

CONSERVATORY

MAYURA WAGYU, PENFOLDS & SOUL

June Exclusive: 5th, 12th, 19th & 26th

Adult \$165 | Child \$82.5

Glass \$16 | Bottle \$75

Penfolds Max's Chardonnay, Rosé or Shiraz

FROM THE OCEAN

Chilled wild caught Queensland tiger prawns

Vannamei prawns

Freshly shucked oysters

New Zealand green lip mussels marinated with balsamic vinaigrette

Spanner crab with nam jim dressing

Sea clams with onion coriander balsamic dressing

Scallop ceviche

Served with a selection of condiments and sauces



SALAD SELECTION

Signature Series Mayura Ms9+ Wagyu tataki, buckwheat crisps

Air dried wagyu bresaola and truffle "carpaccio"

Oriental pulled chicken salad with pickled red cabbage, sesame miso

Char grilled kipfler potato salad with preserved lemon mayonnaise & bacon bits

Winter pomegranate orange quinoa salad with creamy lemon Greek yoghurt dressing

Platter of beetroot with coconut yoghurt, broad beans, caramelized walnut

Zaatar roasted cauliflower salad with harissa tahini dressing

Mixed seafood salad, with fennel and artichoke, orange and lemon vinaigrette

Roasted butternut squash wedges with

creamy miso garlic sauce & toasted almonds, pomegranate salsa

Chilli lime infused spanner crab and green mango salad

Tasmanian smoked salmon with condiments



SELECTION OF CHARCUTERIE

Jamon iberico, pastrami, artisan salami, smoked ham



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SUPERFOOD SALAD

Selection of mixed leaves, super foods, seeds, nuts, oils and dressings

Dips and antipasti



JAPANESE SELECTION

**Signature Series Mayura Ms9+ Wagyu,
gunkan tartare with smoked egg yolk**

Signature Series Mayura Ms9+ Wagyu aburi sushi

Selection of assorted rice paper rolls, sushi and sashimi

wasabi, soy, tobiko, pickled ginger & wakame



WESTERN INTERACTIVE KITCHEN

SOUP

Cream of cauliflower & parsnip with white beans

Croutons, bacon bits, herb oil

CARVERY

Chard roasted; herb rubbed Platinum Label Ms7-9 Mayura Wagyu rib eye

Crispy roasted pork loin

Lamb leg roast with honey mustard and pomegranate jus

Yorkshire pudding

Creamed kale with garlic chips

Corn on the cob with beurre noisette

Served with a selection of condiments and sauces



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CHEF'S COLLABORATION

Braised Mayura Wagyu ox cheeks, with creamy polenta and jalapeño corn salsa

Roasted spatchcock with sunchoke cream, cranberry and fig jus

Mediterranean style baked Rockling with tomato, potatoes, olives, capers and anchovy

Oven roasted salmon with beetroot puree and fennel orange salad

Crispy polenta crumbed calamari, saffron aioli

Braised lamb shank with smashed minted peas and sheep's yoghurt mélange

Steamed asparagus and bean with lemon olive oil, semi-dried tomato and pine nuts

Cocktail potato halves with herb butter and confit shallots, preserved lemon

Baked Japanese pumpkin wedges with spiced chickpea salad

Farfalle with artichoke and roasted tomato sauce

Lobster ravioli with cherry tomato and asparagus

Grated parmesan, arugula pesto



ITALIAN KITCHEN

PIZZA

Caramelized onion & goat cheese pizza with kale and truffle cream

Meatball pizza with fresh mozzarella, roasted peppers and basil

Chilli flakes, oregano, jalapeños, tabasco



ASIAN INTERACTIVE KITCHEN

SOUP

Hot & sour prawn soup with Thai basil

Soy sauce, black vinegar

FULL-BLOOD

Mayura

WAGYU BEEF

Penfolds®

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HANGING STATION

Peking duck, crispy pork and soy chicken

Create your own Chinese pancake with cucumber, spring onion and hoisin sauce

DIM SUM

Seafood siu mai, vegetable gyoza, BBQ pork buns

Served with a selection of condiments and sauces

WOK DISHES

Stir fried black pepper Gold Label Ms5+ Mayura Wagyu striploin

Thai Moo Ping Gold Label Ms5+ Mayura Wagyu skewers with nam jim sauce

Wok tossed stir-fried noodles with Asian greens

Fried rice with egg white & asparagus

Stir fried crab with black pepper sauce



TANDOOR INTERACTIVE KITCHEN

TANDOOR

Wagyu sheek kebab with coriander chutney

Tandoori chicken tikka

CURRIES

Mushroom & chickpea biryani

Kadai mutter paneer

Dal gosht

Niligiri chicken curry

Mixed fruit chaat

Onion seed naan

Pappadum

Served with a selection of condiments and chutneys

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"THE HERO" OUR DESSERTS

Our opulent selection of miniature desserts and cakes

Live Crepe Station

Warm Dessert

Fruit crumble, bread and butter pudding or sticky date pudding

Served with a selection of condiments and sauces

Serendipiti Ice Creams & Weiss Chocolate Fountain

Flavors of Weiss chocolate - Dark, milk and white

Strawberry, chocolate brownies, marshmallows

Fresh fruit, lollies and macaroons

Selection of Cheese

Selection of local and international cheeses

Served with lavosh, bread sticks, crackers, quince paste, dried fruit, nuts and grapes

