

CONSERVATORY

NEW YEARS DAY

\$125 ADULT | \$65 CHILD
1 JANUARY 2021

1ST COURSE

Layered Smoked Salmon Opera Cake

Oscietra caviar, spinach crepe, watercress cream



2ND COURSE

Conservatory Signature Seafood

Queensland tiger prawns, Pacific oysters, Harvey Bay scallop ceviche



3RD COURSE

Wild Mushrooms Tortellini

Seasonal wild mushrooms, buffalo ricotta tortellini, porcini sauce



4TH COURSE

Pistachio and Saltbush Crusted Spring Lamb Loin

King brown mushroom, truffle-polenta chips, smoked sheep's yoghurt, green pea puree, pomegranate

Or

Confit Pork Belly

Blood plum, macadamia puree, baby carrots, cucumber and jus



DESSERT

Eton Mess

Vanilla meringue, strawberry ganache gel, whipped cream, fresh strawberry