

SMALLER PLATES

Natural oysters (price per oyster)	2
Kilpatrick oysters (price per oyster)	4
Homemade focaccia with olive oil df	8
Thai flavoured salmon crudo with green curry, kaffir lime and coconut gf/df	26
Veal croquette with tonnato sauce, mustard mayonnaise and caper, celery and radish salad df	24
Barbeque squid with morcilla, potato, mojo verde and pickled chilli gf/df	26
Vannella burratina with fennel jam, dill olive oil and pistachios v/gf	22
French onion soup	19

SALADS

Warmed chicken salad with rocket, lentils and orange pomegranate dressing gf/df	28
Ancient grains, charred cauliflower and blackened zucchini with labneh and orange peel v	24

MAINS

Spaghetti alla puttanesca with Moreton Bay bug and basil	42
Crispy glazed pork knuckle with green onion and Chinese cabbage gf/df	39
Beetroot risotto with gorgonzola and toasted walnuts gf	30
Lamb noisettes with couscous, peas, broad beans and mint jelly	39
Chicken fricasée with mushrooms, roasted sunchokes and spinach gf	44
Fish of the day	48

SIGNATURE SHARING *(allow 30 minute wait)*

1kg porchetta with roasted autumn vegetables, apple and quince purée and calvados jus gf	99
Tandoori spiced lamb shoulder with raita, mango chutney, roti and basmati rice	99

GRILL

*Beef Month Menu Available - Ask our team*

All steaks are gluten-free and served with duck fat fondant potato	
Choose between red wine jus gf/df, chimichurri gf/df, peppercorn gf, or mushroom sauce gf	

SIDES

Skin on chips and aioli gf/df	10
Sweet potato chips tossed in herbed salt served with aioli gf/df	11
Grilled broccolini with whipped feta and lemon oil gf	12
Rocket and parmesan salad with balsamic dressing gf	10
Roasted chat potatoes with garlic herb oil gf/df	14

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

THE  
CONSERVATORY