

# THE CONSERVATORY

## SNACKS

<b>MARINATED OLIVES</b> Cerignola, Kalamata & Ligurian	\$11
<b>OYSTERS</b> Little Swanport, Tasmania Oysters Freshly Shucked to Order, Served with Lemon & Champagne Shallot Vinegarette. <i>Only available Friday to Sunday or until sold out</i>	½ doz \$36 doz \$72
<b>HOUSE MADE FOCACCIA</b> Whipped Ricotta, Blistered Cherry Tomatoes, Confit Garlic	\$15
<b>BUFFALO BURRATA</b> Marinated Roasted Capsicums Salad	\$25
<b>PORTARLINGTON MUSSELS</b> Sauteed with Garlic & Chilli, Served with Toasted Focaccia	\$25
<b>CRISPY SQUID</b> Lightly Flash Fried Local Squid, Squid Ink Aioli	\$24
<b>SPICY POPCORN CHICKEN</b> Bitesize Crunchy Chicken, 'Nduja Mayo	\$22
<b>SALUMI BOARD</b> Italian & Local Salumi, Buffalo Mozzarella & Taralli	\$34

## SIDES

<b>FRIES</b>	\$10
<b>HANDCUT TRIPLE COOKED CHIPS</b> Hand Cut Crisp, Golden & Fluffy	\$15
<b>ROCKET SALAD</b> Rocket, Toasted Walnuts, Shaved Pears, Truffle Honey & Parmigiano	\$14
<b>ROASTED CAULIFLOWER SALAD</b> Toasted Fregola, Roasted Cauliflower, Pine Nuts, Olives, Raisins, Pecorino Cheese	\$16
<b>CHARRED BROCCOLINI</b> Stracciatella, Hot Honey, Crushed Pistachios	\$14

## MAINS

<b>GNOCCHI SORRENTINA</b> Terracotta Baked Housemade Gnocchi With Tomato Sugo, Smoked Mozzarella, Parmesan Cheese	\$34
<b>SPAGHETTI GAMBERI</b> House Made Spaghetti with Prawn Meat, 1 King Prawn, Cherry Tomatoes, Finished in a Garlic Chilli Seafood Bisque	\$39
<b>RIGATONI, DUCK RAGU</b> House Made Rigatoni with a Slow Cooked Duck Leg Ragù, Aromatic Herbs, Parmesan Cheese	\$36
<b>FISH &amp; CHIPS</b> Crispy Tempura Beer Batter Fish Of The Day, Housemade Tartare, Fries <b>Add Handcut Tripled Cooked Chips \$4</b>	\$35
<b>CHICKEN ALLA VODKA</b> Crispy Chicken Schnitzel, Spicy Vodka & Cheese Sauce, Fries <b>Add Handcut Tripled Cooked Chips \$4</b>	\$36
<b>250G PORTERHOUSE</b> Grass Fed O'Connor Black Angus, Salmoriglio, Horseradish Slaw <b>Add Handcut Tripled Cooked Chips \$4</b>	\$48
<b>400G RIB EYE STEAK</b> Portoro 100-day Certified Grain Fed Rib Eye On Bone, Jus, Fries <b>Add Handcut Tripled Cooked Chips \$4</b>	\$68
<b>PULLED BEEF &amp; MARROW PIE</b> Slow Braised Beef, Mixed Mushrooms, Rich Gravy, Flaky Pastry, Rosemary & Pepper Pie (serves 2) <i>Please allow 25 mins</i>	\$68

## KIDS

<b>CHICKEN POPCORN</b> Bitesize Crunchy Chicken, Fries, Ketchup	\$16
<b>FISH &amp; CHIPS</b> Battered Fish, Fries, Ketchup	\$18
<b>GNOCCHI POMODORO</b> House Made Gnocchi, Tomato Sugo	\$18

## DESSERTS

<b>STICKY DATE MILLEFOGLIE</b> Crisp Puff Pastry Layered With Warm Sticky Date Pudding, Salted Butterscotch Sauce, Sweet Ricotta Mousse, Candied Walnuts	\$16
<b>TIRAMISU</b> Coffee & Kahlua-Soaked Biscuits, Whipped Mascarpone, Cocoa	\$15
<b>CANNOLI</b> Whipped Pistachio Ricotta Mousse, Pistachio Salsa, Pistachio Crumble	\$15

## SHARING MENU

(MINIMUM GROUP OF 3)  
GROUPS 10+ ARE REQUIRED TO DINE WITH OUR  
\$65 PP SHARING MENU

### CHOOSE 2 ENTRÉES

House Made Focaccia  
Crispy Squid  
Buffalo Burrata  
Salumi Board

### CHOOSE 2 MAINS

Gnocchi Sorrentina  
Rigatoni, Duck Ragù  
Fish & Chips  
Pulled Beef & Marrow Pie

*Add on \$15pp - Portoro 100-day certified grain fed rib eye on bone, jus, fries*

### CHOOSE 2 SIDES

Hand Cut Triple Cooked Chips  
Rocket Salad  
Roasted Cauliflower Salad

### DESSERT

Tiramisu

STILL & SPARKLING WATER IS COMPLIMENTARY.

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PLEASE NOTE A 10% SURCHARGE APPLIES ON  
SUNDAYS AND 15% ON PUBLIC HOLIDAYS.

# THE CONSERVATORY

## CLASSIC

<b>AMERICANO</b> Bitter, Sweet Vermouth, Soda	\$20
<b>OLD FASHIONED</b> Bourbon, Sugar Syrup, Angostura	\$21
<b>DRY MARTINI</b> Gin/Vodka, Vermouth	\$22
<b>GIMLET</b> Gin, Lime Juice, Sugar Syrup	\$21
<b>TOMMY'S MARGARITA</b> Tequila, Lime, Agave	\$22
<b>COSMOPOLITAN</b> Vodka, Triple Sec, Cranberry, Lime	\$23
<b>MANHATTAN</b> Bourbon or Rye, Sweet Vermouth, Bitters	\$24

## FROM ITALY WITH LOVE

<b>MILANO-TORINO (MITO)</b> Bitter, Sweet Vermouth	\$22
<b>NEGRONI</b> Gin, Bitter, Sweet Vermouth	\$22
<b>ESPRESSO MARTINI</b> Vodka, Coffee Liqueur, Espresso	\$23
<b>AMARETTO SOUR</b> Amaretto, Lemon Juice, Sugar, Egg White Optional	\$24
<b>CLASSIC SPRITZ (TAP)</b> Served over ice	\$18
<b>LIMONCELLO SPRITZ (TAP)</b> Served over ice	\$18

## SPARKLING

	GLASS	BOTTLE
<b>CHANDON NV</b> Brut, Yarra Valley (VIC)	\$15	\$55
<b>MARSURET</b> "L'Ars" Prosecco, Valdobbiadene Treviso (Italy)		\$63

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## WHITE WINE

	GLASS	BOTTLE
<b>PENFOLDS</b> Autumn Riesling, Adelaide (SA)	\$15	\$54
<b>B.L.O</b> Cataratto Chardonnay, Ragusa Sicily (Italy)	\$16	\$68
<b>LIENERT VINEYARDS</b> "Tierra del Puerco" Fiano, Barossa Valley (SA)	\$15	\$56
<b>BIRD IN HAND</b> Chardonnay, Adelaide Hills (SA)	\$16	\$67
<b>SAINT CLAIR</b> Sauvignon Blanc, Marlborough (NZ)		\$68
<b>BENNETTS ON BELLARINE</b> Sauvignon Blanc, Bellarine Peninsula (VIC)		\$64
<b>COLUTTA</b> Pinot Grigio, Friuli Venezia Giulia (Italy)		\$88
<b>MULLINE</b> Rosé, Shiraz, Pinot Noir, Pinot Gris, Geelong (VIC)	\$16	\$66
<b>BANKS ROAD</b> Pinot Gris, Bellarine Peninsula (VIC)		\$70
<b>ZACCAGNINI</b> "Tralcetto", Trebbiano d' Abruzzo, Abruzzo (Italy)		\$82

## RED WINE

<b>WYNNS</b> Cabernet Sauvignon, Coonawarra (SA)	\$16	\$64
<b>VINFOLK</b> Pinot Noir, Yarra Valley (VIC)	\$16	\$67
<b>BOUCHER</b> Heathcote Shiraz, Heathcote (VIC)	\$15	\$56
<b>LIENERT VINEYARDS</b> "Tierra del Puerco" Malbec, Barossa Valley (SA)	\$15	\$57
<b>NESPOLI</b> Sangiovese, Emilia-Romagna (Italy)		\$73
<b>SHADOWFAX</b> "Geelong" Pinot Noir, Geelong (VIC)		\$80
<b>BANKS ROAD</b> Shiraz, Bellarine Peninsula (VIC)		\$80
<b>MULLINE</b> "Nouveau" Pinot Noir/Shiraz, Geelong (VIC)		\$80
<b>ICARDI</b> "Langhe" Nebbiolo, Piemonte (Italy)		\$90

## BEER

	ON TAP	SCHOONER	PINT
	Pivot City Lager	\$11	\$16
	Carlton Draught	\$13	\$17
	Guinness	-	\$18
	Barwon Heads Brewing Mid	\$13	\$17
	Great Ocean Road Brewing	\$14	\$18
	Barwon Heads Brewing Japanese Lager	\$14	\$18
	Blackman's Brewery Winnie Cider (Apple)	\$14	\$18
	Stringrays Finest XPA	\$13	\$17
	<b>BOTTLE &amp; CAN</b>		
	James Boag's Premium Lager		\$12
	James Boag's Premium Light		\$12
	Stone Wood Pacific Ale		\$12
	Asahi Super Dry		\$11
	Peroni Nastro Azzurro		\$11
	Corona Extra		\$12
	Heaps Normal Quiet Xpa		\$10
	Heaps Normal Another Lager		\$10
	Heaps Normal Third Ipa		\$10
	Blackman's Juicy Banger		\$12
	Bertie Apple Cider Brewing		\$11
	Bundaberg Ginger Beer		\$11

## HOUSE SPIRITS

VARIOUS BRANDS AVAILABLE From \$14

## MOCKTAILS

<b>COASTAL CITRUS FIZZ</b> Orange, Lemon, Honey, Soda, Mint	\$12
<b>RUBY ROSEMARY COOLER</b> Pomegranate, Lime, Rosemary, Soda	\$12
<b>GINGER LIME NOJITO</b> Lime, Mint, Ginger Beer, Sugar	\$14
<b>SOFT DRINKS</b>	\$6

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