

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/df	24
Scallop and prawn dumplings with yuzu ponzu, crispy ginger and ginger oil (4 pieces) 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