

# CONSERVATORY

## — SUNDAY LUNCH — **PRAWNS & OYSTERS**

EVERY SUNDAY OF APRIL, MAY & JUNE  
12PM - 3:30PM

ADULT \$155 | CHILD \$77.5

Add \$20pp for flowing selection of Babich wines

### FROM THE OCEAN

SA / NSW oysters, mignonette dressing  
Spencer Gulf king prawns  
Vannamei prawns, tartar sauce  
Chilled wild tiger prawns, cocktail sauce  
Chilled Queensland blue swimmer crabs, sweet chilli  
Snow crabs, Nam Jim  
Jonah crab claws  
Marinated omega clams, French vinaigrette  
New Zealand mussels, balsamic dressing  
Smoked salmon with capers and horseradish cream, citrus

### INDIVIDUAL

Bloody Mary oyster shooter  
New England prawn roll, watercress, togarashi mayo  
Prawn & lobster inari  
Prawn rice paper rolls

### COLD SELECTION

Spicy green bean Niçoise  
Beetroot, asparagus, goats' cheese  
Marinated prawns, Israeli couscous  
Sous vide chicken, fennel, and orange quinoa salad  
Steak, pickled mushrooms, fermented chilli dressing  
Grilled zucchini, baby gem, walnut, feta salad  
Escabeche of tuna

### DELICATESSAN

Prosciutto di Parma, smoked ham, pastrami, salami  
Selection of mixed leaves  
Superfood toppings  
Assorted dressings

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### **JAPANESE SELECTION**

Assorted sushi rolls

Assorted nigiri

Soy, wasabi, tobiko, pickled ginger, seaweed



### **WESTERN INTERACTIVE KITCHEN**

#### **SOUPS**

Prawn minestrone

#### **CARVERY**

Slow-roasted scotch fillet, truffle, rosemary & mustard rub

Crispy pork loin, red wine poached pears

Moroccan-spiced roast lamb leg

Charred asparagus & feta

#### **CONDIMENTS**

Dijon, mint jelly, tomato relish, horseradish, meat jus, BBQ sauce, seeded mustard

#### **CHEF'S COLLABORATION**

Smoked oyster vol au vent, creamy spicy sauce

Split, marinated & charred king prawns, garlic butter

Calamari a la plancha, preserved lemon, garlic sauce

Baked salmon, pickled onion, watercress, orange, salsa verde

Slow-braised beef cheeks, pomme purée, gremolata

Grilled chicken breast, smoked almonds, couscous, sauce romesco

Roasted Japanese pumpkin, nutmeg, gruyere cheese

Steamed broccolini, silver beet, beans, yuzu dressing

Lemon roasted potato, confit garlic, parsley, oregano



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### ITALIAN KITCHEN

#### PIZZA

Grilled vegetable, spinach, green olives, ricotta, pesto bechamel base  
Garlic prawns, mussels, clams, squid, chilli, basil, napoli

#### PASTA

Prawn ravioli, chilli, garlic, parsley, lemon, beurre noisette  
Rigatoni, green peas, mushrooms, spinach, sauce carbonara  
Grated Parmesan



### WOK, STEAMER & BBQ

#### SOUP

Singaporean prawn & crab laksa  
Rice vermicelli

#### HANGING STATION

Make your own:  
Bao bun / chinese pancake  
Peking duck & crispy pork  
Cucumber, spring onion, hoi sin sauce

#### DIM SUM

Prawn sui mai, char siu bao, vegetable dumpling  
Soy sauce, sweet chilli sauce, chilli sambal

#### WOK DISHES

Crispy oyster, yuzu mayo  
Wok-fried lobsters, prawns & crabs, Thai chilli jam  
Braised pork, leeks, capsicum, garlic shoots, szechuan style  
Stir-fried hokkien noodles, oyster mushrooms, spring onion, kailaan, dark soy  
Wok-fried rice, shrimps, crab, eggs, peas, spring onion  
Wok-tossed Asian greens with garlic, chilli & light soy

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### INDIAN KITCHEN

#### TANDOOR

Hariyali chicken tikka

Tandoori prawn tikka

#### CURRIES

Mix veg & paneer jalfrezi

Goan prawn curry

Vegetable pulao

Papdi chaat

Garlic coriander butter naan

Pappadum, pickled mango, pickled eggplant, pickled chilli, mint sauce



### SELECTION OF LOCAL AND IMPORTED CHEESE

Petite Comté - Marcel - France

Double brie - Willow Grove - Gippsland Region VIC

Vintage cheddar - Willow Grove - Gippsland Region VIC

Ash goat - Meredith - Gippsland Region VIC

Mossvale Blue - Berry's Creek - Australia

Marinated bocconcini - Montefiore - Victoria Australia

Marinated feta - Gourmet - Australia



### CONSERVATORY SIGNATURE DESSERTS

#### CHOCOLATE FOUNTAIN

Cascading chocolate fountains

Strawberry, marshmallows, chocolate brownies, chocolate lollipops

Macaroons & candy bar

Warm chocolate fondants, mixed berry compote, vanilla ice cream

Daily selection of ice creams and sorbets