

SMALLER PLATES

Ciabatta roll with butter v	4 per roll
Grilled brasserie sourdough with pesto whipped Persian feta and lemon oil v	14
Half Dozen Oysters – Natural	24
Half Dozen Oysters – Kilpatrick	27
Vannella burratina with persimmon, mint and a hazelnut vinaigrette df	22
Salmon burnt ends with sriracha maple glaze, horseradish and dill gf	24
Shitake and shallot dumplings with ginger mushroom broth and golden sesame oil df	19
Blood orange glazed BBQ quail with ancient grains, popped sorghum and quince df	23

MAINS

Grilled dry-aged pork cutlet with pumpkin, raisin purée and smoked almond butter gf	30
Mushroom and veal Marsala with rosemary roasted potatoes	34
Fresh casarecce pasta with pork and fennel sausage, blue cheese and radicchio	29
Housemade potato gnocchi with pumpkin, walnuts and goat cheese v	28
Fish of the day	MP

COMMUNAL

12 hour slow cooked beef short rib with charred corn, creamy slaw and BBQ sauce gf	89
Date molasses glazed lamb shoulder with roasted carrots, tahini and an orange, date, pistachio salsa gf	99

SALADS

Thai red curry fish cakes with Asian noodle salad, sesame vinaigrette and bang bang sauce gf/df	28
Crispy tostones with sweet potato, sweetcorn quinoa salad, avocado, salsa fresca and chipotle mayonnaise vg/df	26

GRILL

200g Darling Downs Eye Fillet Grain Fed MB1+	49
250g Ranges Valley Black Onyx Flank Steak MBS3+	47
300g Ranges Valley Black Onyx Scotch Fillet MBS3+	64
400g Riverine Region Dry Aged Sirloin on the Bone	68

All steaks served with lyonnaise potatoes, and your choice of chimichurri, port and red wine jus, mushroom or pepper and blue cheese

SIDES

Skin on fries and aioli gf/df/v	9
Green beans, roasted grapes, buttered almonds gf	12
Mesclun salad of fresh herbs, radish, classic vinaigrette gf/df/vg	7

v = vegetarian

vg = vegan

gf = gluten free

df = dairy free

THE
CONSERVATORY