CONSERVATORY

NEW YEAR'S EVE LUNCH SAMPLE MENU

ADULT 174 PP CHILD 74.5 PP

Includes a glass of Piper-Heidsieck Champagne.

OR

ADULT 149 PP CHILD 74.5 PP

DIETARY & ALLERGEN NOTICE: While we take every precaution to accommodate dietary requirements, we cannot completely guarantee the total absence of allergens due to potential cross-contact during preparation. Guests with severe allergies or intolerances should inform their server before ordering.

MENU CHANGES & AVAILABILITY: Our menu features seasonal and locally sourced ingredients. Dishes and pricing are subject to change based on market availability.

PRICES & SURCHARGES: All prices are inclusive of GST (Goods and Services Tax) and in Australian Dollar. A 10% surcharge applies on weekends, and a 15% surcharge applies on Public Holidays (one surcharge fee of 15% if Public Holiday falls on a weekend).

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FROM THE OCEAN

Fresh Pacific Oysters (A)

Queensland Wild Tiger Prawns (A)

Vannamei Prawns (I)

Greenland Snow Crab (I)

Tunisian Blue Swimmer Crabs (I)

Peruvian-Style Swordfish Ceviche (A) – Sweet Potato, Lime Dressing

Marinated Cloudy Bay Clams (I) – Dill & Lemon Dressing

New Zealand Half-Shell Mussels (I) – Sweet Chilli & Balsamic Dressing

Smoked Salmon Gravlax (A) – Capers, Horseradish Cream, Citrus

Cocktail Sauce, Tartar Sauce, Mignonette Dressing, Balsamic Oyster Dressing

JAPANESE SELECTION

Sashimi Moriawase – Kingfish (A), Salmon (A), Tuna (I)

Assorted Maki Rolls (M) & Nigiri Sushi (M)

Hamachi Flambé Nigiri (A) – Truffle & Herb Aioli

Assortment of Japanese Pickles

Soy Sauce, Wasabi, Tobiko (I), Pickled Ginger, Wakame

LEGEND: (A) Australian Origin (I) Imported Origin (M) Mixed Origin | (V) Vegetarian

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COLD SELECTION

SALAD

Lemon-Scented Calamari (I) Salad – Chorizo, Rocket, Purple Potato

Jamaican-Style Rice Salad

Asian-Style Panzanella Salad – Edamame, Kimchi, Sesame-Soy Dressing (V)

Grilled Thai Beef Salad – Cucumber, Tomato, Onion, Toasted Rice, Nam Prik Dressing

Prawn (I) & Bean Salad – Avocado, Smoked Paprika Vinaigrette

PLATTER

Yellowtail Kingfish (A) Crudo – Mandarin Dressing, Crumbed Ricotta

Smoked Turkey – Truffle Mayo, Forest Mushroom, Parmesan Chip

SELECTION OF CHARCUTERIE

Prosciutto di Parma, Artisan Salami, Heritage Ham

Terrine

Marinated Vegetables, Artisan Breads, Baguettes, Rolls, Loaves

Pickles & Chutneys

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WESTERN INTERACTIVE KITCHEN

SOUP

Cream of Potato & Leek Chowder – Truffle Essence

CARVERY

Garlic & Thyme Slow-Roasted Lamb Leg

Truffle-Rubbed O'Connor Angus Beef Striploin

Crispy Porchetta

Roasted Pumpkin – Balsamic Glaze, Crumbed Ricotta

Pigs in Blankets

Red Wine Jus, Cranberry Jus

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CHEF'S COLLABORATION

FROM THE SEA

Oyster Kilpatrick (A)

Oven-Baked Salmon Fillets (A) – Mediterranean Olives, Capers Salsa, Heirloom Tomato

Spanish-Style Octopus (I) à la Plancha – Olives, Peppers, Confit Baby Potato

Oven-Baked Barramundi (A) – Lemon Confit, Creamy Garlic Sauce and Capers

FROM THE LAND

BBQ Lamb Ribs – Garlic Mashed Potato, Minted Beetroot Salsa

Peri-Peri Marinated Chicken Breast – Polenta, Charred Carrots, Wild Mushroom Jus

Crispy Brussels Sprouts – Parmesan, White Balsamic Reduction

Roasted Sweet Potato – Sour Cream, Pancetta, Aged Gruyère, Roasted Red Onions

Steamed Seasonal Green Vegetables – Citrus Vinaigrette (V)

ITALIAN KITCHEN

PIZZA

Roasted Vegetable Pizza – Olives, Napoli Sauce, Smoked Bocconcini, Thyme (V)

Hawaiian Pizza – Heritage Ham, Grilled Pineapple

PASTA

Mushroom Tortellini – Pesto Cream Sauce, Smoked Chicken, Zucchini, Sundried Tomato

Pumpkin & Sage Baked Gnocchi (V)

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ASIAN KITCHEN

SOUP

Singapore-Style Seafood (M) Laksa

Served with Egg Noodles, Quail Egg, Bean Sprouts, Tofu, Lemon & Sambal

DIM SUM

Chicken Siu Mai, Vegetable Gyozas (V), BBQ Pork Buns, Prawn (I) Har Gow

Served with a Selection of Condiments & Sauces

BBQ STATION

Peking Duck, Crispy Pork

Spring Onion, Cucumber, Hoisin Sauce, Sweet Chilli Sauce, Sambal Chilli

Chinese Pancakes – Cucumber, Spring Onion, Hoisin Sauce

DIY Steamed Bao Buns – Pickled Carrot, Daikon

WOK DISHES

Battered Chilli Chicken – Szechuan, Leeks, Capsicum

Wok-Fried Mongolian Beef

"Bihun Goreng" Indonesian-Style Stir-Fried Noodles – Egg, Asian Vegetables

X.O. Prawn (I) Fried Rice

Wok-Fried Kailan – Garlic Oyster Sauce

Portuguese Egg Tarts

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SPICE THEATRE

TANDOOR

Shish Kebab

Chicken Tikka

CURRY

Palak Paneer (V)

Butter Chicken

Lamb Madras Curry

Jackfruit Biryani (V)

Fruit Chaat (V)

Butter Garlic Naan (V)

Pappadums, Mango Pickle, Mint Chutney, Chilli Pickle, Eggplant Pickle

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THE CHEESE LIBRARY

Featuring a Variety of Local & International Cheeses

Petite Comté – Marcel – Franche-Comté, France

Woombye Camembert – Queensland, Australia

Vintage Cheddar – Willow Grove – Gippsland Region, Victoria, Australia

Ash Goat – Meredith – Gippsland Region, Victoria, Australia

Mossvale Blue – Berrys Creek – Gippsland Region, Victoria, Australia

Munster – Le Rustique – Normandy, France

Brillat-Savarin – Will Studd – Burgundy, France

Fermier Organic Cheese – L'Artisan – Victoria, Australia

Marinated Bocconcini – Montefiore – Victoria, Australia

Marinated Feta – Gourmet – Australia

Served with Lavosh, Breadsticks, Crackers, Quince Paste & Dried Fruits

CHEF'S CURATED DESSERT COLLECTION

CHOCOLATE FOUNTAIN

Cascading Chocolate

Warm Canelé with Caramel Sauce

Strawberries, Marshmallows, Chocolate Brownies, Chocolate Lollipops

Doughnuts

Beignets

Macarons

Éclairs

Daily Selection of Ice Creams & Sorbets

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