

The Conservatory

Chicken Caesar Salad \$22

Prawn & Spinach Salad, Candied Cashews, Honey & Seeded Mustard Dressing \$24

Roast Butternut Pumpkin Soup, Baby Herbs \$15 (V)*

Grilled Shark Bay Prawn and Avocado Bruschetta \$24

Snapper Tacos, Tomato, Onion and Coriander Salsa, Mayonnaise \$24

Cheese and Bacon Beef Burger with French Fries \$29

Croque-Monsieur Grilled Ham and Cheese Sandwich, Onion & Tomato Chutney \$22

Spanish Omelette, Capsicum, Onion, Sliced Cured Ocean Trout & Wild Rocket \$24

Chicken Curry served with Rice, Pappadum, Chutney and Pickles \$28

Butterflied Tenderloin Steak and Fries, Garden Salad \$32

Baked Huon Salmon with Eggplant Caviar and Lemon Aioli \$38

Desserts

Goat's Milk Panna Cotta, Stewed Rhubarb & Vanilla Compote \$20

Australian & European Cheese with Honeycomb & a Selection of Biscuits \$20

Ice Cream Selection, Meringue & Chocolate \$20

White Wines by the glass

Cape Mentelle, SBS, Margaret River \$13

Atticus, Chardonnay, Margaret River \$26

Pascal Jolivet, Sauvignon Blanc, Sancerre, France \$24

Empirica Gewürztraminer, Great Southern \$14

Xanadu Premium, Chardonnay, Margaret River \$18

Castelli Estate, Riesling, Great Southern \$13

Torbreck "The Steading Blanc" VMR, Barossa Valley \$13

Red Wines by the glass

The Vintners Ridge Estate, CabSav, Margaret River \$13

Leeuwin Estate Art Series, CabSav, Margaret River \$29

Swinney, "Tirra Lirra" Temp/CabSav/Grenache \$14

Torbreck "Philipuo", Grenache, Barossa Valley \$18

Kaesler „The Bogan“, Shiraz, Barossa Valley \$19

Marchand & Burch, Pinot Noir, Mount Baker \$21

While we endeavour to cater to special dietary requirements,
we are unable to guarantee dishes are entirely free of all traces of allergens

We accept all major credit cards, surcharges apply