

# CONSERVATORY

## SAMPLE DINNER MENU

### FROM THE OCEAN

Chilled wild caught Queensland tiger prawns

Vannamei prawns

South Australian oysters or Sydney rock oysters (seasonal availability)

New Zealand green lip mussels marinated with balsamic vinaigrette and oyster sauce

Chilled spanner crab OR blue swimmer crabs marinated with sweet chilli dressing (seasonal availability)

Sea clams with onion coriander balsamic dressing

Hervey Bay scallop ceviche (Friday to Sunday only)

*Cocktail sauce, Tartare sauce, Mignonette dressing*



### SALAD SELECTION

Shrimp cocktail

Cauliflower tabbouleh with pomegranate and field tomatoes

Broccoli and edamame with honey sesame dressing

Spanner crab salad with fresh tomato salsa, avocado, basil and corn on the cob

Platter of beetroot mélange, sheep's milk yoghurt, broad beans, caramelized walnuts

Black sesame crusted tuna with spicy togarashi mayonnaise and pickled radish

Duck platter with fig and carrot textures

Harissa lamb with couscous, zucchini, apricot, orange and mint with citrus vinaigrette

Curried mussel and potato salad with broad bean

Huon Valley smoked salmon



### SELECTION OF CHARCUTERIE

Serrano ham, Pastrami, Artisan salami, Smoked ham

Stuffed red pepper, Marinated artichoke, Wine leaf dolmas

*Hummus, Babaganoush, Beetroot dip*



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### JAPANESE SELECTION

Selection of assorted sushi and sashimi ( Sashimi Friday to Sunday only)  
*Wasabi, Soy, Pickled ginger, Tobiko, Wakame*



### WESTERN INTERACTIVE KITCHEN

#### SOUP

Cream of cauliflower

#### CARVERY

Crispy roasted pork loin

Lamb leg roasted with honey mustard

Thyme & parsley roasted pasture fed beef rib eye

(Three meat on carvery on Friday to Sunday, Thursdays only two)

Yorkshire pudding

Corn on the cob with beurre noisette

Roasted root vegetables

#### CHEF'S COLLABORATION

WA Rock Lobster, garlic and parsley butter sauce or Mornay sauce  
*(On request @ additional \$35 per half of lobster)*

Oyster - Kilpatrick, Mornay (Friday to Sunday only)

Char-grilled calamari with red capsicum relish

Rockling with ratatouille, saffron cream sauce and tobiko

Whole baked salmon with salsa verde, mandarin and watercress salad

Grilled chicken breast, field mushrooms, seeded mustard jus

Grilled beef tenderloin with red wine jus

Steamed green vegetable with lemon olive oil

Roasted potato with confit leek and roasted red pepper

Roasted cauliflower with curry powder and thyme



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### ITALIAN KITCHEN

#### PIZZA

Portobello mushroom, feta, semi-dried tomato, spinach, pickled onion  
Prosciutto, goat cheese, apple and arugula

#### PASTA

Ravioli with artichoke and thyme cream  
Penne with pork and fennel sausage, chunky tomato sauce, spinach, parmesan  
Grated parmesan, arugula pesto



### ASIAN INTERACTIVE KITCHEN

#### SOUP

Spicy seafood hot pot  
*Lime wedges, Fresh coriander*

#### HANGING STATION

Peking duck, Crispy pork  
Chinese pancake - Cucumber, Spring onion, Hoi Sin sauce

#### DIM SUM

Prawn har gow or Seafood siu mai, Vegetable gyoza, BBQ pork buns  
*Soy sauce, Sweet chilli sauce, Chilli sambal*

#### WOK DISHES

Stir-fried vegetables with fried shallot and garlic  
Vegetarian wok-fried noodles  
Chinese fried rice  
Wok-tossed prawns with garlic chilli sauce  
Wok-fried beef with black bean sauce



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## SAMPLE DINNER MENU

### TANDOOR INTERACTIVE KITCHEN

#### TANDOOR

Tandoori chicken tikka

Tandoori lamb kebab

#### CURRIES

Subj Chatpat

South Indian lamb curry with curry leaf and coconut milk

Paneer and peas pulao

Bhelpuri

Onion seed naan

Pappadum

*Mango pickle, eggplant pickle, chilli pickle, mango chutney, mint sauce, yoghurt sauce*



### “THE HERO” OUR DESSERTS

Chocolate cheesecake

Cointreau blood orange mousse

Strawberry tart

Pear & earl dark chocolate mousse

Custard vanilla & rum chouquette

Almond & peach cream financier

Coconut & tropical fruit flourless cake

Pistachio & cherry log

Coffee opera cake

Vanilla & forest fruit entremet

Citrus & chocolate verine

#### Live crepe station (Friday to Sunday Only)

Vanilla custard, Whipped cream, Mixed berry compote, Caramelised banana

#### Chocolate fountain

Strawberry, Marshmallow, Chocolate brownies, Macaroons

3 flavors of cascading chocolate - white, milk and dark

Movenpick Ice creams, Sorbet

#### Selection of cheese

Selection of Local and International cheese

*Lavosh, Bread sticks, Crackers, Quince paste, Dried fruit, Nuts, Grapes*