

CONSERVATORY

MOTHER'S DAY MENU

———— SATURDAY 9TH MAY 2026 ————

ADULT \$210

FROM THE OCEAN

Fresh Pacific Oysters

WA Chilled Lobster

Vannamei Prawns

Chilled Wild-Caught Queensland Tiger Prawns

Chilled Mud Crab, Nam Jim 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

Salmon Gravlax

Capers, Cornichons, Cocktail Shallots, Chive Cream Cheese

COLD SELECTION

Hot-Smoked Salmon Niçoise

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

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

DELICATESSEN

Prosciutto di Parma, Smoked Ham, Salami, Pastrami

Pâtés & Terrines

Relish, Mustards & Pickles

Selection of Mixed Leaves

Superfood Toppings, Assorted Dressings

JAPANESE SELECTION

Wagyu Aburi Maki, Truffle Soy Aioli

Assorted Sushi Rolls

Assorted Nigiri Sushi

Salmon Nigiri, Tuna Nigiri, Prawn Nigiri, Tofu Nigiri

Sashimi Moriawase

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

CONSERVATORY

MOTHER'S DAY MENU

———— SATURDAY 9TH MAY 2026 ————

ADULT \$210

WESTERN INTERACTIVE KITCHEN

SOUPS

Minestrone

Herbed Croutons, Rouille

CARVERY

Herbed Roasted O'Connor Angus Striploin

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

Oysters Kilpatrick

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 Chicken Breast, Smoked Almonds, Couscous, Muhammara, Tarragon Jus

Roasted Kipfler Potatoes, Chimichurri Butter

Steamed Broccolini, Asparagus, Beans, Citrus Dressing

Cumin-Roasted Heirloom Carrots, Ricotta, Herb Dressing

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

CONSERVATORY

MOTHER'S DAY MENU

———— SATURDAY 9TH MAY 2026 ————

ADULT \$210

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

Char Siu Bao, Vegetable Gyoza
Soy Sauce, Sweet Chilli Sauce, Chilli Sambal

ASIAN DELICACY

Salt & Pepper Crispy Quail, Chilli, Garlic, Spring Onion
Seafood Thai Red Curry
“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

INDIAN KITCHEN

TANDOOR

Hariyali Chicken Kebab
Masala Lamb Kebabs

CURRIES

Lamb Rogan Josh
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

CONSERVATORY

MOTHER'S DAY MENU

———— SATURDAY 9TH MAY 2026 ————

ADULT \$210

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

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