

# THE CONSERVATORY

## SNACKS

<b>MARINATED OLIVES (V,VG,GF)</b> Cerignola, Kalamata & Ligurian.	\$11
<b>OYSTERS (GF)</b> Little Swanport, Tasmania Oysters Freshly Shucked to Order, Served with Lemon & Champagne Shallot Vinaigrette. Only available Friday to Sunday or until sold out	½ doz \$36 doz \$72
<b>HOUSEMADE FOCACCIA (V)</b> Whipped Ricotta, Blistered Cherry Tomatoes, Confit Garlic	\$15
<b>BUFFALO BURRATA (V,VG,GF)</b> Beetroot Relish, Charred Tomato, Horseradish Dressing, Watercress	\$25
<b>PORTARLINGTON MUSSELS (GFO)</b> Sautéed with Garlic & Chilli, Served with Toasted Focaccia	\$25
<b>GRILLED SQUID (GF)</b> Endive, Lemon Pepper, Radish, Cucumber, Mint	\$24
<b>SALUMI BOARD</b> Australian & Local Salumi	\$34

## SIDES

<b>FRIES</b>	\$10
<b>ROASTED POTATOES</b>	\$16
<b>ROCKET SALAD (V,GF)</b> Rocket, Toasted Walnuts, Shaved Pears, Truffle Honey & Parmigiano	\$14
<b>ROASTED CAULIFLOWER SALAD (V,GF)</b> Toasted Fregola, Roasted Cauliflower, Pine Nuts, Olives, Raisins, Pecorino Cheese	\$16

## MAINS

<b>GNOCCHI SORRENTINA (V)</b> Terracotta Baked Housemade Gnocchi With Tomato Sugo, Smoked Mozzarella, Parmesan Cheese	\$34
<b>SPAGHETTI GAMBERI</b> Housemade Spaghetti with Prawn Meat, 1 King Prawn, Cherry Tomatoes, Finished in a Garlic Chilli Seafood Bisque	\$39
<b>FISH (GFO)</b> Crispy Tempura Beer Batter Fish Of The Day, Roast Potato, Tarragon Remoulade, Freeze Dried Vinegar	\$35
<b>GRILLED HALF CHICKEN (GF)</b> Lemon Dressing, Hazelnut Yogurt, Grilled Zucchini, Oregano	\$36
<b>240G FLANK (GF)</b> 6+ Wagyu Flank, Charred Broccoli, Sour Onion, Sherry Maple Dressing, Salsa Verde	\$48
<b>PULLED BEEF &amp; MARROW PIE</b> Slow Braised Beef, Mixed Mushrooms, Rich Gravy, Flaky Pastry, Rosemary & Pepper Pie (serves 2) Please allow 25 mins	\$68
<b>MARKET FISH (GF)</b> Pickle Fennel, Roast Pumpkin, Lemon Myrtle, Caper Bitter Sauce	\$45

## KIDS

<b>FISH &amp; CHIPS</b> Battered Fish, Fries, Ketchup	\$18
<b>GNOCCHI POMODORO (V)</b> House Made Gnocchi, Tomato Sugo	\$18

PLEASE NOTIFY STAFF OF ANY ALLERGIES.

V - Vegetarian VG - Vegan GF - Gluten Free  
GFO - Gluten Free available as option

## DESSERTS

<b>STRAWBERRY CHEESECAKE</b>	\$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  
Grilled Squid  
Buffalo Burrata  
Salumi Board

### CHOOSE 2 MAINS

Gnocchi Sorrentina  
Spaghetti Gamberi  
Fish & Chips  
Pulled Beef & Marrow Pie

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

### CHOOSE 2 SIDES

Roasted Potatoes  
Rocket Salad  
Roasted Cauliflower Salad

### DESSERT

Tiramisu

STILL & SPARKLING WATER IS COMPLIMENTARY.

SHARE YOUR MEMORIES  
@THEQUEENSCLIFFHOTEL



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