

SAMPLE MENU

THE CONSERVATORY



SNACKS

MARINATED OLIVES Cerignola, Kalamata & Ligurian	\$11
HOUSEMADE FOCACCIA Whipped Ricotta, Blistered Tomatoes, Confit Garlic	\$15
MORTADELLA CROQUETTES Crispy Croquettes filled with Mortadella, Mozzarella, Nduja Mayo	\$18
PORTARLINGTON MUSSELS Lightly Pickled Mussels, Saffron Aioli, Chilli	\$25
CRISPY SQUID Lightly Flash Fried Local Squid, Squid Ink Aioli	\$24
SPICY POPCORN CHICKEN Bitesize Crunchy Chicken, Nduja Mayo	\$22
CHICORY Broadbean Dip, Sauteed Chickory with Garlic & Chilli	\$24
SALUMI BOARD Italian & Local Salumi, Buffalo Mozzarella & Taralli	\$34

PIZZA ROMANA

MARGHERITA San Marzano Tomatoes, Mozzarella, Basil, Stracciatella	\$27
DIAVOLA San Marzano Tomatoes, Mozzarella, Calabrese Salame, Nduja	\$29
BOLOGNA Pistachio Pesto, Mozzarella, Stracciatella, Mortadella	\$29
TARTUFO Mozzarella, Sauteed Porcini & Mix Mushrooms, Truffle Crème, Rocket, Parmigiano	\$29

MAINS

GNOCCHI SORRENTINA Terracotta Baked Housemade Gnocchi With Tomato Sugo, Smoked Mozzarella, Parmesan Cheese	\$34
SPAGHETTI MARINARA Housemade Spaghetti with Prawns, Mussels, Clams, Zucchini Crème, finished in a Garlic Chilli Seafood Bisque	\$38
RIGATONI, DUCK RAGU Housemade Rigatoni with a Slow Cooked Duck Leg Ragù, Aromatic Herbs, Parmesan Cheese	\$35
DOUBLE SMASHED CHEESEBURGER Smashed Beef Patties, Double Cheese, Pickles, Secret Sauce, Lettuce, Fries <i>Add Handcut Tripled Cooked Chips \$4</i>	\$31
FISH & CHIPS Crispy Tempura Beer Batter Fish Of The Day, Housemade Tartare, Fries <i>Add Handcut Tripled Cooked Chips \$4</i>	\$35
CHICKEN ALLA VODKA Crispy Chicken Schnitzel, Spicy Vodka & Cheese Sauce, Fries <i>Add Handcut Tripled Cooked Chips \$4</i>	\$36
250G PORTERHOUSE Grass Fed O'connor Black Angus, Salmoriglio, Horseradish Slaw <i>Add Handcut Tripled Cooked Chips \$4</i>	\$48
400G RIBEYE STEAK Portoro 100-day certified grain fed rib eye on bone, jus, fries <i>Add Handcut Tripled Cooked Chips \$4</i>	\$68
PULLED BEEF & MARROW PIE Slow Braised Beef, Mushrooms, Rich Gravy, Flaky Pastry, Rosemary & Pepper Pie (serves 2) <i>Please allow 25 mins</i>	\$65

SIDES

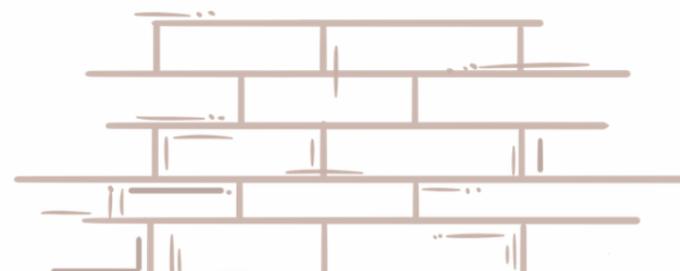
HANDCUT TRIPLE COOKED CHIPS Hand Cut Crisp Golden & Fluffy	\$12
ROCKET SALAD Rocket, Toasted Walnuts, Shaved Pears, Truffle Honey & Parmigiano	\$14
ROASTED CAULIFLOWER SALAD Toasted Fregola, Roasted Cauliflower, Pine Nuts, Olives, Raisins, Pecorino Cheese	\$16
CHARRED BROCCOLINI Stracciatella, Hot Honey, Crushed Pistachios	\$14

KIDS

CHEESEBURGER Smashed Beef Patty, Cheese, Ketchup	\$16
FISH CHIPS Battered Fish, Fries, Ketchup	\$18
GNOCCHI POMODORO Housemade Gnocchi, Tomato Sugo	\$17

DESSERTS

STICKY DATE MILLEFOGLIE Crisp Puff Pastry Layered With Warm Sticky Date Pudding, Salted Butterscoth Sauce, Sweet Ricotta Mousse, Candied Walnuts	\$16
TIRAMISU Coffee & Kahlua-Soaked Biscuits, Whipped Mascarpone, Cocoa	\$15
CANNOLI Pistachio ricotta mousse, White Chocolate crumble, Pistachio Salsa, Pistachio Crumble	\$15



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