

# CONSERVATORY

## NEW YEAR'S DAY

ADULT | \$189<sup>PP</sup> CHILD | \$94.50<sup>PP</sup>

Including public holiday surcharge

### FROM THE OCEAN

Fresh Pacific Oysters

Queensland Wild Tiger Prawns

Vannamei Prawns

Greenland Snow 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

Assorted Maki Rolls and Nigiri Sushi

*Assortment of Japanese pickles*

*Soy sauce, wasabi, tobiko, pickled ginger, wakame*



### COLD SELECTION

#### 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

Panzanella Salad

Grilled Thai Beef Salad – cucumber, tomato, onion, toasted rice, nam prik lime dressing

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

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### SELECTION OF CHARCUTERIE

Prosciutto di Parma, Artisan Salami, Bresaola, Mortadella, Heritage Ham,  
Terrine and Pâtés  
Marinated Vegetables, Artisan Breads, Baguettes, Rolls, Loaves  
*Pickles and chutneys*



### WESTERN INTERACTIVE KITCHEN

#### SOUP

Cream of Potato & Leek Chowder – truffle essence

#### CARVERY

Truffle-Rubbed Ravensworth Angus beef Striploin  
Herb-Crusted Slow Roasted Lamb Leg  
Crispy Porchetta – caramelised pears  
Yorkshire Puddings  
Gratinated Garlic Mashed Potatoes  
Pigs in Blankets  
*Red wine jus, cranberry jus*

#### CHEF'S COLLABORATION

Oysters Kilpatrick  
Baked Ocean Trout – truffle & Parmesan aioli gratin, mesclun, 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

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### WESTERN INTERACTIVE KITCHEN

#### 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 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 Beef Red 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

Cafreal Prawn Tikka

Achari Lamb Chop

Chicken Tikka

#### CURRIES

Kadai Chicken Curry

Malabari Prawn Curry

Palak Paneer

Jackfruit Biryani

Papaya And Mango Chaat

Butter Garlic Naan, Mint Naan, Paratha

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

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### “THE CHEESE LIBRARY”

Showcasing a variety of local and 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 - Gippsland 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

*Served with lavosh, breadsticks, crackers, quince paste, dried fruits and grapes*

### SIGNATURE DESSERTS

#### CHOCOLATE FOUNTAIN

Cascading Chocolate - Milk and White

*Strawberries, marshmallows, chocolate brownies, chocolate lollipops*

Donuts

Assorted Profiteroles

Festive Macarons and Fresh Cherries

Daily Selection of Ice Creams and Sorbets