CONSERVATORY

FROM THE OCEAN

Tasmanian Oysters
Queensland Wild Tiger Prawns
Vannamei Prawns

Jonah Crab Claws, Prik Nam (Only available Sat/Sun)
Blue Swimmer Crabs, Lemon Parsley Vinaigrette
New Zealand Mussels, Sweet Chilli, Balsamic
Sea Clams, Tiger Milk
Smoked Salmon with Condiments
Scallop Ceviche

COLD SELECTION

Thai-style Chicken, Pickled Vegetables, Chilli, Lime, Coriander
Quinoa, Wild Rice, Broccoli, Mint, Green Goddess
Grilled Eggplant, Green Chilli, Coriander, Mint, Crispy Onion, Chimichurri
Smoked King Prawns and Kidney Beans with Tomato Salsa
Kale Salad with Baby Vegetables, Crispy Chickpeas and Carrot Ginger dressing
Panzanella Salad
Zartar-Spiced Lamb, Grilled King Brown, Feta, Pomegranate (Only available Sat/Sun)
Soy Marinated Tuna with Wasabi Mayo

SELECTION OF CHARCUTERIE

Prosciutto di Parma, Artisan Salami, Smoked Ham Grilled Vegetables, Mix Olives, Terrine

JAPANESE SELECTION

Assorted Sushi Rolls and Nigiri
Sashimi - Kingfish, Tuna, Salmon
Japanese salad with Seaweed and Sesame Soy Dressing
Soy, Wasabi, Tobiko, Pickled Ginger, Wakame

WESTERN KITCHEN

SOUP

Creamy Potato Soup with Truffle

CARVERY

Slow-Roasted Turkey, Sage Pesto, Chestnut and Cranberry Stuffing
Beef Striploin, Truffle Rub, Yorkshire Puddings
Porchetta, Caramelized Apple
Roasted Rainbow Cauliflower
Pigs in Blankets

CONSERVATORY

CHEF'S COLLABORATION

Oyster Kilpatrick (Only Available on Sat/Sun)
Rockling, Leek Ragout, Dill White Wine Sauce
Greek Style Octopus, Heirloom Tomato, Aged Balsamic
Slow-Roasted Lamb Rump, Smoked Eggplant, Gremolata, Couscous Salad
Baked Trout, Pickled Fennel and Herb Salad
Oven-Roasted Chicken Breast, Charred Corn Salsa, Pink Peppercorn Jus
Charred Asparagus, Broccolini, Lemon Olive Oil
Kipfler Potatoes, Mountain Cheese, Hazelnut Beurre Noisette
Baked Carrots, Dukkah, Goats Cheese
Crispy Brussels Sprouts, Lardons, Spiced Caramel

PASTA SECTION

Mushroom Cannelloni, Tomato Sugo, Mozzarella Gnocchi, Braised Beef Ragout, Pecorino

PIZZA SECTION

Roasted Vegetable, Olives, Smoked Bocconcini and Thyme Prosciutto, Pear, Gorgonzola, Rocket, Béchamel Sauce

ASIAN KITCHEN

SOUP

Tom Yum

HANGING STATION

Peking Duck, Crispy Pork, Soy Chicken Chinese Pancake, Cucumber, Spring Onion, Hoisin Sauce

DIM SUM

Siu Mai, Char Siu Bao, Vegetable Dumpling Served With A Selection Of Condiments And Sauces

WOK DISHES

Dak-Galbi – Stir Fried Chicken With Gochugang And Greens
Asian Style Duck, Yakiniku and Asian Green
Vegetarian Chow Mein Noodles With Asian Greens
Scallop Fried Rice, Egg, Spring Onion, Bean Sprouts
Stir-Fried Chinese Broccoli, Tofu, Shiitake Mushrooms, Sambal, Garlic, Light Soy

CONSERVATORY

TANDOOR INTERACTIVE KITCHEN

TANDOOR Chicken Bhuna

CURRIES
Prawn Curry
Paneer Tikka Masala
Vegetable Biryani
Mixed Raita
Garlic Naan
Fish 65

SELECTION OF LOCAL AND IMPORTED CHEESE

Petite Comte - Marcel - France
Woombye Camembert - Qld
Vintage Cheddar - Willow Grove - Gippsland Region Vic
Ash Goat - Meredith - Gippsland Region Vic
Mossvale Blue - Berrys Creek - Gippsland Region Vic
Brillat Savarin - Will Studd - Burgundy, France
Marinated Bocconcini - Montefiore - Vic
Marinated Feta - Gourmet - Australia
Served With Lavosh, Bread Sticks, Crackers, Quince Paste, Dried Fruit And Grapes

"THE HERO" OUR DESSERTS

Chocolate And Orange Cheesecake
Pistachio & Cherry Rocher
Raspberry & Lemon Choux Buns
Coffee Opera
Guava & Cassis Tartlet
Vanilla Rum Baba Verrine
Forest Berries Eton Mess
Coconut & Pandan Sponge Slice
Classic Red Velvet Cake
Chestnut & Cassis Charlotte
Citrus & Praline Gateaux

CHOCOLATE FOUNTAINS

Marshmallows And Chocolate Brownies

Macarons

Candies & Lollies

Daily Selection Of Ice Creams And Sorbets