

CONSERVATORY

WAGYU, SEAFOOD AND JAZZ

EVERY SUNDAY OF JULY, AUGUST & SEPTEMBER
12PM-3:30PM

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

FROM THE OCEAN

Tasmanian Oysters
Vannemei Prawns
Chilled Wild Tiger Prawns
Chilled Queensland Blue Swimmer Crabs
New Zealand Green Lip Mussels, Sweet Chilli, Balsamic Dressing
Cloudy Bay Clams with Onions, Coriander, Balsamic Dressing
Scallop Ceviche
Jonah Crab
Salmon Gravlax with Capers and Horseradish Cream, Citrus Cocktail Sauce,
Tartare sauce, Mignonette Dressing, Balsamic Oyster Dressing, Nam Jim

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COLD SELECTION

Papaya Salad with Pickled Crab
Pickled beetroot Salad with Feta Salad and Basil
Confit Duck, Chorizo and Orange
Wagyu Steak and Pickled Mushrooms Platter with Fermented Chilli Dressing
Spicy Green Bean Niçoise
Tuna Escabeche
Wagyu Tartare, Egg Emulsion and Caviar

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DELICATESSEN

Salami, Pastrami, Prosciutto, Beef Bresola,
Antipasto Selection
Mixed Lettuce, Frisse, Rocket
Super Food Toppings
Balsamic Dressing, Vinaigrette Dressing, French Dressing

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JAPANESE SELECTION

Assorted Sushi Rolls Including Wagyu Maki
Assorted Nigiri
Assorted Sashimi
Wagyu Tataki, Crispy Garlic and Yuzu Soy
Japanese Wakame Salad with Sesame Soy Dressing
Soy, Wasabi, Pickled Ginger and Vegetables

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WESTERN INTERACTIVE KITCHEN

SOUPS

Bouillabaisse with Char-grilled Sourdough

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CARVERY

Wagyu Striploin, Truffle Rub

Crispy Pork Loin, Chilli & Fennel

Slow-Roasted Lamb Leg

Roasted Heirloom Carrots

Roast Vegetables, Parsley & Balsamic Glaze

Grilled Zucchini, Pickled with Smoked Almonds and Mint

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CONDIMENTS

Dijon, Mint Jelly, Tomato & Capsicum Relish, Horseradish,

Red Wine Jus, Smoky BBQ Sauce, Russian Mustard

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CHEF'S COLLABORATION

Baked Oysters, Truffle Mornay

Spicy Baby Octopus & Calamari with Pangrattato

Oven-Baked Barramundi, White Bean Cassoulet, Fennel, Grapefruit

Dukkha-Crusted Salmon Fillet, Pomegranate Salsa

Slow-Braised Lamb Shank, Mediterranean Cous Cous Salad, Natural Gravy

Grilled Chicken Breast, Pickled Shallots, Horseradish, Soubise

Steamed Broccoli, Green Beans, Lemon Oil Dressing

Crushed New Potatoes, Confit Garlic, Oregano

Roast Pumpkin, Nutmeg, Pumpkin Seed Granola

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FROM THE PIZZA OVEN

Potato, Red Onion, Rosemary, Thyme, Mozzarella, Truffle Mornay,
Japanese Inspired Wagyu Beef, Wild Mushrooms, Capsicum and Ginger Pizza

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PASTA

Seafood Pasta with Heirloom Tomatoes and Capsicum

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WOK, STEAMER & BBQ

SOUP

Hot and Sour Soup

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HANGING STATION

Peking Duck & Crispy Roast Pork

DIY Chinese Peking Duck Pancakes, Cucumber, Pickled Carrot, Hoisin Sauce

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DIM SUM

Prawn Har Gow, Vegetable Dumpling, BBQ Pork Buns,

Soy Sauce, Sweet Chilli Sauce, Chilli Sambal

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WOK DISHES AND CONDIMENTS

Spicy Honey Wagyu Stir Fry

Kung Pao Chicken

Cereal Prawns with Curry Leaves

Nasi Goreng

Hokkien Noodles with Asian vegetables

Thai Style Fried Greens with Oyster Sauce

Vegetable Tempura, Condiments

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HIBACHI LIVE STATION

Japanese Style Wagyu Skewers with Yakiniku Sauce

INDIAN KITCHEN

TANDOOR

Tandoori Chicken Tikka

Fish Kerala Style

Coriander Naan

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CURRIES

Gobi Masala

Chicken Tikka Masala

Lamb Rogan Josh

Vegetable Biryani

Onion, Tomato and Cucumber Raita

Pineapple, Chilli, Mint, Lime & Honey Dressing

Served with pappadums, Mango Pickle, Mint Chutney, Tamarind Date Chutney

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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

Munster - Le Rustique - Normandy, France

Brillat Savarin - Will Studd - Burgundy France

Savarin Goat - Meredith - Gippsland Region VIC

Marinated Bocconcini - Montefiore - Victoria, Australia

Marinated Feta - Gourmet - Australia

SIGNATURE DESSERTS

CHOCOLATE FOUNTAIN

Cascading Chocolate- Dark, Milk or White

Strawberries, Marshmallows, Brownies

Exotic Lollipops

Macarons

Lolly Station

Daily Selection of Ice cream and Sorbets