

12pm - 2pm lunch
5.30pm - 9.00pm dinner

private dining room 36pax cap
chloes restaurant 34pax cap
pdr + restaurant 70pax
entire 1st floor 90pax

entree + main \$50
main + dessert \$50
entree + main + dessert \$65
entree + main + cheese \$65
entree + main + dessert + cheese \$75
antipasto extra \$10pp

* also available for pre-orders
* choose one format for your group



summer 2010 menu

chloe's set menu

To begin... Chef's Selection of Canapes on arrival

Entree

Summer Salad of marinated artichoke, eggplant, asparagus, cherry tomato with Persian Feta*...
Vegan without cheese

Sauteed Prawns in garlic and parsley, on Blue Swimmer Crab and sweet corn fritter

Chicken Tenderloins char-grilled on a bed of avocado salad with gazpacho sauce

Lamb Cutlets on salad of baby spinach, chick-peas, kalamata olives, cherry tomato, cucumber and tzatziki

Main Course

Chicken Tenderloin on baked pumpkin semolina with sweet corn puree, asparagus and shiitake crisps

Salt Cured Salmon Fillet on truffled mash, rocket and fennel salad

200gm Eye Fillet topped with garlic butter, served with house made gorgonzola gratin, salad of spinach, crispy bacon and cherry tomato

House made Gnocchi with oven baked eggplant, pumpkin and tomato sauce finished with mascarpone cheese

Warm Vegetable and Chickpea Salad of parsnip, semi-dried tomatoes, pumpkin, macadamia nuts and baby spinach*

Dessert

Minted Summer Berries with praline *

Ice-cream Selection

Chocolate Indulgence with strawberry and mint salsa

Tea and Coffee included

* Denotes Gluten Free Option