

CONSERVATORY

SAMPLE LUNCH MENU

FROM THE OCEAN

Pacific oysters
Vannamei Prawns
Queensland wild tiger prawns
Queensland blue swimmer crabs
Marinated omega clams in sesame and chilli dressing
New Zealand omega mussels, sweet chilli & balsamic dressing
Smoked salmon with capers, horseradish cream, lemon
Cocktail sauce, tartar sauce, mignonette dressing, balsamic oyster dressing

COLD SELECTION

Spicy green bean Niçoise
Marinated prawns, Israeli couscous
sous vide chicken, fennel, and orange quinoa salad
Steak, pickle mushrooms, fermented chilli dressing
grilled zucchini, baby gem, walnut, feta salad

DELICATESSEN

Prosciutto di Parma, smoked ham, salami
Selection of mixed leaves
Superfood toppings
Assorted dressings

JAPANESE SELECTION

Assorted sushi rolls
Assorted rice paper rolls
Soy, wasabi, tobiko, pickled ginger and wakame
Japanese salad with seaweed and sesame soy dressing



CONSERVATORY

SAMPLE LUNCH MENU

WESTERN INTERACTIVE KITCHEN

SOUPS

Potato & leek

CARVERY

Crispy pork

Garam masala spiced roast lamb shoulder

Cajun spiced roast root vegetables

CONDIMENTS

Dijon, mint jelly, tomato relish, horseradish, meat jus, BBQ sauce, seeded mustard

CHEF'S COLLABORATION

Calamari, lemon chilli dressing, pickled onion

Oven-baked rockling, fennel, grapefruit, white bean & chickpea cassoulet

Slow-roasted chicken breast, smoked corn, tarragon mustard jus

Slow-braised beef cheek, horseradish mash, heirloom carrots, creamy peppercorn sauce

Roasted rainbow cauliflower, capers, raisin, fresh ricotta

Roast new potato, Ras el hanout, confit garlic

Steamed broccolini, beans, kale, olive oil, French dressing

Roast Japanese pumpkin, fennel



ITALIAN KITCHEN

PIZZA

Paneer tikka, spinach, caramelised onion, pesto sauce base

Pepperoni, ham, nduja, basil, Napoli sauce

PASTA

Mushroom cannellini, crispy basil, Napoli

Gnocchi, prawns, green peas, sun dried tomato, spinach, garlic butter, Parmesan

Grated Parmesan



CONSERVATORY

SAMPLE LUNCH MENU

WOK, STEAMER & BBQ

SOUP

Chicken sweetcorn

HANGING STATION

Crispy pork

DIM SUM

Chicken sui mai, char siu bao, vegetable dumpling

Soy sauce, sweet chilli sauce, chilli sambal

WOK DISHES

Chinese spicy garlic stir-fried chicken

Chow Mein noodles, Cantonese style

“Conservatory” fried rice, eggs, peas, carrot, corn, spring onion, light soy

Wok-tossed kailan, sambal chilli



INDIAN KITCHEN

TANDOOR

Tandoori chicken tikka

CURRIES

Mix vegetable jalfrezie

Punjabi butter chicken

Vegetable dum biryani

Cherry tomato, bean sprout, and cucumber salad

Butter garlic naan

Served with pappadums, pickled mango, mint chutney, dry coconut chutney



CONSERVATORY

SAMPLE LUNCH MENU

SELECTION OF LOCAL AND IMPORTED CHEESE

Double brie - Willow Grove - Gippsland Region VIC
Vintage cheddar - Willow Grove - Gippsland Region VIC
Mossvale blue - Berry's Creek - Australia
Ash Goats
Marinated bocconcini - Montefiore - Victoria Australia
Marinated feta - Gourmet - Australia



SIGNATURE DESSERTS

Speculos cheesecake
Raspberry sacher
Cherry rocher
Apricot crumble
Almond & lemon tartlet
Coconut, mango and pistachio
Blueberry lavender single origine
Strawberry rose mousse
Peach Melba tea cake
Spice chocolate, passion fruit verrine
Green tea & yuzu opera
Strawberry & tarragon crumble
Grapefruit and jasmine entremet
Banana and sticky date entremet
Honey lollipop

CHOCOLATE FOUNTAIN

Cascading chocolate
Strawberry, marshmallows, chocolate brownies, chocolate lollipops
Candy & lolly bar

Daily selection of ice creams and sorbets

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Queensland wild tiger prawns
Queensland blue swimmer crabs
Marinated omega clams in sesame and chilli dressing
New Zealand omega mussels, sweet chilli & balsamic dressing
Scallop ceviche, chilli, coconut, lime, coriander
Smoked salmon with capers and horseradish cream, citrus
Cocktail sauce, tartar sauce, mignonette dressing, balsamic oyster dressing

COLD SELECTION

Spicy green bean Niçoise
Beetroot, asparagus, goats' cheese
Marinated prawns, Israeli couscous
Sous vide chicken, fennel and orange quinoa salad
Steak, pickle mushrooms, fermented chilli dressing
Grilled zucchini, baby gem, walnut, feta salad
Escabeche of tuna

DELICATESSEN

Prosciutto di Parma, smoked ham, Mortadella
Selection of mixed leaves
Superfood toppings
Assorted dressings

JAPANESE SELECTION

Assorted Sushi rolls
Assorted Nigiri Sushi
Sashimi*
Soy, wasabi, tobiko, pickled ginger and wakame
Japanese salad with seaweed and sesame soy dressing



*Weekend dinner only

CONSERVATORY

SAMPLE DINNER MENU

WESTERN INTERACTIVE KITCHEN

SOUPS

Spiced pumpkin

CARVERY

Slow-roasted striploin, garlic, thyme, saltbush

Crispy pork

Grilled Lebanese eggplant, pomegranate, chimichurri

Spiced roast cauliflower

CONDIMENTS

Dijon, mint jelly, tomato relish, horseradish, meat jus, BBQ sauce, seeded mustard

CHEF'S COLLABORATION

Baked scallops, garlic herb butter, panagratto⁺

Calamari, chorizo, lemon, coriander

Oven-baked barramundi, sautéed silver beet, dill saffron sauce

Baked Salmon, pickled fennel, almonds, Romesco

Slow-roasted chicken breast, lentils, radicchio, mustard fruits, jus

Slow-braised lamb shank, pumpkin mash, dukkha, gremolata

Roast root vegetables, Tuscan spices

Steamed broccolini, beans, collard greens, olive oil, lemon

Roast fingerling potato, garlic, truffle oil

Roast pumpkin, sun dried tomato, smoked paprika



⁺Weekend dinner only

Menu is a sample only and is subject to change. Crown practises responsible service of alcohol. Please note: credit card payments incur a service fee of 1.15%.
A 10% surcharge applies on Sundays. A 15% surcharge applies on all Public Holidays (one surcharge fee of 15% if Public Holiday falls on a Sunday).

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SAMPLE DINNER MENU

ITALIAN KITCHEN

PIZZA

Chicken tikka, onion, spinach, barbecue sauce base
Sun dried tomato, artichoke, bocconcini, olives, rocket pesto base

PASTA

Rigatoni, grilled chicken, ricotta, rocket pesto
Ricotta ravioli, roast pumpkin, spinach, green olives, pumpkin purée
Grated Parmesan



WOK, STEAMER & BBQ

SOUP

Veg laksa soup

HANGING STATION

Peking duck & crispy pork
Chinese pancake - Cucumber, spring onion, Hoi Sin sauce

DIM SUM

Chicken sui mai, char siu bao, vegetable dumpling
Soy sauce, sweet chilli sauce, chilli sambal

WOK DISHES

Peking style chicken, leek, capsicum, onion
Stir-fried beef, mustard greens, chilli, garlic shoots, Szechuan style
Stir-fried seafood, chilli jam⁺
Ginger scallion Hokkein noodles
“Conservatory” fried rice, eggs, peas, carrot, corn, spring onion, light soy
Wok-fried vegetables, wild mushrooms, light soy, fried garlic, chilli



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SAMPLE DINNER MENU

INDIAN KITCHEN

TANDOOR

Tandoori chicken tikka
Paneer veg hara bara kebab⁺

CURRIES

Paneer mutter masala
Lamb do payaza⁺
Chicken methi
Afghani dry fruit pulao
Chickpea, capsicum, onion, cucumber
Mint kulcha
Served with pappadums, pickled mango, mint chutney



SELECTION OF LOCAL AND IMPORTED CHEESE

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Marinated feta - Gourmet - Australia



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Banana and sticky date entremet
Honey lollipop

CHOCOLATE FOUNTAIN

Cascading chocolate - milk & white
Strawberry, marshmallows, chocolate brownies, chocolate lollipops
Candy & lolly bar

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