

THE CONSERVATORY

SNACKS

MARINATED OLIVES (V,VG,GF) Cerignola, Kalamata & Ligurian.		\$11
OYSTERS (GF) 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 doz	\$30 \$55
HOUSEMADE FOCACCIA (V) Whipped Ricotta, Blistered Cherry Tomatoes, Confit Garlic		\$15
BUFFALO BURRATA (V,VG,GF) Beetroot Relish, Charred Tomato, Horseradish Dressing, Watercress		\$19
PORTARLINGTON MUSSELS (GFO) Sauteed with Tomato, Garlic, Chilli & Sweet Vermouth. Served with Toasted Focaccia		\$25
GRILLED SQUID (GF) Endive, Lemon Pepper, Radish, Cucumber, Mint		\$24
SALUMI BOARD Australian & Local Salumi		\$34

SIDES

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

STILL & SPARKLING WATER IS COMPLIMENTARY.

MAINS

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

PLEASE NOTIFY STAFF OF ANY ALLERGIES.

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

SHARE YOUR MEMORIES
@THEQUEENSCLIFFHOTEL



KIDS

FISH & CHIPS Battered Fish, Fries, Ketchup	\$18
GNOCCHI POMODORO (V) House Made Gnocchi, Tomato Sugo	\$18

DESSERTS

CITRUS CHEESECAKE Shortbread Biscuits, Sunrise Lime	\$16
TIRAMISU Coffee & Kahlua-Soaked Biscuits, Whipped Mascarpone, Cocoa	\$15
COCONUT PARFAIT (VG, GF) Mango Jam, Hazelnut Crumble	\$16

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