

# *The Conservatory*

## *To Start*

<b>Roast Butternut Pumpkin Soup</b> , Goat's Cheese & Baby Herbs (Vegetarian)	22
<b>Chicken Liver &amp; Brandy Pate Jar</b> , Cabecera de Cerdo, Crisp Bread	26
<b>Citrus Cured Tasmanian Ocean Trout</b> , Salmon Pearls, Dill Crème Fraiche	24
<b>Caesar Salad</b> , Croutons, Boiled Eggs, Pancetta [Chicken Optional]	22

## *Main Dishes*

<b>Seared Exmouth Goldband Snapper</b> , Shaved Fennel & Peas, Macadamia Nuts	46
<b>Dorper Lamb Rump</b> , Braised Black Eye & Cannellini Beans, Winter Vegetables	47
<b>Baked Barramundi</b> , Saffron and Israeli Cous Cous, Mushrooms	48
<b>Cheese and Bacon Beef Burger</b> , French Fries	29
<b>Chicken Curry</b> , Rice, Poppadum, Chutney and Pickles	28

## *From the Grill*

<b>Stockyard Black Angus Ribeye</b> , 300gms,	49
<b>Stockyard Black Angus Fillet</b> , 200gms	49
<b>Shark Bay King Prawns</b>	49

*All grilled dishes are served with Herbed Crushed Potatoes and Vine Ripened Tomatoes.*

## *Side Dishes*

Mixed Green Salad	12	Roasted Baby Beetroot, Candied Balsamic Dressing	12
Roasted Chat Potato & Herbs	12		
Green Beans & Garlic Butter	12	Steamed Broccolini, Almonds & Olive Oil	12

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.*

