



The
CONSERVATORY
Restaurant

Spring Menu

2 courses \$42 per person | 3 courses \$52 per person

Entrée

Smoked ricotta + balsamic cherry tomato, smoked garlic tartlet with charred asparagus V

Beef carpaccio with lime, fish sauce, chilli, coriander dressing, pickled baby onions, squid ink cracker GF

Tempura prawns, yuzu citrus + chilli mayonnaise, soba noodle salad GF

Warm roasted red + golden beetroot, Persian feta, toasted Sassafras walnuts GF,V

South coast oysters natural, ponzu dressing, citrus dashi soy sauce + ginger GF

Main Course

Fried wild barramundi fillets, rice, pickled cucumber, radish + spinach, mirin + black sesame dressing GF

Maple glazed pork, miso pearl barley, house-made kimchi, crunchy greens

Crispy skin chicken fillet, sweet potato puree + crisps, salsa verde GF

Chargrilled lamb fillet, couscous, saffron yoghurt dressing, rocket, coriander, honey, red grapefruit salad

Beef fillet, celeriac mash, confit eschallots, kale, mushroom jus GF

Dessert

Chocolate Bourbon tart, maple whiskey jelly, pecan praline ice cream

Snix(Snickers+Twix) warm chocolate pudding, peanut praline, peanut butter parfait, vanilla shortbread, caramel mou

Strawberry lemon vacherin, lemon cake, strawberry gel, lemon icecream, strawberry sorbet

Matcha white chocolate cake, dulce de leche, passion fruit ice cream, dulce crispy pearls

Blood orange sorbet, Aperol jelly, pistachio nougatine, whipped crème Brillat Savarin, blood orange segments GF

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, toasted sesame + fennel seeds \$10

Organic garden salad 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 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

Please note we don't split bills/ 10% surcharge applies on public holidays