



The  
**CONSERVATORY**  
Restaurant

**Winter Menu**

**2 courses \$45 per person / 3 courses \$55 per person**

**Entrée**

Rosemary scented lamb backstrap, oyster mushrooms, smoked aioli, Tuscan kale, shiraz reduction  
DF GF

Crispy fried calamari, red cabbage + radish slaw, avocado + wasabi cream DF GF

Ingelara pumpkin + goats curd tart, cumquat, toasted almond, dill + mint salad V

Szechuan spiced quail, sweet + sour Brussel sprouts, daikon ribbons + coriander mayonnaise GF DF

Ginger's chowder; South Coast clams, prawns, Ingelara King Edward potato, charred baby leek,  
chives, parsley + toasted sourdough

**Main Course**

Braised beef cheek, creamy Ingelara potato mash, roasted purple cauliflower + hazelnut  
gremolata

Teriyaki salmon, forbidden black rice risotto, broccolini, caramelised miso butter sauce GF

Smoked + braised Boxgum Grazing pork belly, parsnip cream, shaved fennel, salsa verde GF

Confit duck leg, pickled radicchio, juniper berry jus, roasted chestnut, chestnut pappardelle

Pan-fried local nettle gnudi, sautéed rainbow chard, barberries, Sassafras walnuts + parmesan V

**Dessert**

Apple mille-feuille, layers of yoghurt sponge, star anise slow roasted Pink Lady, compressed  
Granny Smith, poppyseed glass wafer, custard apple cream

Hot chocolate + whiskey cake, salted caramel whiskey ice-cream, chocolate foam

Mandarin + gingerbread trifle with pistachio fairy floss

Meyer lemon meringue tart, pine nut crunch, coconut wattle seed sauce, sesame praline

Ruby grapefruit + saffron pannacotta + almond honeycomb

**Add some extras**

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

Chips with parmesan crumbs + rosemary salt \$10

Thyme + fennel roasted Allsun Farm vegetables - beetroot, pumpkin, carrot + red onion \$10

Honey + orange glazed heritage carrots, smoked cumin labnah, Ainslie Urban Farm mixed micro  
herbs \$10