

SMALLER PLATES

Half dozen oysters – natural	36
Half dozen oysters – Kilpatrick	39
Homemade focaccia with olive oil df	6
Mooloolaba swordfish crudo with wasabi gel, coconut, ginger vinegar and sugar snaps gf/df	25
Pork dumplings with peanut sauce, toasted peanuts and sesame oil df	20
Spanish style meatballs with romesco sauce and manchego cheese gf	22
Baked gnocchi Sorrentina with Vannella buffalo mozzarella and basil v	22

SALADS

Warmed chicken salad with rocket, lentils and an orange pomegranate dressing gf/df	28
Vegetable kofta skewers with sweet potato hummus, ancient grains and spiced tomato salsa vg	26

MAINS

Soy glazed short rib with kimchi df	44
500g Spring Bay Tasmanian mussels with sauce of the day and homemade focaccia	24
Pork cutlet Cotoletta with fennel and kale puree and salmoriglio df	39
Veal Osso Buco with saffron risotto and gremolata gf	38
Fish of the day	MP

SIGNATURE SHARING

Tandoori spiced lamb shoulder with raita, mango chutney, roti and basmati rice gf	99
1kg Spring Bay Tasmanian mussels with sauce of the day and homemade focaccia	48

GRILL

200g Five Founders carbon neutral eye fillet	49
300g Kidman grain-fed scotch fillet MBS 3	66
300g Grasslands grass-fed sirloin	64

All steaks are gluten-free and served with bone marrow bacon roast chat potatoes and a choice of sauce.

Choose between red wine jus gf/df, chimichurri gf/df, peppercorn gf, or mushroom gf sauce.

SIDES

Skin on chips and aioli gf/df	10
Grilled broccolini with whipped feta and lemon oil gf	12
Rocket and parmesan salad with balsamic dressing gf	10

v = vegetarian

vg = vegan

gf = gluten free

df = dairy free

THE
CONSERVATORY