

CONSERVATORY

MOTHER'S DAY MENU

— SUNDAY 10TH MAY 2026 —

ADULT \$325

FROM THE OCEAN

Fresh Pacific Oysters

Moreton Bay Bugs

Vannamei Prawns

Chilled Wild-Caught Queensland Tiger Prawns

Chilled Mud Crab, Nam Jim Dressing

Snow Crab, Ponzu Soy Dressing

New Zealand Green-Lip Mussels, Lemon Dressing

Cloudy Bay Clams, Sweet Chilli Dressing

Hokkaido Scallops, Lime, Chilli, Coconut, Lime

Thousand Island Sauce, Tartare Sauce, Mignonette Dressing, Thai-Style Lime Mango Dressing

CURED FISH

Cured Tasmanian Salmon and Yellowtail Kingfish

Seafood Terrine

Capers, Cornichons, Cocktail Shallots, Chive Cream Cheese

INDIVIDUALS

Wagyu Tataki, Crispy Garlic Chips, Ponzu, Daikon

Golden Foie Gras with Hazelnut Bomb

Slow-Dried Beetroot Tartare with Pickled Mustard Seeds

Sous-Vide Pecorino and Corn, Crème Brûlée

Crab Salad with Celeriac Emulsion

COLD SELECTION

Hot-Smoked Salmon Niçoise

Cobb Salad with Grilled Chicken, Zucchini Ribbons, Cucumber, Avocado, Chives

Bacon Avocado Salad with Blue Cheese Dressing

Kale Caesar Salad

Platter: Victorian Heirloom Tomato Platter, Crispy Olives, Ricotta, Basil

Platter: Tuna Tataki, Pickled Shallots, Dill Oil, Crème Fraîche

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DELICATESSEN

Prosciutto di Parma, Smoked Ham, Salami, Pastrami

Pâtés & Terrines

Relish, Mustards & Pickles

Selection of Mixed Leaves

Superfood Toppings, Assorted Dressings

JAPANESE SELECTION

Pan-Seared Hokkaido Scallop, Yuzu Wasabi Emulsion, Scallion Oil, Ikura

Assorted Sushi Rolls

Assorted Nigiri Sushi

Salmon Nigiri, Tuna Nigiri, Prawn Nigiri, Tofu Nigiri

Sashimi Moriawase

Soy, Wasabi, Tobiko, Pickled Ginger, Wakame, Japanese Pickles

WESTERN INTERACTIVE KITCHEN

SOUPS

Minestrone

Herbed Croutons, Rouille

CARVERY

Black Garlic Pepper-Rubbed Wagyu Beef Prime Rib

Crispy Porchetta, Apple Stout Relish

Dukkah-Rubbed Slow-Cooked Lamb Shoulder

Ricotta-Stuffed Fried Pumpkin Flower, Balsamic Glaze

Red Wine Jus, Horseradish, Mint Jelly, Tomato Relish, BBQ, Mustards

CHEF'S COLLABORATION

Baked Lobsters, Truffle Mornay

Italian-Flavoured Octopus, Duck-Fat Confit Potatoes

Spicy Fig-Glazed Salmon with Crispy Pecan Nuts, Green Cabbage Tuile

Baked Rockling, Chickpea Ragout, Fennel-Grapefruit Salsa

Slow-Cooked Lamb Rump, Charred Onion, Tabbouleh, Rosemary Jus

Grilled Spatchcock, Smoked Almonds, Couscous, Muhammara, Tarragon Jus

Potato Fondant, Chimichurri Butter

Steamed Broccolini, Asparagus, Beans, Citrus Dressing

Cumin-Roasted Heirloom Carrots, Ricotta, Herb Dressing

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ITALIAN KITCHEN

PIZZA

Forest Mushroom, Spinach, Truffle, Ricotta, Tomato Pesto Base
Seafood Marinara, Mozzarella, Diavolo Sauce

PASTA

Prawn Ravioli, Garlic, Peas, Spinach, Dill – White Wine Sauce
Gnocchi, Roasted Mediterranean Vegetables, Smoked Bocconcini, Sugo
Grated Parmesan

WOK, STEAMER & BBQ

SOUP

Tom Kha Gai
Rice Vermicelli

HANGING STATION

Make Your Own:

Bao Bun / Chinese Pancake

Peking Duck, Soy Chicken, Crispy Pork
Chinese Pancake - Cucumber, Leek, Hoisin Sauce

DIM SUM

Prawn Har Gow, Char Siu Bao, Vegetable Gyoza
Soy Sauce, Sweet Chilli Sauce, Chilli Sambal

ASIAN DELICACY

Salt & Pepper Crispy Quail, Chili, Garlic, Spring Onion
Oven-Roasted Black Cod, Miso Glaze
Seafood Thai Red Curry
Braised Filipino Pork Belly Adobo, Crispy Garlic, Papaya Achara
“Bihun Goreng” – Indonesian-Style Wok-Fried Glass Noodles, Asian Greens, Egg
Kimchi Fried Rice
Wok-Tossed Asian Greens, Deep-Fried Tofu with Garlic & Light Soy

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INDIAN KITCHEN

TANDOOR

Hariyali Chicken Kebab

Tandoori Prawn Tikka

Masala Lamb Cutlet

CURRIES

Lamb Rogan Josh

Butter Chicken Curry

Kerala Fish Curry, Toasted Coconut, Fragrant Chilli Oil

Papdi Chaat

Vegetable Dum Biryani

Garlic-Coriander Butter Naan

Pappadum, Mango Pickle, Eggplant Pickle, Chilli Pickle, Mint Sauce

SELECTION OF LOCAL & IMPORTED CHEESE

Double Brie - Willow Grove, Gippsland Region VIC

Vintage Cheddar - Willow Grove, Gippsland Region VIC

Mossvale Blue - Berrys Creek, Australia

Ash Goat - Black Savourine Log, Australia

Blackall Gold - Woombye, Sunshine Coast QLD

Marinated Bocconcini - Montefiore, Victoria, Australia

Marinated Feta - Gourmet, Australia

Lavosh, Grissini, Crackers, Quince Paste, Honey, Dried Fruit & Nuts, Relish

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SIGNATURE DESSERTS

Baked Cherry Cheesecake
Pistachio Raspberry Gâteau
Salted Caramel & Praline Entremet
Orange Blossom Crème Brûlée Tart
Blueberry Coconut Finger
Vanilla Panna Cotta, Cherry Blossom Jelly
Forest Berry & Violette Entremet
Red Velvet Cake
Mixed Berry Pavlova
Strawberry Lychee Rocher
Raspberry Chocolate Brownie Heart
Lemon & Hibiscus Meringue Tartlet
Matcha Strawberry Opera Cake

Warm Chocolate Fondants, Mixed Berry Compote, Whipped Cream

CHOCOLATE FOUNTAIN

Cascading Chocolate Fountain
Strawberries, Marshmallows & Chocolate Brownies
Assorted Profiteroles & Donuts
Lollipops & Candy Bar
Macarons & Fruit Skewers
Daily Selection of Ice Creams & Sorbets