

CONSERVATORY

SAMPLE LUNCH MENU

FROM THE OCEAN

Pacific oysters
Vannamei Prawns
Queensland wild tiger prawns
Queensland blue swimmer crabs
Marinated omega clams in sesame and chilli dressing
New Zealand omega mussels, sweet chilli & balsamic dressing
Smoked salmon with capers, horseradish cream, lemon
Cocktail sauce, tartar sauce, mignonette dressing, balsamic oyster dressing

COLD SELECTION

Spicy green bean Niçoise
Marinated prawns, Israeli couscous
sous vide chicken, fennel, and orange quinoa salad
Steak, pickle mushrooms, fermented chilli dressing
grilled zucchini, baby gem, walnut, feta salad

DELICATESSEN

Prosciutto di Parma, smoked ham, salami
Selection of mixed leaves
Superfood toppings
Assorted dressings

JAPANESE SELECTION

Assorted sushi rolls
Assorted rice paper rolls
Soy, wasabi, tobiko, pickled ginger and wakame
Japanese salad with seaweed and sesame soy dressing



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WESTERN INTERACTIVE KITCHEN

SOUPS

Potato & leek

CARVERY

Crispy pork

Garam masala spiced roast lamb shoulder

Cajun spiced roast root vegetables

CONDIMENTS

Dijon, mint jelly, tomato relish, horseradish, meat jus, BBQ sauce, seeded mustard

CHEF'S COLLABORATION

Calamari, lemon chilli dressing, pickled onion

Oven-baked rockling, fennel, grapefruit, white bean & chickpea cassoulet

Slow-roasted chicken breast, smoked corn, tarragon mustard jus

Slow-braised beef cheek, horseradish mash, heirloom carrots, creamy peppercorn sauce

Roasted rainbow cauliflower, capers, raisin, fresh ricotta

Roast new potato, Ras el hanout, confit garlic

Steamed broccolini, beans, kale, olive oil, French dressing

Roast Japanese pumpkin, fennel



ITALIAN KITCHEN

PIZZA

Paneer tikka, spinach, caramelised onion, pesto sauce base

Pepperoni, ham, nduja, basil, Napoli sauce

PASTA

Mushroom cannellini, crispy basil, Napoli

Gnocchi, prawns, green peas, sun dried tomato, spinach, garlic butter, Parmesan

Grated Parmesan



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WOK, STEAMER & BBQ

SOUP

Chicken sweetcorn

HANGING STATION

Peking duck & crispy pork

Chinese pancake - cucumber, spring onion, Hoi Sin sauce

DIM SUM

Chicken sui mai, char siu bao, vegetable dumpling

Soy sauce, sweet chilli sauce, chilli sambal

WOK DISHES

Chinese spicy garlic stir-fried chicken

Chow Mein noodles, Cantonese style

“Conservatory” fried rice, eggs, peas, carrot, corn, spring onion, light soy

Wok-tossed kailan, sambal chilli



INDIAN KITCHEN

TANDOOR

Tandoori chicken tikka

CURRIES

Mix vegetable jalfrezie

Punjabi butter chicken

Vegetable dum biryani

Cherry tomato, bean sprout, and cucumber salad

Butter garlic naan

Served with pappadums, pickled mango, mint chutney, dry coconut chutney



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SELECTION OF LOCAL AND IMPORTED CHEESE

Double brie - Willow Grove - Gippsland Region VIC
Vintage cheddar - Willow Grove - Gippsland Region VIC
Mossvale blue - Berry's Creek - Australia
Ash Goats
Marinated bocconcini - Montefiore - Victoria Australia
Marinated feta - Gourmet - Australia



SIGNATURE DESSERTS

Speculos cheesecake
Raspberry sacher
Cherry rocher
Apricot crumble
Almond & lemon tartlet
Coconut, mango and pistachio
Blueberry lavender single origine
Strawberry rose mousse
Peach Melba tea cake
Spice chocolate, passion fruit verrine
Green tea & yuzu opera
Strawberry & tarragon crumble
Grapefruit and jasmine entremet
Banana and sticky date entremet
Honey lollipop

CHOCOLATE FOUNTAIN

Cascading chocolate
Strawberry, marshmallows, chocolate brownies, chocolate lollipops
Candy & lolly bar

Daily selection of ice creams and sorbets