CONSERVATORY

TRUFFLE SEASON 2026

Additional Black Truffle Shaved Tableside +15 per 2 g
Cloudy Bay Sauvignon Blanc or Pinot Noir +24 per gls
Sunday Dinner - includes one glass of wine.

UPGRADE OPTION +49
WA Half Rock Lobster Thermidor (A)
Served with Gruyère Cheese, Mushrooms, Manjimup Black Périgord Truffle
Please allow a minimum of 24 hours' notice.

FROM THE OCEAN

Tasmanian Oysters (A)
Vannamei Prawns (I)
Chilled Queensland Tiger Prawns (A)
Tunisian Blue Swimmer Crabs (I)
New Zealand Green-Lip Mussels (I), Sweet Chilli & Balsamic Dressing
Cloudy Bay Clams (I) with Onion, Coriander & Balsamic Dressing
Tuna Crudo (I), Yuzu Soy Dressing, Tobiko
Half-Shell Scallops (I), Lemon Dressing - *Saturday Dinners Only*
Greenland Snow Crab (I)
Tasmanian Smoked Salmon (A) with Capers, Horseradish Cream & Citrus
Black Truffle Marie Rose Sauce, Tartare Sauce, Mignonette Dressing, Balsamic Oyster Dressing
Nam Jim

COLD SELECTION

Hot Smoked Salmon (A) Niçoise
Kale & Chicken Caesar Salad
Chickpea with Paprika, Roast Sweet Potato, Kale & Pepitas
Steak & Pickled Mushroom Platter with Fermented Chilli Dressing
Roasted Cauliflower Salad with Freekeh, Red Onion & Currants
Miso Pork, Baby Beetroot, Asparagus & Beans
Grilled Prawns (A) with Smoky Bean & Tomato Salad
Individual: Tako (I) Seaweed Salad - *Saturday Dinners Only*

DELICATESSEN

Truffled Salami, Pastrami & Prosciutto
Antipasto Selection
Mixed Lettuce, Frisée & Rocket
Superfood Toppings
Balsamic Dressing, Vinaigrette, French Dressing

(A) Australian Origin (I) Imported Origin (M) Mixed Origin

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JAPANESE SELECTION

Assorted Sushi Rolls (M)
Salmon (A) Aburi Maki with Creamy Truffle Mayonnaise
Assorted Nigiri (M)
Hamachi (A) Flambé Nigiri with Truffle & Herb Aioli - *Saturday Dinners Only*
Sashimi – Kingfish (A) & Salmon (A)
Japanese Wakame Salad with Sesame Soy Dressing
Soy, Wasabi, Pickled Ginger & Vegetables

WESTERN INTERACTIVE KITCHEN

SOUPS

Truffled Jerusalem Artichoke Soup

CARVERY

Black Truffle-Rubbed O'Connor Beef Striploin
Crispy Pork Loin, Chilli & Fennel
Slow-Roasted Lamb Shoulder
Roasted Heirloom Carrots
Mac & Cheese Bites with Truffle Aioli
Grilled Zucchini, Pickled with Smoked Almonds & Mint

CONDIMENTS

Dijon, Mint Jelly, Tomato & Capsicum Relish,
Horseradish, Red Wine Jus, Smoky BBQ Sauce

CHEF'S COLLABORATION

Baked Oysters (A) with Truffle Leek Purée
Spicy Baby Octopus (I) & Calamari (I) with Romanesco Sauce
Oven-Baked Barramundi (A) with White Bean Cassoulet, Fennel & Grapefruit
Dukkah-Crusted Salmon Fillet (A), Pomegranate Salsa
Slow-Braised Lamb Shank, Mediterranean Couscous Salad & Natural Gravy
Grilled Chicken Breast, Wilted Greens & Truffle Butter
Slow-Braised Ox Cheek, Pickled Shallots, Horseradish & Soubise
Steamed Broccoli, Green Beans & Lemon Oil Dressing
Crushed New Potatoes with Confit Garlic & Oregano
Roast Pumpkin with Nutmeg & Pumpkin Seed Granola

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ITALIAN KITCHEN

PIZZA

Potato, Red Onion, Rosemary, Thyme, Mozzarella & Truffle Mornay
Freshly Baked Turkish-Style Lamb Pide

PASTA ALLA RUOTA (PARMIGIANO REGGIANO)

Tossed Linguine In Carbonara Sauce with Freshly Shaved Truffle

WOK, STEAMER & BBQ

SOUP

Seafood Laksa (M)

HANGING STATION

Peking Duck & Crispy Roast Pork
DIY Peking Duck Pancakes with Cucumber, Pickled Carrot, Coriander & Hoisin Sauce

DIM SUM

Truffle Chicken Dumplings, Vegetable Dumplings, BBQ Pork Buns
Soy Sauce, Sweet Chilli Sauce, Chilli Sambal

WOK DISHES & CONDIMENTS

Kung Pao Chicken
Chilli Crab (I)
Truffle Fried Rice
Hokkien Noodles with Asian Vegetables
Thai-Style Fried Greens with Oyster Sauce
Prawn Crackers & Condiments

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INDIAN KITCHEN

TANDOOR

Tandoori Chicken Tikka
Achari Fish Tikka (A) - *Saturday Dinners Only*
Tandoori Mushrooms
Coriander Naan
Truffle Cheese Naan

CURRIES

Palak Paneer
Butter Chicken
Kerala-Style Prawn (I) Curry - *Saturday Dinners Only*
Onion, Tomato & Cucumber Raita
Pineapple, Chilli, Mint, Lime & Honey Dressing
Served with Pappadums, Mango Pickle, Mint Chutney & Tamarind Date Chutney

CHARCOAL GRILL

Weekly Rotational Menu - *Saturday Dinners Only*

Week 1:
Wagyu Skewers
Teriyaki Glaze, Pickled Vegetables & Kimchi

Week 2:
Grilled Kangaroo
Horseradish, Anchovy Butter & Tomato Relish

Week 3:
"Ayam Bakar" Indonesian Grilled Chicken Thigh
Peanut Sauce, Kecap Manis & Sambal Oelek

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SELECTION OF LOCAL & IMPORTED CHEESE

Double Brie – Willow Grove, Gippsland Victoria
Vintage Cheddar – Willow Grove, Gippsland Victoria
Mossvale Blue – Berry's Creek, Australia
Munster – Le Rustique, Normandy, France
Brillat-Savarin – Will Studd, Burgundy, France
Savarin Goat – Meredith, Gippsland Victoria
Marinated Bocconcini – Montefiore, Victoria
Marinated Feta – Gourmet, Australia
Truffle Honey

SIGNATURE DESSERTS

Black Truffle Chocolate Choux Bun
Vanilla, Truffle & Praline Entremet
Chocolate Truffles
Lemon Meringue Tartlet
Mango Passionfruit Crémeux
Biscoff Lamington
Raspberry Cheesecake
Tiramisu Rocher
Citrus & White Chocolate Namelaka
Chocolate Praline Sponge Cake
Apple Calvados Entremet
Forest Berry Log Cake
Pistachio Raspberry Frangipane Tart

CHOCOLATE FOUNTAIN

Cascading Chocolate – Dark, Milk or White
Strawberries, Marshmallows & Brownies
Exotic Lollipops
Macarons
Lolly Station
Daily Selection of Ice Creams & Sorbets
Truffle-Infused Vanilla Ice Cream

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