CONSERVATORY

SUNDAY LOBSTER LUNCH

SUNDAYS | 6TH OCTOBER - 22ND NOVEMBER 2024 12PM - 3:30PM

ADULT \$155* | CHILD \$77.5* OPTIONAL \$20PP 2HRS OF FLOWING CHANDON

FROM THE OCEAN

Pacific Oysters Chilled Lobsters Vannamei Prawns Queensland Tiger Prawns Blue Swimmer Crabs Marinated Omega Clams in Sesame and Chilli Dressing New Zealand Green Lip Mussels, Sweet Chilli Dressing Smoked Salmon Caperberries, Horseradish Cream, Pickled Onions, Blinis Cocktail Sauce, Tartar Sauce, Mignonette Dressing, Nam Jim

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COLD SELECTION

Prawn & Lobster Cocktail, Fennel, Frisée, Spicy Tomato Pickled Beetroot, Basil, Feta Cheese Confit Duck, Chorizo, Orange Marinated Tofu, Israeli Couscous Prawns, Octopus, Squid, Mango, Coconut Victorian Heirloom Tomato Platter Lamb, Asparagus, Caesar Dressing

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DELICATESSEN

Prosciutto di Parma, Artisan Salami, Smoked Ham Grilled Vegetables, Mix Olives, Pâté Selection of Mixed Leaves Superfood Toppings Assorted Dressings

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JAPANESE SELECTION

Lobster Sushi Roll Assorted Sushi Rolls and Nigiri Sushi New Style Seafood Ceviche New England Lobster Roll Japanese Salad with Seaweed and Sesame Soy Dressing Soy, Wasabi, Tobiko, Pickled Ginger, Wakame

CHANDON

CONSERVATORY SUNDAY LOBSTER LUNCH

WESTERN INTERACTIVE KITCHEN

SOUPS

Cream of Potato & Leek Soup with Lobster and Garlic Croutons

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CAVERY

Slow-Roasted Angus Striploin, Mustard & Truffle Rub, Yorkshire Pudding Porchetta, Caramelized Pears Middle Eastern Spiced Roast Lamb Leg Charred Cauliflower, Baked Heirloom Baby Carrots

CONDIMENTS

Dijon, Mint Jelly, Tomato Relish, Horseradish, Meat Jus, BBQ Sauce, Seeded Mustard

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CHEF'S COLLABORATION

Lobster Thermidor Oven-Roast Barramundi, Chermoula, Chickpea, Spinach Charred Fremantle Baby Octopus, Chimichurri, Smoked Paprika Vinaigrette Braised Lamb Shank, Israeli Couscous, Red Wine Jus Baked Salmon, Pickled Fennel, Dill, Grapefruit Grilled Chicken Breast, Wild Mushroom Ragout, Sauce Diane Charred Asparagus, Beans, Lemon Olive Oil, Dukkha Spice Crispy New Potatoes, Mountain Cheese, Hazelnut Beurre Noisette Baked Japanese Pumpkin with Ricotta, Apple, Watercress Salad

PIZZA

Classic Margherita, Crushed Tomatoes, Mozzarella Garlic Prawns, Lobster Meat, Capsicum, Onion, Chilli, Spring Onion, Béchamel

PASTA

Prawn Ravioli, Peas, Sundried Tomato, Seafood Cream Sauce Rigatoni Pasta, Beef Ragout, Spinach, Gruyère Grated Parmesan

CHANDON

CONSERVATORY

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WOK, STEAMER & BBQ

SOUPS

Seafood Tom Yum Soup

.

HANGING STATION

Peking Duck & Crispy Pork Chinese Pancake - Cucumber, Spring Onion, Hoi Sin Sauce

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DIM SUM

Prawn Sui Mai, Char Siu Bao, Vegetable Dumpling, Prawn Har Gow Soy Sauce, Sweet Chilli Sauce, Chilli Sambal

wok dishes

Stir-fry Crab & Lobster, Black Pepper Sauce Hot and Sour Crispy Numbing Chicken, Leeks, Capsicum, Onion Vegetarian Hokkien Noodles with Asian Greens Wok-Tossed Fried Rice, Shrimp, Scallops, Crab Meat, Eggs, Peas, spring Onion Wok-Tossed Asian Greens with Garlic, Chilli, & Light Soy

INDIAN KITCHEN

TANDOOR

Zafrani Malai Chicken Tikka Crispy Prawn, Gunpowder Spice

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CURRIES

Lamb Bhoona Bommidayila Pulusu (Hyderabadi Fish Curry) Jeera & Peas Pulao Palak Paneer Pappadum, Mango Pickle, Eggplant Pickle, Chilli Pickle, Mint Sauce

CHANDON

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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 Munster - Le Rustique - Normandy, France Brillat Savarin - Will Studd - Burgundy, France Fermier Organic Cheese - L'artisan - VIC Marinated Bocconcini - Montefiore - VIC Marinated Feta - Gourmet - Australia Served with Lavosh, Bread Sticks, Crackers, Quince Paste, Dried Fruit and Grapes

SIGNATURE DESSERTS

CHOCOLATE FOUNTAIN

Strawberries, Marshmallows, and Chocolate Brownies, Candy Bar Macarons Warm Chocolate Fondants, Berry Compote Daily Selection of Ice Creams and Sorbets

