



The
CONSERVATORY
Restaurant

Spring Menu

2 courses \$39 | 3 courses \$49 per person

Entrée

Spring salad of beetroot, broad beans, peas, fennel, celery, radish, watercress scorched almonds, green goddess dressing (v,gf,df)

Warm salad of asparagus, blood orange + kangaroo prosciutto (df,gf)

Antipasto plate smoked + cured meats, pickled vegetables, toasted brioche

Murray River pink salt + pepperberry calamari with Asian slaw + tarator sauce (gf)

Steamed zucchini blossoms filled with spinach, fetta + pinenuts (v,gf)

Steamed mussels, garlic, white wine butter, parsley (gf)

Main Course

Vegan tasting plate (v, df, gf)

Pistachio + sesame chicken breast, kipler potato, fresh tomato sùgo (df)

BBQ pork fillet, coconut rice, bok choy, hoisin sauce (df, gf)

Crispy skin Berbere spiced salmon, saffron leek potato broth, savoy cabbage(gf)

Grilled lamb rump, blue lentils, tomato, cinnamon, preserved lemon (gf, df)

Chargrilled beef fillet, celeriac puree, confit mushrooms + eschallots, broccolini (gf)

Seared prawns laksa, beansprouts, rice noodles, coriander, chilli, coconut (gf,df)

Pumpkin + goats cheese ravioli, tomato sùgo + fried sage leaf + shaved parmesan (v)

Desserts

Rhubarb tart, pistachio ice-cream, custard ravioli, pistachio crumb

Caramelised white chocolate parfait, hibiscus jelly, glass tuile, strawberry foam (gf)

Lemon posset, blueberry compote, elderflower ganache, vanilla biscuit

Blood orange soup, beer ice-cream, peanut hazelnut shortbread

Add some extras

Sourdough bread or chargrilled garlic pesto bread \$4 (per serve 2 slices)

Chips with parmesan crumbs + rosemary salt \$10

Steamed broccolini, spinach, snow peas, beans with toasted sesame + fennel seeds \$10

Organic garden salad with heirloom tomatoes, cucumber, capsicum + mixed leaves \$10

Our passion + philosophy

Chef Janet Jeffs is a passionate advocate for a food economy that is "good, clean + fair". Our cooking is based on fresh seasonal ingredients that are produced sustainably.

We would like to recognise our local food heroes; Joyce + Mike from Allsun Farm for organic vegetables, fruit + eggs, Matthew + Grace from Greendale Farm for free range pork + eggs, Tobias + Beatrice from Ingelara for biodynamic pork, potatoes + garlic, Sam + Claire from Boxgum Grazing for pastured beef, Alison + Richard Sassafras Nuts, Fiona + Michael from Ainslie Urban Garden for our microherbs + Charles from La Barre Olive Oil