

# Conservatory Café

Please see deli display cabinet for daily special and cakes

## *All day breakfast*

Summer kitchen sourdough W house made preserves or local honey (V/VG) \$7.50

Toasted buckwheat, coconut & almond milk porridge W vanilla, cardamom poached apples (V/GF) \$16

House-cured Atlantic salmon W poached eggs, sourdough, garden greens & preserved lemon dressing \$22

Baked eggs W Spanish chorizo, tomato, capsicum, black eyed beans & crusty sourdough \$21

Fluffy buttermilk pancakes W maple mascarpone & warm local berry compote (VG) \$19

Free range eggs W Summer Kitchen sourdough & relish \$12

(bacon \$5 ham \$5 salmon \$7 mushrooms/greens/tomato/cashew cheese \$4.5 quinoa bread \$3)

## *Kids menu \$10*

Fluffy pancakes W ice-cream & maple syrup

Bacon & egg W sourdough

House made gnocchi W tomato & parmesan

Cygnets ham & cheddar toastie

## *Light snacks*

Chicken liver parfait W house pickled vegetables & crostini \$19

Chunky pan-fried potato W rosemary salt (V/VG) \$12

Tasmanian cheese board W chutney & lavash \$24

Warmed sourdough W local olive oil, warmed mixed olives & pistachio nut dukkah \$19

## *Main meals*

Pan-fried gnocchi W 12hr slow cooked lamb & roasted tomato ragu, garden peas, lemon & black garlic \$34

Atlantic salmon & corn chowder W charred leek, potato, fried kale chips \$25

Flat iron steak sandwich W rocket, pickled beetroot, tomato & garlic butter \$24

Roasted turmeric cauliflower W smoky romesco sauce, rocket, pickled red onion & quinoa (V/GF) \$24

Sticky vanilla, soy Scottsdale pork belly W braised red cabbage, Paris mash, herb salad & apple crisp \$34

**We hope you enjoy your visit with us**