

CONSERVATORY

—PRE FESTIVE—

17TH NOVEMBER – 23RD DECEMBER 2025

Lunch

MONDAY - THURSDAY

ADULT | \$115^{PP} CHILD | \$57.50^{PP}

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

FRIDAY

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

Including 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}

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

SUNDAY

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

Plus 10% Sunday surcharge

Dinner

MONDAY - THURSDAY

ADULT | \$145^{PP} CHILD | \$72.50^{PP}

FRIDAY

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

SATURDAY

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

SUNDAY

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

plus 10% Sunday surcharge

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FROM THE OCEAN

Fresh Pacific Oysters
Queensland Wild Tiger Prawns
Vannamei Prawns
Blue Swimmer Crabs
Marinated Omega Clams — sesame & chilli dressing
New Zealand Green-Lip Mussels — sweet chilli, balsamic
New-Style Seafood Ceviche **(All Dinners, Including Saturday & Sunday Lunch)**
Smoked Salmon — capers, horseradish cream, lemon
Cocktail sauce, tartar sauce, mignonette dressing, balsamic oyster dressing



COLD SELECTION

Roast Pumpkin & Spinach Salad — barley and ricotta
Broccolini Tofu Salad — edamame, nutty roasted sesame dressing
Prawn & Mango Avocado Salad — orange vinaigrette
Chicken, Roasted Corn, & Chorizo Salad — honey balsamic dressing
Purple Potato & Bacon Salad — blue cheese dressing **(All Dinners, Including Saturday & Sunday Lunch)**

PLATTER

Grilled Portobello Mushrooms, Charred Asparagus, Pepper Tomato Coulis, Crisp Lotus Root
Pan-Seared Duck Breast — charred baby gem, couscous, berry dressing
(Friday Dinner, Saturday, Sunday)



DELICATESSEN

Jamón, Smoked Ham, Salami
Selection of Mixed Leaves
Superfood Toppings
Assorted Dressings

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JAPANESE SELECTION

Japanese Salad – seaweed & sesame soy dressing

Assorted Sushi Rolls

Salmon Aburi Maki – creamy spicy mayonnaise **(Friday Dinner, Saturday, Sunday)**

Assorted Nigiri Sushi **(Dinner Only)**

Hamachi Flambe Nigiri – truffle & herb aioli **(Friday Dinner, Saturday, Sunday)**

Assorted Rice Paper Rolls **(Lunch Monday- Friday)**

Sashimi – Kingfish & Salmon, Tuna **(Dinners, Saturday & Sunday Lunch)**

Soy sauce, wasabi, pickled ginger & wakame



WESTERN INTERACTIVE KITCHEN

SOUP

Roasted Cream of Pumpkin Soup – garlic croutons

CAVERY

Slow-Roasted Turkey Crown – sage butter, chestnut & cranberry stuffing **(Friday Dinner, Saturday, Sunday)**

Herbed-Crusted Ravensworth Angus Beef Striploin **(Dinners, Saturday & Sunday Lunch)**

Apricot-Glazed Ham

Garlic Thyme Roast Lamb Leg

Baked Sweet Potato – gruyère cheese

Brussel Sprouts, Pancetta, Maple Glaze, Pine Nuts

Yorkshire Puddings

Red wine jus, cranberry jus

CONDIMENTS

Caramelised Onion, Apple Sauce, Cranberry Sauce, Mint Jelly, Seeded Mustard, Horseradish

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CHEFS COLLABORATION

Baked Oysters Kilpatrick **(Friday Dinner, Saturday, Sunday)**

Baked Salmon – miso mayonnaise gratin, mesclun salad, smoked salmon roe **(Dinner, Saturday & Sunday Lunch)**

Calamari à la Plancha – chorizo, chipotle honey glaze, fresh figs

Oven-Baked Swordfish – wilted kale, caper cream sauce, basil oil

Pan-Seared Duck Breast – grilled radicchio, Maraschino cherry jus, celeriac purée

Slow-Braised Beef Short Ribs – Louisiana-Style BBQ sauce, pumpkin purée, glazed baby carrots

Roasted Beetroot Medley – balsamic, crumbed ricotta, walnut

Oven-Baked Baby Potatoes – garlic butter, chives, sour cream

Steamed Greens Medley – broccolini, asparagus, fava beans, green goddess dressing

ITALIAN KITCHEN

PIZZA & PASTA

Quattro Formaggi Four Cheese Pizza – truffle béchamel

Prosciutto di Parma Pizza – olives, sun-dried tomato, buffalo mozzarella

Creamy Orzo Pasta Pilaf – grilled chicken, Parmesan

Spinach Ricotta Cannelloni – sugo, mozzarella



ASIAN KITCHEN

SOUP

Snow Crab & Corn Egg Drop Soup

DIM SUM

Chicken Sui Mai, Char Siu Bao, Vegetable Dumplings

Prawn Hargao **(Friday Dinner, Saturday, Sunday)**

Soy sauce, sweet chilli sauce, chilli sambal

WOK DISHES

Wok-Fried Thai Beef Basil **(Friday Dinner, Saturday, Sunday)**

Battered Chicken – creamy salted egg sauce, curry leaf

Seafood Red Curry – eggplant, snake beans, chilli oil

“Hokkien Mee” Singapore-Style Wok-Fried Noodles

Yang Zhou Fried Rice – egg, shredded lettuce, mixed vegetables, char siu pork

Wok-Charred Kailan – garlic sauce and crispy garlic

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INDIAN KITCHEN

TANDOOR

Tandoori Chicken Tikka

Kashmiri Lamb Ribs **(Friday Dinner, Saturday, Sunday)**

CURRIES

Palak Paneer Curry

Kerala Fish Curry – toasted coconut and fragrant chilli oil

Prawn Goan Curry **(Friday Dinner, Saturday, Sunday)**

Lemon & Coconut Pulao

Papaya Chaat

Vegetable Samosa – tamarind chutney **(Friday Dinner, Saturday, Sunday)**

Butter Naan, Coriander Mint Naan

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



CHARCOAL GRILL

(Weekly Rotational Menu Friday & Saturday Dinner Only)

WEEK 1

Grilled Pork Chops

yakiniku sauce, pickled vegetables, kimchi

WEEK 2

Grilled Kangaroo

horseradish, anchovy butter, tomato relish

WEEK 3

Unagi Kabayaki (*Japanese-Style Grilled Eel*)

teriyaki glaze, pickled vegetables, takuwan

WEEK 4

Masala Grilled Lamb Chops

cucumber salad, raita, mint, mango pickle

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SELECTION OF LOCAL & IMPORTED CHEESE

Double Brie - Willow Grove - Gippsland Region, Victoria

Vintage Cheddar - Willow Grove - Gippsland Region, Victoria

Mossville Blue - Berrys Creek - Australia

Ash Goat - Black Savourine Log - Australia

Blackall Gold - Woombye - Sunshine Coast, Queensland **(Dinner, Sat & Sun Only)**

Marinated Bocconcini - Montefiore - Victoria

Marinated Feta - Gourmet - Australia

Lavosh, grissini, crackers, quince paste, honey, dried fruits & nuts, relish

SIGNATURE DESSERTS

Biscoff Crème Brûlée Tart

Raspberry Vanilla Choux Bun

Key Lime Cheesecake

Strawberry Lychee Rocher

Orange Blossom Tea Cake

Black Forest Verrine

Chestnut & Cassis Tartlet

Mixed Berry & Vanilla Mousse

Pineapple Coconut Entremet

Pistachio Strawberry Entremet

Peach Melba Log

Gingerbread Sponge Cake

Apple Rhubarb Tart

CHOCOLATE FOUNTAIN

Cascading Chocolate - Milk and White

Strawberries, marshmallows, chocolate brownies, chocolate lollipops

Donuts

Assorted Macarons and Fresh Cherries **(Friday Dinner, Saturday & Sunday)**

Daily Selection of Ice Creams and Sorbets