

CONSERVATORY

SAMPLE LUNCH MENU

Adult \$79 includes a glass of selected wine

Child \$39.50

FROM THE OCEAN

Chilled wild caught Queensland tiger prawns

Vannamei prawns

South Australian oysters or Sydney rock oysters (seasonal availability)

New Zealand green lip mussels marinated with balsamic vinaigrette and oyster sauce

Blue swimmer crabs marinated with sweet chilli dressing

Sea clams with onion coriander balsamic dressing

Cocktail sauce, Tartare sauce, Mignonette dressing



SALAD SELECTION

Shrimp cocktail

Cauliflower tabbouleh with pomegranate and field tomatoes

Broccoli and edamame with honey sesame dressing

Black sesame crusted tuna with spicy togarashi mayonnaise and pickled radish

Duck platter with fig and carrot textures

Harissa lamb with couscous, zucchini, apricot, orange and mint with citrus vinaigrette

Curried mussel and potato salad with broad bean

Huon Valley smoked salmon

Assorted Vietnamese rice paper rolls



SELECTION OF CHARCUTERIE

Serrano ham, Artisan salami, Smoked ham



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JAPANESE SELECTION

Selection of assorted Sushi rolls

Wasabi, Soy, Pickled ginger, Tobiko, Wakame



WESTERN INTERACTIVE KITCHEN

SOUP

Cream of mushroom

CARVERY

Crispy roasted pork loin

Thyme & parsley roasted pasture fed beef rib eye

Wilted kale with garlic chips

Roasted cauliflower with curry powder and thyme

CHEF'S COLLABORATION

Char-grilled calamari with preserved lemon, grain mustard, cumin and parsley
Sicilian style baked barramundi with tomato, potatoes, olives, capers and anchovy

Grilled chicken breast, field mushrooms, seeded mustard jus

Grilled beef rump with red wine jus

Steamed asparagus and beans with lemon olive oil

Roasted potato with confit leek and roasted red pepper

Roasted root vegetable



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ITALIAN KITCHEN

PIZZA

Portobello mushroom, feta, semi-dried tomato, spinach, pickled onion

Prosciutto, goat cheese, apple and arugula

PASTA

Ravioli with artichoke and thyme cream

Penne with pork and fennel sausage, chunky tomato sauce, spinach, parmesan

Grated parmesan, arugula pesto



ASIAN INTERACTIVE KITCHEN FRIDAY

SOUP

Sweet corn and egg

Lime wedges, Fresh coriander

HANGING STATION

Peking duck, Crispy pork

Chinese pancake - Cucumber, Spring onion, Hoi Sin sauce

DIM SUM

Seafood siu mai, Vegetable gyoza, BBQ pork buns

Soy sauce, Sweet chilli sauce, Chilli sambal

WOK DISHES

Wok-tossed prawns with garlic chilli sauce

Stir-fried vegetables with fried shallot and garlic

Vegetarian wok-fried noodles

Ginger chicken fried rice



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TANDOOR INTERACTIVE KITCHEN

TANDOOR

Tandoori chicken tikka

CURRIES

Subj Chatpat

South Indian lamb curry with curry leaf and coconut milk

Paneer and peas pulao

Bhelpuri

Onion seed naan

Pappadum

Mango pickle, eggplant pickle, chilli pickle, mango chutney, mint sauce, yoghurt sauce



“THE HERO” OUR DESSERTS AS PER ROTATION

Warm dessert

As per rotation

Vanilla custard, Whipped cream, Mixed berry compote, Caramelised banana

Chocolate fountain

Strawberry, Marshmallow, Chocolate brownies, Macaroons

3 flavors of cascading chocolate - white, milk and dark

Movenpick Ice creams, Sorbet

Selection of cheese

Selection of Local and International cheese

Lavosh, Bread sticks, Crackers, Quince paste, Dried fruit, Nuts, Grapes