

# CONSERVATORY

## — CHRISTMAS EVE LUNCH —

ADULT | \$210<sup>PP</sup>    CHILD | \$105<sup>PP</sup>

Offer includes a glass of sparkling, house white, red or local bottled beer and complimentary multi-level parking for 4 hours

### FROM THE OCEAN

Fresh Pacific Oysters  
Western Australian Chilled Lobster  
Queensland Wild Tiger Prawns  
Vannamei Prawns  
Greenland Snow Crabs  
Blue Swimmer Crabs  
Peruvian-Style Swordfish & Tuna Ceviche – sweet potato, lime dressing  
Marinated Cloudy Bay Clams – dill & lemon dressing  
New Zealand Half-Shell Mussels – sweet chilli & balsamic dressing  
Smoked Salmon Gravlox – capers, horseradish cream, citrus  
*Cocktail sauce, tartar sauce, mignonette dressing, balsamic oyster dressing*



### JAPANESE SELECTION

Sashimi Moriawase - Kingfish, Salmon, Tuna, Unagi, Ebi  
Assorted Maki Rolls and Nigiri Sushi  
*Soy Sauce, wasabi, tobiko, pickled ginger, wakame*



### COLD SELECTION

#### SALADS

Waldorf Salad – apple, crisp lettuce, grapes, blue cheese dressing  
Greek-Style Fremantle Octopus Salad – feta, peppers  
Fig & Turkey Salad – rocket lettuce, walnuts, aged balsamic dressing  
Grilled Thai Beef Salad – cucumber, tomato, onion, toasted rice, nam prik lime dressing  
Panzanella Salad

#### PLATTERS

Pistachio Dukkha-Crusted Lamb Rump – caramelised onion purée, Israeli couscous salad  
Victorian Heirloom Tomatoes, Bocconcini, Sun-Dried Tomato Tapenade, Olive Soil, Basil Essence



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### SELECTION OF CHARCUTERIE

Prosciutto di Parma, Artisan Salami, Bresaola, Mortadella, Heritage Ham

Terrine and Pâtés

Marinated Vegetables, Artisan Breads, Baguettes, Rolls, Loaves

*Pickles and Chutneys*



### WESTERN INTERACTIVE KITCHEN

#### SOUP

Cream of Potato & Leek Chowder – truffle essence

#### CARVERY

Slow-Roasted Turkey – sage pesto, chestnut & cranberry stuffing

Truffle-Rubbed Ravensworth Angus Beef Striploin

Apricot-Glazed Baked Ham

Yorkshire Puddings

Gratinated Garlic Mashed Potatoes

Caramelised Pears

Pigs in Blankets

*Red wine jus, cranberry jus*

### CHEF'S COLLABORATION

Oysters Kilpatrick

Baked Ocean Trout – truffle & Parmesan aioli gratin, smoked salmon roe

Spanish-Style Octopus à La Plancha – olive peperonata, roasted heirloom tomatoes

Crispy Brussels Sprouts – roasted parsnips, pancetta, spiced caramel

Oven-Baked Snapper & Clams – burnt leek & lemon cream sauce, capers

Pan-Seared Duck Breast – grilled radicchio, Maraschino cherry jus, celeriac purée

Roasted Purple Potatoes – sour cream, garlic butter, aged cheddar, walnuts, chives

BBQ Lamb Ribs – garlic mashed potato, minted beetroot salsa

Steamed Seasonal Green Vegetables – citrus vinaigrette



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### ASIAN INTERACTIVE KITCHEN

#### SOUP

Singapore-Style Lobster Laksa

*Served with egg noodles, quail eggs, bean sprouts, tofu, lemon, sambal*

#### BBQ STATION

Peking Duck, Crispy Pork, Soy Chicken

*Spring onion, cucumber, hoisin sauce, sweet chilli sauce, sambal chilli*

Chinese Pancake — cucumber, spring onion and hoisin sauce

DIY Steamed Bao Buns — pickled carrot and daikon

#### DIM SUM

Chicken Siu Mai, Prawn Hargow, Vegetable Gyozas, BBQ Pork Buns

*Served with a selection of condiments and sauces*

#### WOK DISHES

Szechuan-Style Wok-Fried Numbing Chicken — pepper, leeks, capsicum

Steamed Rockling Fillet — ginger soy sauce, capsicum ribbons, leek oil

“Hokkien Mee” Singapore-Style Wok-Fried Noodles

X.O. Fried Rice — scallops and prawns

Vegetarian Mapo Tofu

Portuguese Egg Tart



### INDIAN INTERACTIVE KITCHEN

#### TANDOOR

Kashmiri Lamb Ribs — pomegranate glaze

Fish Nirvana

#### CURRIES

Kadai Chicken Curry

Malabari Prawn Curry

Palak Paneer

Jackfruit Biryani

Papaya & Mango Chaat

Butter Garlic Naan, Mint Naan, Paratha

*Pappadums, mango pickle, mint chutney, chilli pickle, eggplant pickle*

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### “THE CHEESE LIBRARY”

Displaying a variety of local and international cheeses

Petite Comté – Marcel – Franche-Comté, France

Woombye Camembert – Queensland

Vintage Cheddar – Willow Grove – Gippsland Region, Victoria

Ash Goat – Meredith – Gippsland Region, Victoria

Mossvale Blue – Berrys Creek – Gippsland Region, Victoria

Munster – Le Rustique – Normandy, France

Brillat-Savarin – Will Studd – Burgundy, France

Fermier Organic Cheese – L'Artisan – Victoria

Marinated Bocconcini – Montefiore – Victoria

Marinated Feta – Gourmet – Australia

*Lavosh, breadsticks, crackers, quince paste, dried fruits*

### SIGNATURE DESSERTS

#### CHOCOLATE FOUNTAIN

Cascading Chocolate – Milk and White

*Strawberries, marshmallows, chocolate brownies, chocolate lollipops*

Donuts

Assorted Profiteroles

Christmas Pudding with Custard Cream Sauce

Fruit Mince Tarts

Christmas Cookies and Chocolates

Festive Macarons and Fresh Cherries

Daily Selection of Ice Creams and Sorbets