

THE CONSERVATORY

SNACKS

- focaccia, whipped ricotta, balsamic 8 v
- cornbread, pickled jalapeno, sour cream 18 v
- mushroom & leek croquette, preserved lemon, parsley pesto 6 v

FROM THE SEA

- oysters, lemon aspen dressing 6 for 30 or 12 for 55 df gf
- tiger prawns, hummus, smoked peppers, tarragon, crispy garlic, za'atar 32 gfo
- southern scallops, ginger broth, seaweed gremolata 25 df
- cured swordfish, coconut, lime, passionfruit, yam, vietnamese mint 25 df gf

SMALL PLATES

- prosciutto di san daniele, mango chutney, oregano, mandarin oil 28 df gf
- roasted carrots, macadamia, coriander seed 18 vg df gf
- lebanese eggplant, fennel, green beans, quinoa 18 vg df gf
- local tomatoes, pecorino custard, chickpeas, smoked peppers, herb salad 24 v vgo gf
- asparagus, harissa labneh, oyster mushroom, rye 22 v vgo

MAIN DISHES

- market fish, buttermilk, lemon myrtle, turnip, dashi, parsley oil 48 gf
- pan roasted chicken, preserved lemon, leek, sweet potato, goat's curd, za'atar 45 gf
- fettuccine, moreton bay bugs, scallops, smoked corn, guindillas, thai basil 48 df
- smoked duck salad, french lentils, witlof, red oak, walnut, pomegranate molasses 39 df gf
- risotto, dill, sweet peas, zucchini, miso, lemon balsamic 36 vg df gf

FROM THE GRILL

- victorian angus porterhouse, roast zucchini puree, red wine jus 200g 55 df gf
- apple-brined marque pork cutlet, braised apple, cabbage 300g 48 gf
- london valley dry-aged lamb rack, roasted cauliflower, mint sauce 3-points 65 df gf
- victorian angus ribeye, cafe de paris butter, red wine jus 800g 165 gf

SIDES

- potato-thyme gratin 16 v gf
- iceberg wedge, celery, cheddar, burnt honey mayonnaise 15 v gf
- fries 12 v

v vegetarian | vg vegan | vgo vegan option available | df dairy free | gf gluten free | gfo gluten free option available

Please notify staff of any allergies. While every effort is made to accommodate dietary requirements, we cannot guarantee that dishes are completely free of allergens or cross-contamination.

We proudly serve all-australian seafood. All meat served is ethically sourced from trusted producers committed to responsible and sustainable farming practices.

Please note a 10% surcharge applies on sundays and 15% on public holidays.

THE QUEENSCLIFF HOTEL

est. 1888