

# CONSERVATORY

## — CHRISTMAS EVE DINNER —

ADULT | \$295<sup>PP</sup>    CHILD | \$147.50<sup>PP</sup>

*Includes a glass of Piper-Heidsieck Champagne*



### FROM THE OCEAN

Fresh Pacific Oysters  
Western Australian Chilled Lobster  
Queensland Wild Tiger Prawns  
Vannamei Prawns  
Alaskan King Crabs  
Blue Swimmer Crabs  
Peruvian-Style Swordfish & Tuna Ceviche – sweet potato, lime dressing  
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, Unagi, Ebi  
Assorted Maki Rolls and Nigiri Sushi  
*Assortment of Japanese pickles*  
*Soy sauce, wasabi, tobiko, pickled ginger, wakame*



### COLD SELECTION

#### INDIVIDUALS

Venison Tartare – pickled cucumber, horseradish cream, purple potato crisp, caviar  
Tomato & Goat's Cheese Panna Cotta – basil gel, Parmesan tuile  
Foie Gras Mousse – raspberry texture, brandy gel

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## 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  
Panzanella Salad  
Prawn & Mango Salad – avocado, orange vinaigrette

## PLATTERS

Yellowtail Kingfish Crudo – mandarin dressing, crumbed ricotta  
Pistachio Dukkha-Crusted Lamb Rump – caramelised onion purée, Israeli couscous salad

## 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 INTERACTIVE KITCHEN

### SOUP

Cream of Potato & Leek Chowder – truffle essence

### CARVERY

Slow-Roasted Turkey – sage pesto, chestnut & cranberry stuffing  
Truffle-Rubbed Bone-In Wagyu Prime Rib  
Apricot-Glazed Baked Ham  
Yorkshire Puddings  
Gratinated Garlic Mashed Potatoes  
Caramelised Pears  
Pigs in Blankets  
*Red wine jus, cranberry jus*

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## CHEFS COLLABORATION

Baked Lobster – garlic butter, served with Sauce Choron, garlic aioli  
Baked Ocean Trout – truffle & Parmesan aioli gratin, smoked salmon roe  
Spanish-Style Octopus à la Plancha – olive peperonata, roasted heirloom tomatoes  
Crispy Brussels Sprouts – roasted parsnips, pancetta, spiced caramel  
Oven-Baked Snapper & Clams – burnt leek & lemon cream sauce, capers  
Pan-Seared Duck Breast – grilled radicchio, Maraschino cherry jus, celeriac purée  
Roasted Purple Potatoes – sour cream, garlic butter, aged cheddar, walnuts, chives  
BBQ Lamb Ribs – garlic mashed potato, minted beetroot salsa  
Steamed Seasonal Green Vegetables – citrus vinaigrette

## PIZZA & PASTA SECTION

Roasted Vegetable Pizza – olives, Napoli sauce, smoked bocconcini and thyme  
Prosciutto di Parma Pizza – pear, gorgonzola, rocket, béchamel sauce  
Mushroom Tortellini – pesto cream sauce, zucchini ribbons, sun-dried tomato  
Gnocchi – braised beef cheek ragù, pecorino



## ASIAN INTERACTIVE KITCHEN

### SOUP

Singapore-Style Lobster 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*

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## WOK DISHES

Thai Red Beef Curry

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

Steamed Rockling Fillet – ginger soy sauce, capsicum ribbons, leek oil

“Hokkien Mee” Singapore-Style Wok-Fried Noodles

X.O. Fried Rice – scallops and prawns

Vegetarian Mapo Tofu

Portuguese Egg Tart



## INDIAN INTERACTIVE KITCHEN

### TANDOOR

Kashmiri Lamb Ribs – pomegranate glaze

Fish Nirvana

### CURRIES

Kadai Chicken Curry

Malabari Prawn Curry

Palak Paneer

Jackfruit Biryani

Papaya & Mango Chaat

Butter Garlic Naan, Mint Naan, Paratha

*Pappadums, mango pickle, mint chutney, chilli pickle, eggplant pickle*

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## “THE CHEESE LIBRARY”

Displaying a variety of local & 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 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

*Lavosh, breadsticks, crackers, quince paste, dried fruits*

## SIGNATURE DESSERTS

### CHOCOLATE FOUNTAIN

Cascading Chocolate – Milk and White

*Strawberries, marshmallows, chocolate brownies, chocolate lollipops*

Donuts

Assorted Profiteroles

Christmas Pudding with Custard Cream Sauce

Fruit Mince Tarts

Christmas Cookies and Christmas Chocolates

Festive Macarons and Fresh Cherries

Daily Selection of Ice Creams and Sorbets

