

CONSERVATORY

SAMPLE ROTATION MENU 1

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 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 Only

Tasmanian Smoked Salmon (A) with Tomato & Capers Salsa

Greenland Snow Crab (I)
Friday Dinner, Weekend Lunch & Dinner Only

Hokkaido Half-Shell Scallops (I) with Lemon Dressing
Saturday Dinner Only

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

COLD SELECTION

Roasted Cauliflower Salad with Freekeh, Red Onion & Currants (V)

Turmeric Roasted Root Vegetables with Halloumi & Quinoa (V)

Mixed Seafood (I) Salad with Heirloom Tomato & Cucumber

Kale Caesar Salad

Grilled Cajun Prawns (I) with Smoked Bean Salad
Weekday & Weekend Dinner, Weekend Lunch Only

PLATTER

Baked Japanese Pumpkin, Feta, Walnut, Honey & Thyme (V)

PLATTER

Sumac Marinated Lamb Rump, Cous Cous Salad, Hummus & Pomegranate
Friday Dinner, Weekend Lunch & Dinner Only

Beef Tartare, Truffle Aioli in Savoury Cone
Saturday Dinner Only

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SAMPLE ROTATION MENU 1

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

Kingfish (A) Ceviche, Fragrant Coconut Dressing

Monday - Thursday Dinner Only

Sashimi - Kingfish (A) & Salmon (A)

Friday Dinner, Weekend Lunch & Dinner Only

Hamachi (A) Flambé Nigiri, Truffle & Herb Aioli

Saturday Dinner Only

Japanese Salad with Seaweed & Sesame Soy Dressing (V)

Weekday & Weekend Dinner, Weekend Lunch Only

Soy, Wasabi, Pickled Ginger, Wakame

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SAMPLE ROTATION MENU 1

WESTERN INTERACTIVE KITCHEN

SOUPS

Velvety 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 Only

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

Grilled Corn on Cob, Garlic Butter, Smoked Paprika (V)

Stuffed Zucchini Flower
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

Miso Baked Oyster (A) Rockefeller
Friday Dinner, Weekend Lunch & Dinner Only

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 Only

FROM THE LAND

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 (V)

Steamed Broccolini, Beans, Kale, Olive Oil, French Dressing (V)

Roast Chat Potatoes, Confit Garlic (V)

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ITALIAN KITCHEN

PIZZA

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

PASTA

Beef Stroganoff, Sage & Gnocchi
Mediterranean-Style Roasted Vegetable Pasta Bake
Grated Parmesan Cheese

WOK, STEAMER & BBQ

SOUP

Seafood (M) & Silken Tofu 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

Stir-Fried Mixed Seafood (M), Garlic Oyster Sauce
Beef Rendang
Vietnamese Tomato Fried Rice
Wok-Tossed Hokkien Noodles with Asian Vegetables
Thai Style Fried Greens with Oyster Sauce
Prawn Crackers, Condiments

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SAMPLE ROTATION MENU 1

INDIAN KITCHEN

TANDOOR

Tandoori Chicken Tikka

CURRIES

Palak Paneer (V)

Punjabi Butter Chicken Curry
Weekday Lunch, Monday-Thursday Dinner Only

Lamb Korma
Friday Dinner, Weekend Lunch & Dinner Only

Vegetable Dum Biryani (V)

Spiced Seasonal Fruit Chaat (V)

Butter Naan / Coriander Mint 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