

# THE CONSERVATORY RESTAURANT

---

## BREADS

---

<b>Garlic Bread</b>	\$6.50
<i>with grilled parmesan &amp; parsley pesto</i>	
<b>Grilled Flatbread</b>	\$8.50
<i>with roasted pepper hummus, feta &amp; a herb dip</i>	
<b>Bruschetta</b>	\$8.50
<i>with grilled sardines, fresh tomato &amp; a caper &amp; parsley salsa verde</i>	
<b>Fried Māori Bread</b>	\$8.50
<i>with bacon, chilli jam &amp; whipped butter</i>	
<b>Baked Buffet Style Bread Rolls</b>	\$6.50
<i>served with butter</i>	

## ENTRÉES

---

<b>Soup Of The Day</b>	\$10.50
<i>Chefs creation, please ask waitstaff for todays specialty</i>	
<b>Chargrilled Chicken</b>	\$16.90
<i>with salad greens, tomato, cucumber &amp; mango with a lime &amp; chilli dressing finished with roasted cashew nuts</i>	
<b>Aloo Bajji</b>	\$13.50
<i>Indian spiced potato &amp; spinach fritters with tomato kasundi an avocado raita served with a coriander &amp; coconut salad</i>	
<b>Kaimoana Casserole</b>	\$15.90
<i>Fish, prawns, squid &amp; mussels in a white wine &amp; garlic veloute (white sauce) finished with a parmesan herb crumb</i>	
<b>Smoked Porkbelly</b>	\$15.50
<i>Skinless ovenbaked porkbelly with pickled aromatic spiced red cabbage served with a vanilla &amp; apple mousse</i>	

*Please note our entrees are available as mains check with your waitstaff*

## MAINS

---

<b><i>Chargrilled Beef Fillet</i></b>	<b>\$32.50</b>
<i>Fillet mignon served with a puff pastry parcel filled with mushroom &amp; bacon pate, finished with grilled asparagus &amp; a port wine jus</i>	
<b><i>Fish of the Day</i></b>	<b>\$29.00</b>
<i>Based on availability please ask waitstaff for details</i>	
<b><i>Fettuccine</i></b>	<b>\$23.00</b>
<i>Bacon and prawn fettuccine in a garlic cream sauce, topped with parmesan cheese &amp; a poached egg (vegetarian option available please ask waitstaff)</i>	
<b><i>Chicken Thigh Fillet</i></b>	<b>\$26.50</b>
<i>Panfried chicken thigh fillet with crumbed camembert served with an apricot &amp; lemon pepper glaze</i>	
<b><i>Vegetable Dumplings</i></b>	<b>\$22.50</b>
<i>in a miso broth with brocolli, cabbage, capsicum, mushrooms &amp; bok choy served with sweet chilli &amp; soy dipping sauces</i>	
<b><i>Roasted Sirloin Steak</i></b>	<b>\$25.90</b>
<i>with a mustard herb crust, mushroom &amp; capsicum casserole &amp; yorkshire pudding</i>	
<b><i>Norrie Beef Burger</i></b>	<b>\$22.50</b>
<i>Double beef &amp; cheese, bacon, homemade BBQ tomato relish, with a lettuce &amp; gherkin salad</i>	
<b><i>Lamb Rump</i></b>	<b>\$26.90</b>
<i>Roasted lamb rump with a cumin spice rub, chargrilled red peppers, spinach pesto and a yoghurt feta dressing</i>	
<b><i>Angus Chicken Burger</i></b>	<b>\$23.50</b>
<i>Moroccan spiced chicken thigh with swiss cheese, avocado, and garlic aioli with a tomato &amp; jalapeno salad</i>	

*All meals can be made to suit any dietary requirements please talk to waitstaff*

## SIDES

### SALADS & VEGETABLES

---

*All \$4.50*

***B.L.T Salad***

*Bacon, lettuce & tomato*

***Greek Salad***

*Tomato, cucumber, onion, feta & olives*

***Steamed Vegetables***

*Seasonal steamed vegetables with potato, herbs and olive oil*

***Lettuce Salad***

*iceburg lettuce, tomato, red onion, capsicum & orange with a lemon and herb vinaigrette*

### POTATOES

---

*All \$4.50*

***Hand Cut Fries***

*Moroccan spiced hand cut fries with garlic aioli*

***Creamy Mashed Potatoes***

*with garlic & fresh parsley*

***Potato Wedges***

*with sour cream & sweet chilli*

***Sauteed Potatoes***

*with bacon, onion, herbs & cracked pepper*

***Fries***

*served with tomato sauce*

***Creamed Potatoes***

*Diced potato in a cream sauce with mild cheddar & cracked pepper*

### EXTRAS

---

*All \$4.50*

***Onion Rings***

*in a crispy fried batter*

***Steamed Jasmine Rice***

*with saffron, onions & aromatic spices*

***Fried Eggs***

*Three fried eggs cooked to your liking*

## DESSERTS

---

**Chocolate Baileys Mousse** \$12.50  
*in a chocolate cup, served with an espresso shot and  
an orange tuile biscuits*

**Eton Mess** \$10.50  
*Crunchy meringue, whipped cream, strawberry compote & yoghurt  
with dark chocolate chunks*

**White Chocolate Creme Brûlée** \$12.00  
*with berry port compote jelly & almond biscotti*

**Pumpkin Steamed Pudding** \$12.00  
*with roasted pecan nuts, butterscotch sauce & a homemade coconut  
icecream*

**Ice Cream Sundae** \$6.50  
*Vanilla ice cream with your choice of chocolate sauce, butterscotch sauce  
sauce or strawberry couli served with a chocolate chip cookie crumble*

**Cheese & Cracker Platter** \$14.50  
*Camembert, creamy blue cheese, cumin gouda served with  
a grape & apple chutney*

*GF Desserts available please ask waitstaff*

---

## TEA & COFFEE

**TEA** \$3.50

*Earl Grey*

*English Breakfast*

*Herbal Selection*

**LIQUOR COFFEE** \$7.50

*Café Baileys (Irish Cream)*

*Café Calypso (Kahlua)*

*Café Murphy (Irish Whiskey)*

**COFFEE** \$4.50

*Americano*

*Café Latte*

*Cappuccino*

*Espresso*

*Flat White*

*Long Black*

*Mochaccino*

*Decaffeinated Coffee available on request*