

## SMALLER PLATES

Ciabatta roll with butter	4 per roll
Grilled brasserie sourdough with sundried tomato, parmesan and herb	9
Half Dozen Oysters – natural	24
Half Dozen Oysters – Kilpatrick	27
Byron Bay stracciatella with peach, heirloom tomatoes, basil and sumac vinaigrette gf/v	22
Fremantle Octopus with new potatoes, green beans, green olive and salsa verde gf	24
Scallop and prawn dumplings with yuzu ponzu, crispy ginger and ginger oil (4 pieces) gf/df	19
Wagyu beef bresaola carpaccio with goats curd, figs, rocket and caramalised balsamic gf	22

## MAINS

Chicken breast Cotoletta with broad leaf rocket, Ologatasi anchovy mayonnaise and lemon df	34
Hibachi grilled beef skewers with eggplant purée, green onion salsa and toasted sesame gf/df	42
Mooloolaba Prawn, bisque, cherry tomato and basil mafaldine	35
Zuchinni, mint, lemon and 36 month Parmigiano Reggiano spaghetti v	26
Fish of the day	MP

## COMMUNAL

Sticky pork loin ribs with fennel slaw, chunky sweet potato fries and chipotle mayonnaise gf/df	72
Date molasses glazed lamb shoulder with roasted carrots, tahini and an orange, date, pistachio salsa gf	99

## SALADS

Vietnamese rice noodle, cooked prawns, pickled vegetables, Asian herbs, Sriracha mayonnaise gf/df	26
Housemade falafels, beetroot hummus, chickpea tabouli, pickled vegetables and tahini dressing gf/df/vg	24

## GRILL

200g Eye Fillet gf/df	52
250g Southern Ranges Grass Fed MBS4+ Scotch Fillet	64
300g Sir Thomas Black Angus 200 Day Grain Fed MBS2+ Sirloin	62

First three options served with lyonnaise potatoes, and your choice of chimmichurri, garlic butter, or red wine jus

## SIDES

Skin on French fries and aioli gf/df/v	9
Roasted green beans, walnuts, pedro ximinez raisins gf/df/vg	12
Mesclun, fresh herbs, radish, classic vinaigrette gf/df/vg	9

**v = vegetarian**  
**vg = vegan**  
**gf = gluten free**  
**df = dairy free**

THE  
CONSERVATORY