Weekend Lunch & Dinner**)
Beef Tartare, Truffle Aioli in Savoury Cone (**Saturday Dinner**)

DELICATESSEN

Prosciutto di Parma, Smoked Ham, Sopressa
Pastrami (**Weekday & Weekend Dinner, Weekend Lunch**)
Terrine (**Weekday & Weekend Dinner, Weekend Lunch**)
Selection of Mixed Leaves
Superfood Toppings
Assorted Dressings

COLD ASIAN SELECTION

Assorted Rice Paper Rolls (I) (**Weekday Lunch**)
Assorted Sushi Rolls (M)
Assorted Nigiri Sushi (M) (**Weekday & Weekend Dinner, Weekend Lunch**)
Kingfish (A) Ceviche, Fragrant Coconut Dressing (**Monday - Thursday Dinner**)
Sashimi - Kingfish (A) & Salmon (A) (**Friday Dinner, Weekend Lunch & Dinner**)
Hamachi (A) Flambé Nigiri, Truffle & Herb Aioli (**Saturday Dinner**)
Japanese Salad with Seaweed & Sesame Soy Dressing (**Weekday & Weekend Dinner, Weekend Lunch**)

Soy, Wasabi, Pickled Ginger, Wakame

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WESTERN INTERACTIVE KITCHEN

SOUPS

Potato & Leek Soup
Selection of Bread Rolls

CARVERY

New England High Country Grain-Fed Striploin
Crispy Porchetta
Mediterranean Spiced, Slow Roast Lamb Shoulder (*Weekday & Weekend Dinner, Weekend Lunch*)
Mustard & Herb Rubbed O'Connor Grain Fed Angus Rib, Natural Gravy (*Saturday Dinner*)
Grilled Corn on Cob, Garlic Butter, Smoked Paprika
Stuffed Zucchini Flower (*Friday Dinner, Weekend Lunch & Dinner*)

CONDIMENTS

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

CHEF'S COLLABORATION

Miso Baked Oyster (A) Rockefeller (*Friday Dinner, Weekend Lunch & Dinner*)
Calamari (I) & Braised Octopus (I) in Romanesco Sauce
Oven-Baked Rockling (A), Creamy Leeks, Lemon Butter
Baked Salmon (A), Plant-Based Lemon & Tarragon Mayo, Tomato Salsa (*Weekday & Weekend Dinner, Weekend Lunch*)
Smoked Paprika Rubbed Chicken Thighs, Roasted Capsicum, Charred Onion Gravy
Slow Braised Lamb Rump, Horseradish Mash, Roasted Baby Beets, Red Wine Jus
Artichoke & Bean Ragout
Steamed Broccolini, Beans, Kale, Olive Oil, French Dressing
Roast Chat Potatoes, Confit Garlic

ITALIAN KITCHEN

PIZZA

Marinara (I) Pizza, Spinach, Smoked Bocconcini
Mediterranean Veg Loaded Pizza, Tomato Pesto, Scamorza

PASTA

Beef Stroganoff, Sage & Gnocchi
Vegetarian Pasta Bake
Grated Parmesan Cheese

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WOK, STEAMER & BBQ

SOUP

Seafood (M) & Silken Tofu Soup

HANGING STATION

Crispy Pork

Peking Duck (*Weekday & Weekend Dinner, Weekend Lunch & Dinner*)

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

Stir-Fried Mixed Seafood (M), Garlic Oyster Sauce

Beef Rendang

Vietnamese Tomato Fried Rice

Hokkien Noodles with Asian Vegetables

Thai Style Fried Greens with Oyster Sauce

Prawn Crackers, Condiments

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INDIAN KITCHEN

TANDOOR

Tandoori Chicken Tikka

CURRIES

Palak Paneer

Punjabi Butter Chicken Curry (*Weekday Lunch, Monday-Thursday Dinner*)

Lamb Korma (*Friday Dinner, Weekend Lunch & Dinner*)

Vegetable Dum Biryani

Mixed Fruit Chaat

Butter Naan / Coriander Mint Naan

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

CHARCOAL GRILL

(*Saturday Dinner*)

Week 1:

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:

Lamb Skewer 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*)
Blackall Gold - Woombye - Sunshine Coast, QLD, Australia (*Friday Dinner, Weekend Lunch & Dinner*)
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
Assorted Éclairs (*Monday-Thursday Dinner*)
Assorted Beignets (*Friday Dinner, Weekend Lunch & Dinner*)
Assorted Macarons (*Friday Dinner, Weekend Lunch & Dinner*)
Daily Selection of Ice Creams & Sorbets

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