

CONSERVATORY

NYE BUFFET DINNER

31ST DECEMBER 2023

1st sitting: 5pm - 8pm with live band entertainment

Adult \$295 | Child \$147.5

Food only

or

Adult \$395 | Child \$197.5

Beverage package includes Veuve Clicquot NV

2nd sitting: 8:45pm - Midnight with live band entertainment

Adult \$475 | Child \$237.5

Beverage package includes Veuve Clicquot NV

FROM THE OCEAN

Pacific oysters

Chilled lobster

Queensland wild tiger prawns

Vannamei prawns

Langoustine

Morton Bay bugs

Jonah crab claws

Blue swimmer crabs

Queensland spanner crabs

Hokkaido scallops' ceviche

Sea clams in sesame and chilli dressing

New Zealand mussels, sweet chilli & balsamic dressing

Smoked salmon & Salmon gravlax, capers, horseradish cream, citrus

Cocktail sauce, tartar sauce, mignonette dressing



COLD PASS AROUND

Salmon tartine, horseradish cream, dark rye

Gruyere & onion jam profiteroles

Additional to 2nd sitting

Goats' cheese mousse with beetroot ketchup on lavash

HOT PASS AROUND

Braised beef cheek croquettes, smoked paprika aioli

Steamed bao, braised pork, spring onion, coriander

Additional to 2nd sitting

Confit chicken, olive tapenade, goats' cheese, tarragon pizza

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INDIVIDUALS

Crab, avocado, grapefruit, quail eggs, caviar

Scallop, finger lime, mango tostada

Additional to 2nd sitting

Spinach, beetroot, onion jam tartlet

Pea panna cotta, lobster, crispy pancetta, smoked tomato jelly



COLD SELECTION

Thai beef salad, shallots, chilli, coriander, tamarind emulsion

Yellowtail Kingfish pancetta, citrus, salsa verde

Salt-baked beetroot salad, horseradish, pickled raisins, goats' cheese, mint

Beetroot-cured salmon, mousse, horseradish, dill emulsion, crisp

Green melon, glass noodles, beans, pickled onion, Nam Jim

Heritage tomatoes, bocconcini, olive tapenade, basil oil

Roast butternut squash, whipped ricotta, walnuts, watercress

Blackened tuna tataki, wasabi mayo, edamame

SELECTION OF CHARCUTERIE

Prosciutto di Parma, artisan salami

Bresaola, mortadella, heritage ham

Terrine, pate

Marinated vegetables

Artisan bread, baguettes, rolls, loaves

Pickles & chutneys



JAPANESE SELECTION

Selection of sashimi including

Kingfish, salmon, tuna, scampi

Seafood chirashi don

Assorted sushi rolls and nigiri sushi

Japanese salad with seaweed and sesame soy dressing

Assortment of Japanese pickles

Soy, wasabi, tobiko, pickled ginger, wakame

Additional to 2nd sitting

Cha soba

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WESTERN INTERACTIVE KITCHEN

SOUP

Lobster bisque
Truffle & gruyere cheese croutons

CARVERY

Slow-roasted lamb shoulder, Moroccan spices
Wagyu striploin, chilli, garlic, truffle, Yorkshire puddings
Fennel & garlic porchetta, caramelised pears

Additional to 2nd sitting

Hickory smoked beef brisket

CHEF'S COLLABORATION

Lobster with garlic butter, chilli, parsley, lemon
Oven roast rockling, fingerling potatoes, chermoula butter
Charred Fremantle octopus, romesco sauce, lemon thyme
Crispy skin ocean trout, chorizo, confit garlic, celeriac puree
Grilled beef tenderloin, wilted chard, pickled shallots, soubise
Grilled corn-fed chicken breast, charred corn, mustard fruits, tarragon jus
Slow-roasted lamb rump, smoked eggplant, gremolata, pickled onions, jus gras
Crispy Brussels sprouts, lardons, pinenuts, spiced caramel
Steamed broccolini, asparagus, beans, lemon, olive oil
Cumin-spiced roast sweet potato, pumpkin, ricotta, balsamic



PASTA SECTION

Gnocchi, braised lamb ragout, mint, panegratto
Orecchiette, green peas, broccoli, sundried tomato, pecorino, salsa verde

PIZZA SECTION

Pizza bianco, potato, garlic, rosemary, truffle, sauce mornay



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ASIAN INTERACTIVE KITCHEN

SOUP

Singaporean laksa

HANGING STATION

Peking duck, crispy pork, soy chicken, char sui pork

Spring onion, cucumber, hoisin sauce, sweet chilli sauce, Sambal chilli

Chinese Peking duck pancake with cucumber, spring onion and hoisin sauce

DIM SUM

Siu mai, char siu bao, xiao long bao, vegetable dumplings

WOK DISHES

Stir-fried lamb ribs, Hunan style

Crispy calamari, prawns, spring onions, chilli jam

Shanghai-style braised pork belly, star anise, cinnamon, bok choy

Wok-tossed fried rice, scallop, crab meat, peas, egg, spring onion, XO sauce

Singaporean noodles, onion, capsicum, spring onions, curry powder

Portuguese egg tart

Additional to 2nd sitting

Crispy soft-shell crabs, creamy spicy mayo



TANDOOR INTERACTIVE KITCHEN

TANDOOR

Malai chicken tangdi kebab

Malabari fish pakoda

Tandoori lamb shoulder

CURRIES

King prawn curry

Murg Musallam

Paneer Kadai

Amritasri chole chaat

Vegetable Biryani, saffron, dry fruits

Butter garlic & mint naan



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SELECTION OF LOCAL AND IMPORTED CHEESE

Petite Comte - Marcel - France

Woombye Camembert - QLD

Vintage Cheddar - Willow Grove - Gippsland Region VIC

Ash goat - Meredith - Gippsland Region VIC

Mossvale Blue - Berrys Creek - Gippsland Region VIC

Munster - Le Rustique - Normandy, France

Brillat Savarin - Will Studd - Burgundy, France

Fermier organic cheese - L'artisan - VIC

Marinated Bocconcini - Montefiore - VIC

Marinated Feta - Gourmet - Australia

Served with lavosh, bread sticks, crackers, quince paste, dried fruit and grapes



"THE HERO" OUR DESSERTS

Millionaires salted caramel tart

Tia Maria tiramisu

Berry eton mess

Mango passion fruit tart

Strawberry & Champagne verrine

Grapefruit & jasmine tea cake

Apricot pistachio slice

Pina Colada mousse

Pistachio & raspberry rocher

Matcha & yuzu opera cake

Banana milk chocolate gateaux

New York cheesecake

Golden hazelnut chocolate lollipops

Chocolate fountain

Strawberry tower, marshmallows, double chocolate brownies

Live Crepe station

Selection of compotes and condiments

Choux cone stand, macaron tower

Assorted candies & lollies

Daily selection of ice creams and sorbets

Festive
Season