

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

private dining room 36pax cap
chloes restaurant 34pax cap
pdr + restaurant 70pax
entire 1st floor 100pax

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

chloes set menu
is also available
for pre-orders...

download pre-order form



winter menu

chloes set menu

Entrees

Warm Salad of roasted pumpkin, rocket, macadamia nuts, baby beets and oven roasted tomatoes, parsley and mustard dressing and labna * #

Rare Cooked Kangaroo on warm salad of roasted pumpkin, rocket, macadamia nuts, baby beets and oven dried tomatoes with light espresso jus *

Lamb Cutlets served with vegetable caponata, parsnip crisps and parsley anchovy sauce *

House made potato Gnocchi with gorgonzola cream sauce, fresh peas, parsley and pine nuts

Main courses

Chicken Breast stuffed with walnut and sage, served with potato and leek gratin, spinach and wild mushroom ragout *

Atlantic Salmon Fillet, crispy skinned and pan-seared, udon noodles and asian vegetables in a ponzu and light soy broth

250g Porterhouse with naked ale braised shallots, cauliflower and gorgonzola puree *

Wild Mushroom Risotto with garlic, thyme, oregano, parmesan and truffle oil *

To follow

Sticky Pear and Date Pudding with double cream and butterscotch sauce

Banana and Cardamom Crème Brulee with palm sugar crust and fresh cream *

Cheese

Cheese Platters of tarago river triple cream, maffra cheshire cheddar, and tarrago river shadows of blue... served with lavoche biscuit, crackers and quince paste

Coffee and Tea

All menus come with bread & dipping oil, tea and coffee

* Denotes Gluten Free Option # Vegan