

# CONSERVATORY

## MOTHER'S DAY LUNCH

SUNDAY 11 MAY 2025

12pm - 3:30pm

ADULT \$275 | CHILD \$137.5

Includes glass Champagne NV

10% surcharge applies to total bill

### FROM THE OCEAN

Fresh pacific oysters  
WA chilled lobster  
Vannamei prawns  
Spencer Gulf King Prawns  
Chilled wild caught Queensland tiger prawns  
WA Langoustines  
Chilled mud crab, Nam Jim dressing  
Southern ocean snow crab, ponzu soy dressing  
New Zealand green lip mussels, lemon dressing  
Sea clams, sweet chilli dressing  
Hokkaido scallops, lime, chilli, coconut, lime  
Thousand Island sauce, tartar sauce, mignonette dressing, Thai - style lime mango dressing

### CURED FISH

Cured salmon and kingfish  
Salmon terrine  
Capers, cornichons, cocktail shallots, chive cream cheese, blinis



### COLD SELECTION

Hot smoked salmon Niçoise  
Roasted beetroot salad, egg, chives  
Bacon, avocado salad and blue cheese dressing  
Duck salad with purple potatoes, red wine vinegar  
Lamb, chargrilled capsicum, cous cous salad, jalapeno dressing  
Turmeric spiced pumpkin, tofu, and broccoli  
Baby octopus' salad, sesame dressing, baby spinach  
Wagyu tataki, crispy garlic chips, ponzu, daikon  
Smoked chicken roulade, tomato & tarragon  
Slow dried beetroot tartare with pickled mustard seeds  
Sweet potato flan  
Crab tartlet with caviar

# CONSERVATORY

## MOTHER'S DAY LUNCH

SUNDAY 11 MAY 2025

12pm – 3:30pm

### DELICATESSEN

Prosciutto di Parma, smoked ham, salami, pastrami

Pates & terrines

Relish, mustards, & pickles

Selection of mixed leaves

Superfood toppings, assorted dressings



### JAPANESE SELECTION

Lobster, ikura, & seaweed inari

Assorted sushi rolls

Assorted nigiri sushi

Salmon nigiri, tuna nigiri, prawn nigiri, tofu nigiri

Sashimi moriawase

Soy, wasabi, tobiko, pickled ginger, wakame, Japanese pickle



### WESTERN INTERACTIVE KITCHEN

#### SOUPS

Seafood Bouillabaisse

Herbed croutons, Rouille

#### CARVERY

Wagyu beef wellington, Yorkshire pudding

Crispy pork, red wine poached pears.

Five spiced roast lamb

Braised baby artichokes, parmesan cheese

Gravy, mint jelly, tomato relish, horseradish, BBQ, mustards

# CONSERVATORY

## MOTHER'S DAY LUNCH

SUNDAY 11 MAY 2025

12pm - 3:30pm

### CHEF'S COLLABORATION

Baked lobsters, truffle mornay

Baby octopus ala plancha, chorizo, preserved lemon, chermoula

Baked Salmon, parmesan gremolata, lemon cream sauce, salmon roe

Baked rockling, chickpea ragout, fennel & grapefruit salsa

Slow-braised beef cheeks, spiced pumpkin puree, spinach, natural gravy

Grilled spatchcock, smoked almonds, couscous, muhammara, tarragon jus

Potato fondant, chimichurri butter

Steamed broccolini, squash, beans, yuzu dressing

Cumin roasted carrots, ricotta, lemon dressing

### PIZZA

Forest mushroom, spinach, truffle, ricotta, tomato pesto base

Seafood marinara, mozzarella, diavolo sauce

### PASTA

Prawn ravioli, garlic, peas, parsley, saffron beurre blanc

Gnocchi, roasted Mediterranean vegetables, sugo

Grated parmesan



### WOK, STEAMER & BBQ

#### SOUP

Tom kha gai

Rice vermicelli

### HANGING STATION

Make your own:

Bao bun / Chinese pancake

Peking duck, soy chicken, crispy pork

Chinese pancake - cucumber, leeks, hoi sin sauce

# CONSERVATORY

## MOTHER'S DAY LUNCH

SUNDAY 11 MAY 2025

12pm – 3:30pm

### DIM SUM

Prawn hargow, char siu bao, vegetable gyoza  
Soy sauce, sweet chilli sauce, chilli sambal

### ASIAN DELICACY

Salt & pepper crispy quail, chilli, garlic, spring onion  
Oven roasted black Cod, miso glaze  
Thai style wok fried lobsters, prawns & crabs  
Chinese style braised soy, pork, leeks, capsicum  
Stir fried hokkien noodles, oyster mushrooms, spring onion, kailaan, dark soy  
XO fragrant seafood fried rice  
Wok tossed Asian greens with garlic, chilli & light soy



### INDIAN KITCHEN

#### TANDOOR

Hariyali chicken kebab  
Tandoori prawn tikka  
Masala lamb tomahawk

#### CURRIES

Lamb mandi  
Butter Chicken curry  
Kerala Fish Curry, toasted coconut, fragrant chili oil  
Papdi chaat  
Garlic coriander butter naan  
Pappadum, mango pickle, eggplant pickle, chili pickle, mint sauce



# CONSERVATORY

## MOTHER'S DAY LUNCH

SUNDAY 11 MAY 2025

12pm - 3:30pm

### SELECTION OF LOCAL AND IMPORTED CHEESE

Double Brie - Willow Grove - Gippsland Region VIC

Vintage cheddar - Willow Grove - Gippsland Region VIC

Ash Goat - Black Savourine Log - Australia

Blackall Gold - Woombye - Sunshine coast QLD

Marinated Bocconcini - Montefiore - Victoria Australia

Marinated Feta - Gourmet - Australia

Lavosh, grissini, crackers, quince paste, honey, dry fruits & nuts, relish



### SIGNATURE DESSERTS

Sacher torte

Red velvet cake

Mixed berries cheesecake

Mango passionfruit pavlova

Raspberry & rosewater rocher

Vanilla creme brulee tartlet

Bergamot & praline mousse

Strawberry & yogurt choux bun

White chocolate namelaka, cherry blossom jelly

Earl grey tea cake, honey lavender ganache

Wattle seed & mascarpone heart

Cherry & pistachio cake

Black forest cake

Warm chocolate fondants, mixed berry compote, Whipped cream

### CHOCOLATE FOUNTAIN

Cascading chocolate - raspberry, dark, milk & white

Strawberry tower, marshmallows & chocolate brownies,

Assorted profiteroles & donuts

Lollipop and candy bar

Macaroons and fruit skewers

Daily selection of ice creams and sorbets