

CONSERVATORY

SAMPLE ROTATION MENU 2

LUNCH

MONDAY - FRIDAY 89^{PP}
SATURDAY - SUNDAY 149^{PP}

DINNER

MONDAY - THURSDAY 125^{PP}
FRIDAY 149^{PP}
SATURDAY 160^{PP}
SUNDAY 149^{PP}

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*)
Tasmanian Smoked Salmon (A) with Capers & Horseradish Cream, Citrus
Greenland Snow Crab (I) (*Friday Dinner, Weekend Lunch & Dinner*)
Hokkaido Half Shell Scallop (I) (*Saturday Dinner*)

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
Broccoli & Cauliflower Salad, Bacon, Red Onion, Ranch Dressing
Golden, Sweet & Purple Potato Salad, Rocket, Olives & Baby Capers (*Weekday & Weekend Dinner, Weekend Lunch*)
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*)
Beef Tartare in Savoury Cone with Quail Egg (*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

(A) Australian Origin (I) Imported Origin (M) Mixed Origin

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COLD ASIAN SELECTION

Assorted Rice Paper Rolls (I) (*Weekday Lunch*)
Assorted Sushi Rolls (M)
Assorted Nigiri Sushi (M) (*Weekday & Weekend Dinner, Weekend Lunch*)
Scallop (I) Ceviche (*Monday-Thursday Dinner*)
Sashimi - Kingfish (A) & Salmon (A) (*Friday Dinner, Weekend Lunch & Dinner*)
Salmon (A) Flambé Nigiri, Creamy Spicy Mayonnaise (*Saturday Dinner*)
Japanese Salad with Seaweed & Sesame Soy Dressing (*Weekday & Weekend Dinner, Weekend Lunch*)

Soy Sauce, Wasabi, Pickled Ginger & Wakame

WESTERN INTERACTIVE KITCHEN

SOUPS

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*)
Mustard & Herb Rubbed O'Connor Grain-Fed Angus Rib, Natural Gravy (*Saturday Dinner*)
Roasted Root Vegetables
Heirloom Baby Carrots with Tahini (*Friday Dinner, Weekend Lunch & Dinner*)

CONDIMENTS

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

CHEF'S COLLABORATION

Baked Oysters (A) with Leek Purée (*Friday Dinner, Weekend Lunch & Dinner*)
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*)
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
Roast Fingerling Potatoes, Olives, Sun-Dried Tomato, Confit Garlic, Thyme
Roasted Japanese Pumpkin, Smoked Almonds, Ricotta, Balsamic Glaze

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ITALIAN KITCHEN

PIZZA

Forest Mushroom, Smoked Bocconcini, Thyme Cream
Garlic Prawns (I), 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*)
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
Prawn Crackers, Condiments

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INDIAN KITCHEN

TANDOOR

Tandoori Chicken Tikka

CURRIES

Paneer Mutter Masala

Sri Lankan Prawn (I) Curry (*Weekday Lunch, Monday-Thursday Dinner*)

Lamb Curry with Curry Leaves & Coconut (*Friday Dinner, Weekend Lunch & Dinner*)

Tawa Pulao

Aloo Chaat

Garlic Butter 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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