

# CONSERVATORY

— A N D —

## CROSER

### A SUNDAY SEAFOOD AFFAIR

EVERY SUNDAY OF JANUARY, FEBRUARY & MARCH

ADULT \$165 | CHILD \$82.5

Including a glass of Croser NV Sparkling

#### FROM THE OCEAN

TAS Oysters

Vannamei Prawns

Chilled Wild Tiger Prawns

Chilled Queensland Blue Swimmer Crabs

Marinated Omega Clams in Sesame and Chilli Dressing

New Zealand Green Lip Mussels, Sweet Chilli & Balsamic Dressing

Huon Smoked Salmon with Capers and Horseradish Cream, Citrus

*Cocktail sauce, tartar sauce, mignonette dressing, balsamic oyster dressing*



#### COLD SELECTION

Kingfish & Scallop Ceviche, Coconut, Avocado, Cucumber, Chilli

Mediterranean Seafood Salad, Pickled Fennel, Orange, Parsley, Lemon Vinaigrette

Chimichurri steak salad with roasted baby veg & pickled onions

Oriental pulled chicken salad, coleslaw, spring onion, nam prik pao

Quinoa, chickpea, green lentil salad, pomegranate, almonds, broccoli, sweet potato, yogurt dressing

Harissa-spiced cauliflower, pickled onion, parsley, mint, dill, purple cauliflower, tahini

Char grilled kipfler potato salad, lardons, preserved lemon, parsley, house dressing

Tasmanian smoked salmon, caperberries, cream cheese



#### DELICATESSAN

Antipasto

Prosciutto di Parma, smoked ham, pastrami

Selection of mixed leaves & superfood toppings

Assorted dressings



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#### JAPANESE SELECTION

##### Prawn & Lobster Chirashi Don

Assorted sushi rolls

Japanese salad with seaweed and sesame soy dressing

Assortment of Japanese pickles

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



#### WESTERN INTERACTIVE KITCHEN

#### SOUPS

##### Prawns, Clams & Corn Chowder

Herb croutons

#### CARVERY

Slow roasted bone in rib-eye, garlic, rosemary & mustard rub

Roasted pork loin, caramelised apples

Moroccan spiced roast lamb leg

Charred cauliflower, caramelised onion, chimichurri

Roast heirloom carrots, goats' cheese, radicchio & parsley

#### Condiments

*Dijon, mint jelly, tomato relish, meat jus, BBQ sauce, seeded mustard*

#### CHEF'S COLLABORATION

Seafood Vol Au Vent, Tomato Aioli, Crispy Basil

Curry-infused Calamari a la Plancha with Pickled Onion, Parsley

Chermoula-Spiced Roast Rockling, Pickled Fennel, Chickpea Salsa

Baked Ocean Trout, Chimichurri, Mint, Dill, Green Chilli

Slow-braised lamb shank, pomme puree, heirloom carrots, natural gravy

Slow-roasted chicken breast, roast pumpkin mash, charred asparagus, tarragon jus

Roast Japanese pumpkin, Meredith feta, confit tomato, Zaatar spice

Steamed Broccolini, broccoli, silver beet, confit garlic, lemon, olive oil

Lemon roasted baby kipfler, confit garlic, parsley, oregano



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#### ITALIAN KITCHEN

##### PIZZA

Garlic Prawns, Capsicum, Onion, Chilli, Spring Onion, Napoli  
Fior di latte, ricotta, grilled capsicum, caramelised onion, spinach, sugo

##### PASTA

Gnocchi Marinara, Prawns, Calamari, Mussel, Clams & Chilli  
Rigatoni pasta, beef ragout, spinach, Gruyere  
Grated Parmesan, arugula pesto



#### WOK, STEAMER & BBQ

##### SOUP

Seafood Tom Yum

##### HANGING STATION

Peking duck & crispy pork  
*Chinese pancake - cucumber, spring onion, hoi sin sauce*

##### DIM SUM

Prawn Sui Mai

Char siu bao, vegetable dumpling  
Soy sauce, sweet chilli sauce, chilli sambal

##### WOK DISHES

Stir-Fried Crispy Prawns, Curry Leaves, Coriander, Homemade Chilli Jam  
Wok-Tossed Fried Rice, Shrimps, Conpoy, Eggs, Peas, Spring Onion  
Stir-fried chicken, leeks, onion, capsicum, fermented black bean  
Chow mein noodles with Asian vegetables  
Wok-tossed Asian greens with garlic, chilli & light soy



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#### INDIAN KITCHEN

##### TANDOOR

Crispy Prawn 65

Tandoori chicken tikka

##### CURRIES

Malabar Fish (Rockling) Curry, Raw Mango, Chilli, Coconut Milk

Paneer & potato palak

Vegetable biryani

Potato fruit chaat

Butter garlic cheese naan

*Pappadum, mango pickle, eggplant pickle, chilli pickle, mint sauce*



#### SELECTION OF LOCAL AND IMPORTED CHEESE

Double brie - Willow Grove - Gippsland Region, VIC

Vintage cheddar - Willow Grove - Gippsland Region, VIC

Mossvale Blue - Berry's Creek - Australia

Brillat Savarin - Will Studd - Burgundy, France

Fermier organic cheese - l'artisan - VIC, Australia

Marinated bocconcini - Montefiore - VIC, Australia

Marinated feta - Gourmet - Australia



#### CURATED SIGNATURE DESSERTS

##### CHOCOLATE FOUNTAIN

Three flavors of cascading chocolate - dark, milk and white

Strawberries

Marshmallows

Chocolate brownies

Exotic lollipops

Macaroons

Daily selection of ice creams and sorbets