



The Conservatory

MENU



MAPLE RHUBARB CRUMBLE PIE 12

Served with creme anglaise, mixed berry coulis & vanilla bean ice cream.

WARM DOUBLE CHOCOLATE BROWNIE 12

Served with strawberry coulis & salted caramel chocolate & almond ice cream.

VANILLA BEAN PANNA COTTA (GF) 12

Served with black Doris plum coulis & pistachio crumb.

BAKED RICOTTA CHEESECAKE 13

Served with blueberry compote & Chantilly cream.

| Coffees

	Reg	Lrg
Flat White	4	4.5
Latte		4.5
Cappuccino	4	4.5
Short Black	4	
Long Black	4	
Mochaccino	4.5	
Hot Chocolate	5.0	

Special coffees available.
Please ask your server.



Desserts



Drinks List

House Pour Wines

- Riverstone Sauvignon Blanc
 - Riverstone Chardonnay
 - Riverstone Pinot Gris
 - Riverstone Merlot
 - Riverstone Pinot Noir
- Glass: 6.5 Bottle: 24.0

White Wines

| Sauvignon Blanc

- | | | |
|------------------------------|-----|----|
| Stoneleigh Sauvignon Blanc | 7.5 | 31 |
| Oyster Bay Sauvignon Blanc | 8.0 | 32 |
| Wither Hills Sauvignon Blanc | 8.5 | 33 |

| Pinot Gris

- | | | |
|-------------------------|-----|----|
| Stoneleigh Pinot Gris | 7.5 | 31 |
| Oyster Bay Pinot Gris | 8.0 | 32 |
| Wither Hills Pinot Gris | 8.5 | 33 |

| Chardonnay

- | | | |
|-----------------------|-----|----|
| Stoneleigh Chardonnay | 7.5 | 31 |
| Oyster Bay Chardonnay | 8.0 | 32 |

Red Wines

| Merlot

- | | | |
|--------------------------------|-----|----|
| Oyster Bay Merlot | 8.5 | 33 |
| Villa Maria Private Bin Merlot | 8.0 | 31 |

| Pinot Noirs

- | | | |
|------------------------------------|-----|----|
| Stoneleigh Pinot Noir | 8.0 | 32 |
| Oyster Bay Pinot Noir | 8.5 | 33 |
| Villa Maria Private Bin Pinot Noir | 9.5 | 36 |
| Wither Hills Pinot Noir | 9.5 | 38 |

| Shiraz

- | | | |
|------------------------|-----|----|
| Wyndham Bin 555 Shiraz | 8.0 | 32 |
|------------------------|-----|----|



Beers (Bottled)

- | | |
|---------------------------|-----|
| Corona | 6.5 |
| Steinlager (Classic/Pure) | 6.5 |
| Heineken | 6.5 |
| Heineken Light | 6.5 |
| Heineken 0.0% | 6.5 |
| Stella Artois | 6.5 |
| Export Citrus 2.0% | 5.5 |

Tap Beer

We have a wide range of tap beer available. These can be purchased from the bar inside the club.

Sparkling Wine

- Lindauer Sparkling Range
 200mL: 8.0 750mL: 28.0

By The Bottle

- | | |
|--------------------------------------|----|
| | 50 |
| Villa Maria Cellar Selection Syrah | 52 |
| Mt Difficulty Roaring Meg Pinot Noir | |

Non-Alcoholic

- | | |
|------------|-----|
| | 3.5 |
| Bundaberg | 4.0 |
| Hopts Soda | 4.0 |
| Red Bull | |

We also have a range of fresh juice and soft drinks available, so please ask your server.





PARMESAN POLENTA STICKS (V) 12

Served with tomato chilli jam.

GARLIC BREAD 11

Fresh ciabatta pull-apart loaf, lightly toasted, then filled with roasted garlic butter and cheese.

SEARED SCALLOPS (GF) 13

Served with crispy prosciutto & corn puree.

SESAME PRAWNS 14

Served with coconut rice & mango salsa.

STEAMED DUMPLINGS 14

Chicken & Chive or Pork & Shrimp.

Served with dipping sauces.



Entrées



Kids Menu

For kids aged 14 and under

Main Meals 9.5

Buttermilk chicken tenders with shoestring fries & tomato sauce.

Handmade ham, cheese & pineapple pizza.

Crumbed fish goujons with shoestring fries & tartare sauce.

Gourmet cheeseburger with shoestring fries.

Desserts 7

Icecream Sundae
Choose from Strawberry, Chocolate, Caramel or Passionfruit.

Mini Doughnuts, served with vanilla bean icecream.





CAESAR SALAD (V)(GF) 16

Cos lettuce, crispy ciabatta croûtons, shaved parmesan & a coddled egg all tossed in a caesar dressing.

Add Bacon 4
Add Chicken 6

THAI MARINATED BEEF SALAD 18

Seared beef served on salad greens, red onion, cucumber, crispy noodles served with a sweet soy chilli dressing.

REGINETTE PASTA (V) 20

Pumpkin, baby spinach, pinenut & port wine cheddar.

Side Dishes 8

Beer-Battered Fries
Rocket & Parmesan Salad
Seasonal Vegetables
Kumara Mash
Sautéed Potatoes

SCOTCH STEAK (GF) 28

Cooked to order, served with a roasted garlic & chive rosti, baby carrots & green beans, cherry tomatoes, & a choice of one of our sauces: mushroom, pepper or bearnaise.

STICKY GINGER & LIME DUCK 26

Sticky ginger and lime duck leg with potato rosti, and seasonal vegetables.

SPICED MALT & BOURBON PORK BELLY (GF) 24

Crispy skinned pork belly on cauliflower & chive puree, salted caramel pecan & apple salad.

PAN-FRIED TARAHIHI (GF) 25

Fresh NZ tarakihi, lyonnaise potato, whole green beans, bearnaise sauce & tomato concasse.

VENISON & BLUE CHEESE BURGER 25

Homemade venison pattie topped with beetroot relish, portabello mushroom, rocket & tomato, served with beer battered fries & aioli.

