

CONSERVATORY

—27TH - 30TH DECEMBER & NYE LUNCH—

Lunch

MONDAY/TUESDAY

ADULT \$139^{PP} CHILD \$69.50^{PP}

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

SATURDAY

ADULT \$159^{PP} CHILD \$79.50^{PP}

Includes a glass of sparkling, house white, red or local bottled beer

SUNDAY

ADULT \$160^{PP*} CHILD \$80^{PP*}

*plus 10% Sunday surcharge

Dinner

MONDAY/TUESDAY

ADULT \$139^{PP} CHILD \$69.50^{PP}

SATURDAY

ADULT \$169^{PP} CHILD \$84.50^{PP}

SUNDAY

ADULT \$160^{PP*} CHILD \$80^{PP*}

*plus 10% Sunday surcharge

New Years Eve Lunch

ADULT \$139^{PP} CHILD \$69.50^{PP}

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FROM THE OCEAN

Fresh Pacific Oysters

Queensland Wild Tiger Prawns

Vannamei Prawns

Greenland Snow Crabs **(Only on Saturday/Sunday)**

Blue Swimmer Crabs

Peruvian-Style Swordfish & Tuna Ceviche – sweet potato, lime dressing **(Only on Saturday/Sunday)**

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

Assorted Maki Rolls and Nigiri Sushi

Assortment of Japanese Pickles

Salmon Aburi Nigiri – creamy miso mayonnaise **(Only On Saturday/Sunday)**

Soy sauce, wasabi, tobiko, pickled ginger, wakame



COLD SECTION

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

Prawn & Mango Salad – avocado, orange vinaigrette

Panzanella Salad

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PLATTERS

Yellowtail Kingfish Crudo – mandarin dressing, crumbed ricotta
Pistachio Dukkha-Crusted Lamb Rump – caramelised onion purée, Israeli couscous salad
(Only on Saturday/Sunday)

SELECTION OF CHARCUTERIE

Prosciutto Di Parma, Artisan Salami, Bresaola, Mortadella, Heritage Ham
Terrines and Pâtés
Marinated Vegetables, Artisan Breads, Baguettes, Rolls, Loaves
Pickles and Chutneys



WESTERN KITCHEN

SOUP

Cream of Potato and Leek Chowder – truffle essence

CARVERY

Garlic Thyme Slow-Roasted Lamb Leg
Truffle-Rubbed Ravensworth Angus Beef Striploin
Crispy Porchetta
Caramelised Spiced Pears
Roasted Pumpkin – balsamic glaze, crumbed ricotta
Pigs in Blankets
Red wine jus, cranberry jus

CHEF'S COLLABORATION

Oysters Kilpatrick **(Only on Saturday/Sunday)**
Oven-Baked Barramundi Fillets – Mediterranean olives, caper salsa, heirloom tomato
Baby Octopus à la Plancha – olive peperonata, roasted heirloom tomatoes
Crispy Brussels Sprouts – roasted parsnips, pancetta, spiced caramel
Oven-Baked Rockling and Clams – burnt leek and lemon cream sauce, capers
Peri-Peri Marinated Chicken Breast – polenta, carrot ribbons, wild mushroom jus
Roasted Purple Potatoes – sour cream, garlic butter, aged cheddar, walnut, chives
BBQ Lamb Ribs – garlic mashed potato, minted beetroot salsa
Steamed Seasonal Green Vegetables – citrus vinaigrette

PIZZA & PASTA SECTION

Roasted Vegetable Pizza – olive, Napoli sauce, smoked bocconcini and thyme
Prosciutto Di Parma Pizza – pear, gorgonzola, rocket, béchamel sauce
Pumpkin Ravioli – pesto cream sauce, zucchini ribbons, sun-dried tomato
Gnocchi – braised beef cheek ragù, pecorino

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ASIAN KITCHEN

SOUP

Singapore-Style Seafood 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

Duck Breast Yakimiku – Asian apple salad, goji berries **(Only on Saturday/Sunday)**

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

Thai Beef Red Curry

“Bihun Goreng” Indonesian-Style Stir-Fry Glass Noodles – egg, Asian vegetables

X.O. Seafood Fried Rice

Wok-Fried Kailan – garlic oyster sauce



INDIAN INTERACTIVE KITCHEN

TANDOOR

Cafreal Prawn Tikka

Chicken Tikka

CURRIES

Palak Paneer

Lamb Madras Curry

Jackfruit Biryani

Papaya Mango Chaat **(Only on Saturday/Sunday)**

Butter Garlic, 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

Served with lavosh, breadsticks, crackers, quince paste, dried fruits and grapes

SIGNATURE DESSERTS

CHOCOLATE FOUNTAIN

Cascading Chocolate – Milk and White

Strawberries, marshmallows, chocolate brownies, chocolate lollipops, donuts

Assorted Profiteroles and Macarons **(Dinner Only)**

Daily Selection of Ice Creams & Sorbets