

Tapas to Start

Chef's selection of 4 tapas for \$25

Chef's selection of 6 tapas for \$38

Wild mushroom arancini with truffle infused aioli	8
Sautéed prawns with garlic, chilli, parsley and olive oil (G)	8
Chicken meatballs with streaky bacon, pinenuts and Provencale sauce (G)	8
Falafel with tahini sauce and quinoa salad (G)(V)	8
Lamb loin with quinoa pilaf, sultanas, rocket and lemon tahini sauce (G)	8
Duck shanks with sweet soy and orange glaze	8

Lighter options

Y&J's house made dips with flatbread, ciabbata and grissini	15
Warm salad of honey roasted carrots, dukkah baby beets, cherry tomatoes, mushroom arancini, cauliflower and baby olives with goats cheese cigar (G*)(V*)	17
Moreton Bay bug and prawn spring rolls served with cucumber salad and kaffir lime dipping sauce	15
Char grilled chicken breast on a salad of mixed leaves, cherry tomatoes, hazelnuts, sweet corn, snow peas and bean shoots with a hazelnut dressing (G)	19
Rare cooked kangaroo lightly spiced on roasted heirloom vegetables, quinoa, oven dried tomatoes, baby spinach and vanilla jus (G)	19
Lamb loin on quinoa and sultana pilaf with asparagus spears, green beans and salad of green olives, red onion and cherry tomatoes (G)	16.5

(G) gluten free (V) vegan * denotes option is available

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Please note any changes to the menu may incur an extra charge

Pasta and risotto

Wild mushroom risotto with oregano and thyme, finished with parmesan and truffle oil (G)	16/26
Seafood papperdelle with mussels, prawns, calamari and scallops, tossed in a chilli, rocket, garlic, butter and white wine sauce	19/28
House made ravioli filled with pea and confit duck topped with buttery citrus nut sauce and a rocket salad	18/26
Spiced pumpkin and almond agnolotti tossed with pistachio nuts, oven dried tomatoes and asparagus, rocket, garlic and olive oil and finished with saffron labna	28

Mains

Rare cooked kangaroo lightly spiced on roasted heirloom vegetables, quinoa, oven dried tomatoes, baby spinach and vanilla jus (G)	32
Lamb loin on quinoa and sultana pilaf with asparagus spears, green beans and salad of green olives, red onion and cherry tomatoes (G)	32
Beef and Guinness pie with creamy mash and buttered vegetables	30
Oven baked duck breast served on pan fried kipfler potato, sautéed spinach and confit duck leg ravioli finished with pomegranate	32

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Seafood

Tasmanian oysters

Natural (G)	2.5
Kilpatrick	2.8

Green lip mussels tossed with chilli, garlic, capsicum and tomato sauce with crusty bread (G*) **15/22**

Salt cured salmon fillet on rice cake with sautéed asparagus, brocolini and beans drizzled with extra virgin olive oil and topped salmon roe (G) **29**

Seafood paella with saffron rice, king prawn, mussels, pipies, white fish and calamari (G) **32**

Line caught baby snapper served with house cut chips and a crisp salad (G*) **market price**
ask staff for daily chef's special

Seafood platter with whole baked fish, bbq prawns, natural oysters, moreton bay bug and prawn spring rolls, mussels in chilli, garlic, capsicum and tomato and steamed blue swimmer crab.

Platter comes with house salad and house cut chips

for 2 **70**

for 4 **140**

Sides

Creamy potato mash (G)

Asparagus with flaked almonds and goats cheese (G)

Green beans with Persian feta and cherry tomatoes (G)

Mushrooms sautéed in garlic, oregano and thyme (G)

House cut chips with spanish paprika and chilli aioli (G)(V*)

House salad with honey & parsley dressing (G)(V*) **8**

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Steaks from the Grill

Chloe's Restaurant serves steaks from Graziers. Graziers cattle has been grain fed for the last 100 days and aged for a minimum of 6 weeks with exception of their eye fillet which comes from grass only fed cattle. The steaks are further tenderised with home made mustard marinade and accompanied by fried kipfler potatoes and your choice of a sauce and side order.

Porterhouse 250g (G) 30

Also known as the sirloin and has a clean, fresh flavour

Eye fillet 220g (G) 35

It is the most succulent and leanest cuts of beef



Match with Glen Eldon Merlot 9

Scotch Fillet 300g (G) 37

One of the better eating prime cuts of beef

Ribeye 500g (G) 39

A speciality primal cut of beef which will not disappoint as it has the ultimate beef flavour enhanced by cooking with the bone attached



Match with Bleasdale "Bremerview" Shiraz 8.5

Sauces and Butters (G)

Gorgonzala butter

Mustard and chervil butter

Roast garlic butter

Red wine jus

Green peppercorn sauce

Wild mushroom jus

Sides (G)

Green beans with Persian feta and cherry tomatoes

Mushrooms sautéed in garlic, oregano and thyme

Asparagus with flaked almonds and goats cheese

House salad with honey & parsley dressing

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To finish

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



Match with Pedro Ximenez sweet sherry 6

Vanilla bean panna cotta served with raspberry coulis, pistachio praline and almond tuile biscuit (G*) 12

Chocolate indulgence rich, creamy, couverture chocolate cake served with double cream (G) 12

Selection of Australian cheeses

Platter of 3 22

Per piece 9

- Maffra Cheshire cheddar
- Gorgonzola
- Tarago triple cream

All cheeses are served with lavoche, water crackers, fresh fruit and quince paste

Tea, Coffee and Chocolate

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

For 1	3.3
For 2	4.5

Any type of coffee you can name using Vittoria coffee beans 3
mocha 3.5
... 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

iced coffee/chocolate 3.5

affogato 3

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Signature Dish

Naked Bugs

Young and Jackson Naked Ale,
a traditional German style wheat beer served in a
traditional Y&J's Stein, matched with
Moreton Bay bug and prawn spring rolls with
cucumber salad and kaffir lime dipping sauce

\$17

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**This menu is available for lunch (12 – 2.30 pm)
and pre-theatre (5:30 - 6:30pm)**

Choose from...

150g Beef Eye Fillet with gorgonzola mash potato, green beans
and mushroom jus (G)

Pan seared king fish on coconut pilaf rice, topped with pineapple
salsa and finished with coriander and green chilli salsa (G)

Lamb Back strap on Greek style salad with olives, tomato,
cucumber, Spanish onion, quinoa and lemon dressing (G)

Chicken and sweet corn risotto arborio rice with chicken breast
pieces, sweet corn puree, chervil and goats cheese (G)

Warm Vegetable Salad with dukkah baby beets, honey sesame
carrots, mushroom arancini, cauliflower and cherry tomatoes
with baby olives and a goats cheese cigar (V*)

and

A glass of Red Hill Estate Bimaris
sauvignon blanc or cab shiraz merlot

or

A pot of tap beer

or

A soft drink/juice

Followed by...

Coffee/tea AND a treat

\$32.00

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