

SPRING A LA CARTE MENU – CHLOE'S RESTAURANT

Updated October 2009

Tapas to start

4 tapas for \$25

6 tapas for \$38

Wild mushroom arancini with truffle infused aioli	7
Sautéed prawns with garlic, chilli, parsley and olive oil	7
Almond crusted chicken tenderloins with hazelnut mayo	7
Middle Eastern spiced lamb koftas with sumac yoghurt *	7
Chorizo salad served warm with white beans, rocket and sherry vinaigrette dressing *	7
Duck shanks with sweet soy and orange glaze	7

Lighter options

Y&J's house made dips with flatbread, ciabbata and grissini	14
Warm salad of chickpeas, parsnips, pumpkin and spinach with parsley and mustard dressing *V	15
Morton Bay bug and prawn spring rolls served with cucumber salad and kaffir lime dipping sauce	15
Char grilled chicken breast on salad with cucumber, bean shoots, cherry tomato and macadamias with mustard and parsley dressing *	19
Rare cooked kangaroo on salad of chickpeas, parsnips, pumpkin and spinach drizzled with wattle seed jus *	16
Lamb cutlets on salad of chickpeas, cherry tomato, olives, cucumber ribbons, spinach and tzatziki *	15

* **Gluten Free**

V **Vegan**

Pasta and risotto

Wild mushroom risotto with oregano and thyme, finished with parmesan and truffle oil *	16 / 26
Seafood linguini with mussels, prawns, calamari and scallops. Tossed with chilli, rocket, garlic, butter and wine	19 / 28
Seafood paella with saffron rice, prawns, scallops, pippies and calamari *	32
House made potato gnocchi , pan fried, served on ragout of chicken, tomato, olives and mushroom	18 / 26

Mains

Spicy eggplant and pumpkin pies on quinoa with rocket and cherry tomato salad	25
Rare cooked kangaroo on salad of chickpeas, parsnips, pumpkin and spinach drizzled with wattle seed jus *	32
Lamb cutlets on salad of chickpeas, cherry tomato, olives, cucumber ribbons, spinach and tzatziki *	30
Beef and Guinness pie with creamy mash and buttered vegetables	29
Oven baked duck breast on wild mushroom, spinach and plum risotto *	32

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Seafood

Tasmanian oysters	natural *	2.3
	soy mirin dressing	2.3
	kilpatrick	2.7

Whole bbq prawns with selection of accompaniments - chilli salt, roast garlic butter, lemon and prickly ash * **per prawn 6.5**

Mussels in lobster broth with tomato and fennel * **18**

Salt cured salmon fillet on truffle infused potato puree with vodka dressed fennel and rocket salad, finished with truffle oil * **29**

Whole baked fish of the day **market price**

Seafood platter with whole baked fish, prawns in chilli and garlic, natural oysters, Morton Bay bug and prawn spring rolls and seafood selection of the day
Served with house salad and house cut chips

for 2 70
for 4 140

Sides **8**

Creamy potato mash *

Potato gnocchi and gorgonzola gratin

House salad with parsley dressing *V

Broccoli tossed with flaked almonds *

Green beans with Persian feta and cherry tomatoes *

Mushrooms sautéed in garlic, oregano and thyme *

House cut chips with paprika and chilli aioli * V

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Steaks from the Grill

Specialising in 6 different cuts of steak, Graziers is company owned, grain fed for the last 100 days and aged for a minimum of 8 weeks. Our steaks are further tenderised with a mustard marinade and accompanied by fried kipflers with your choice of sauce and side order

Porterhouse 250g *

Also known as sirloin, this cut has a fat depth of 2 – 3 mm and has a clean, fresh flavour

29

Eye fillet 220g *

This cut of beef is sourced from the Queensland outback, and best described as succulent, lean and tender

34

Scotch Fillet 300g *

One of the better eating prime cuts of beef with a marble score of up to 2

36

Ribeye 500g*

Prime cut of beef sourced from far north Queensland with a marbling score of up to 2

39

Wagyu Rump 300g *

Melt in the mouth, the ultimate in flavour and tenderness with a marbling score of up to 6

40

Sauces and Butters *

Mustard and chervil butter *
Roast garlic butter *
Red wine jus *
Green peppercorn sauce *
Wild mushroom jus *

Sides

Potato gnocchi and gorgonzola gratin
Green beans with Persian feta and cherry tomatoes *
Mushrooms sautéed in garlic, oregano and thyme *
Broccoli tossed with flaked almonds *
House salad *V

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To finish

Sticky pear and date pudding served hot with butterscotch sauce and double cream **12**

Apple and blackberry crumble with vanilla ice cream **12**

Dark chocolate mousse with strawberry and mint salad * **12**

Selection of Australian cheeses with lavoche, fruit and quince paste **22**

- Maffra Cheshire cheddar

- Gorgonzola

- Tarago triple cream

Per piece **9**

Tea, Coffee and Chocolate

Choose from our large selection of T2 teas, ask your waiter for the options **3.5**

For 2 **6**

Any type of coffee you can name using Vittoria coffee beans **3.3**

. . . Add a shot of your favourite liquor and fresh cream **9.5**

Y and J's creamy hot chocolate with marshmallows **3.5**

. . . Add a shot of your favourite liquor **9.5**

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