



langlands

RESTAURANT & BAR

Conservatory Private Dining



Festive Feed Me

\$80 per person

Set Menu Designed to share!

A minimum of 15 guests is required.

TO START

FOCCACCIA, Confit Garlic Butter

SMOKEY EGGPLANT, Garlic, Lemon, Parsley (v, VGA)

CHILLED

APPELLATION OYSTERS, Shucked to order, Lemon, Mignonette

HIRAMASA KINGFISH, Green Chili, Lime, Coriander, Shallot (GF, DF)

MAIN

HAZELDENES FREE RANGE BIRD, Sambal, Nuoc Cham (GF, DF)

SALT & CHILI SQUID, Secret Spice, Nam Jim, Aioli

CHARRED CORN, Cherry Tomato, Prawns, Peanut, Lime, Chili (GF, DF)

SIDES

CHARRED BROCCOLINI, Lemon, Garlic

TRUFFLE FRIES, Pickled Radish, Green Onion, Parmesan (v)

TO FINISH

TIRAMISU, Mascarpone, Espresso, Ladyfingers

Grazing Party

\$30 per person

A minimum of 10 guests is required.

Serving size is approximately 30-40 grams per item, per guest.

House-Made Focaccia / Sourdough Marinated Olives

Parma Ham

Artisan Cheese

Smokey Eggplant

Hummus

House Pickles

I Want it All

\$60 per person

A minimum of 15 guests is required.

Serving sizes are approximately 1 piece per person (full selection as below)

APPELATION OYSTERS, Citrus Mignonette

HAMACHI, Green Chili, Lime Coriander

ROYAL WITH CHEESE, B&B Pickles, Secret Sauce

HIBACHI GRILLED CHICKEN, Sambal, Lime

ARANCINI, Bolognese, Parmesan

BRUSCHETTA, Tomato, Olives, Basil (v) (2 per person)

SOMETHING EXTRA?

Serving sizes are approximately 1 piece, per person.

*A minimum of 15 guests is required.

Passing By

\$40 per person*

ROYAL WITH CHEESE,
Mini Cheese Burger, B&B Pickles, Secret Sauce

HIBACHI GRILLED CHICKEN, Sambal, Lime

ARANCINI, Bolognese, Parmesan (2pp)

BRUSCHETTA, Tomato, Olives, Basil (v) (2pp)

Seafood Lovers

Add on \$35 per person*

APPELLATION OYSTERS, Fresh Lemon

HAMACHI, Green Chilli, Lime, Coriander

SALT & CHILLI SQUID, Nam Jim, Aioli (2pp)

KING SALMON, Carpaccio Dressing, Brioche (2pp)

NAUGHTY BUT NICE

\$200 per person

Available only in the month of December 2025.
A minimum of 20 guests per person is required.

SMALL PLATES

APPELLATION OYSTERS

Yuzu Ponzu, Daikon

TIGER PRAWN SSAM

Baby Cos, Mustard Relish, Chili Paste

HOUSE FOCACCIA

Green Olive Butter (v, VGA)

SMOKEY EGGPLANT

Garlic, Lemon, Parsley, Sourdough (v, VGA)

LARGER PLATES

SLOW COOKED TURKEY BREAST

Roast Onion & Sage Jus

WHOLE ROASTED PORCHETTA

Crackling, Tito's Chimichurri

SIDES

HEIRLOOM TOMATO

Stone Fruits, Stracciatella (v)

HASSELBACK POTATOES

Citrus & Chili Butter (v)

SUMMER BEANS

Shallot, Bacon, Garlic

SWEETS

MERINGUE ROULADE

Mascarpone, Passionfruit,
Coconut Ice Cream, Candy Floss (v)

CARDAMOM PANNA COTTA

Spiced Summer Peach, Ginger (v)



JINGLE ALL THE WAY

EXCLUSIVE DOMINIQUE PORTET PACKAGE

2.5hrs free flow

\$80 per person

Since 1976 Mr Portet has been a pioneer of the renaissance of Australia's cool-climate wine industry, founding renowned sparkling wine house Taltarni in the Pyrenees and Clover Hill in Tasmania.

In 2000 he embarked on his greatest adventure:
the Dominique Portet winery in the Yarra Valley.

Dominique Portet Brut Nature, 2021

Dominique Portet Rosé, Non-Vintage

Ten Minutes by Tractor '10X' Chardonnay, 2024

Levantine Hill 'Levant' Pinot Noir, 2023

Syrahmi 'Demi' Shiraz, 2023

HIGHBALL

Dutch Rule Vodka x Fever Tree Soda

Dutch Rule Gin x Fever Tree Tonic

Briottet Elderflower x Fever Tree Elderflower Soda

Briottet Green Apple x Soda

LOWBALL (NONALCOHOLIC)

Jasmine Longing

Sodas

BEER

Asahi Super Dry

Balter XPA

Heaps Normal (Nonalcoholic)

0% PACKAGE

Lowball (Nonalcoholic)

Jasmine Longing

Apple Lime Cooler

Mint Ginger Smash

Juices

Soft Drinks





BEVERAGE PACKAGES

Raise Your Glass

\$58 per person

2.5hrs Free Flow Bubbles, Selected Beers & Wines, Mocktails & Soft Drinks

Mix It Up

\$98 per person

2.5hrs Free Flow Mojito, Margarita & Paloma (Includes Selected Beers & Wines, Mocktails & Soft Drinks)

Champagne Affection

\$188 per person

2hrs Free-Flowing Taittinger Cuvée Prestige Champagne (Includes Selected Beers & Wines, Mocktails & Soft Drinks)

V VEGETARIAN **VG** VEGAN **VGA** VEGAN OPTION AVAILABLE **DF** DAIRY FREE **GF** GLUTEN FREE

Please note this menu is built on seasonality and elements of dishes are subject to change.

Food prepared in our restaurant may contain the following ingredients: milk, eggs, wheat, peanuts, and tree nuts. While we do our best to accommodate food allergies or sensitivities we are unable to guarantee that trace elements won't be present. If you have a food allergy, please notify our team members upon arrival. A surcharge of 1.95% applies to all credit card transactions. A surcharge of 15% on all listed menu items is applicable on Sundays & public holidays. All prices are in Australian dollars & inclusive of GST.