

Chloe's Dining Room

ENTREE

- Truffle Potato Gratin Bites, parmesan 18
- Avocado Dip, blackened corn, feta, tortilla chips 18 (Gr)
- Chicken Liver Parfait, orange, warm bread 18
- San Daniele Prosciutto, Yarra Valley feta, evoo 24 (Gr)
- Moreton Bay Bug, sesame, sourdough, pineapple gel 24
- Goat Cheese Mousse, pink pepper, pickled vege, warm bread 25

MAINS

- Wild Barramundi, braised leek, sauteed greens, cauliflower cream 34 (Gr)
- Risotto, manuka roast butternut pumpkin, fried sage, wattleseed, parmesan, pecan 32 (Gr) (Cn)
- Linguini, scallops, prawns, saffron, lemon, garlic, white wine, evoo 33
- Lamb Shoulder, vegemite carrots, native mint gel, parsnip puree, house jus 40 (Gr*)
- Crispy Potato Salad, kale, avocado, roast carrots, green goddess, pomegranate 28 (Gr) (V)
- Kangaroo Pot Pie, pepperberry, root vegetables, dark ale, creamy mustard greens 34
- Pork Cassoulet, sausage, bacon, beans, white wine, garlic toast 34
- Beef Tornados, eye fillet, charred moreton bay bug, truffle gratin, broccolini, jus 65 (Gr*)

OFF THE GRILL

- Black Angus Scotch Fillet, 300g 45
- Black Opel Rump, MB6-7 300g grain fed 54
- Cape Grim Free Range Porterhouse, 300g grass fed 49
- w/ chunky parmesan potatoes & creamy mustard vegetables (Gr)
- creamy peppercorn, stout & mushroom, meat gravy
- red wine jus (Gr), confit garlic butter (Gr), truffle butter (Gr)





S I D E S

- Sauteed Greens, mustard, cream 10 (Gr)
- Leafy Greens, spanish onion, Yarra Valley feta, evoo 10 (Gr)
- Potato Mash, butter, nutmeg 10 (Gr)
- Chunky Potatoes, confit garlic, parmesan 10 (Gr)
- Vegemite Carrots, wattleseed 12

D E S S E R T S

- Milo Tiramisu, savoiardi, coffee, choc malt, coffee liqueur, mascarpone 15
- Donut Holes, housemade dough, cinnamon sugar, plum jam 16 (V)
- Vanilla Slice, caramelised pastry, custard, wild peach 15
- Affogato, espresso, baileys, ice cream 15
- Maffra Cheddar, dried fruit, crackers 25

DAILY LUNCH & PRE THEATRE SET MENU \$40

available 12.00-2.30pm and 5.30-6.30pm

- Stoneyfell Quarryman Sauvignon Blanc or Shiraz
- Fresh bread & infused olive oil

Choose from

- Porterhouse Steak, twice cooked congo chips,
house leaves, jus (Gr)
- Snapper Fillet, chunky caponata, herb evoo, lemon (Gr)
- Gnocchi, basil, spicy creamy tomato sauce, chickpea crumb (V)
- Chicken Breast, creamy potato mash, green beans, salsa verde,
crispy leeks (Gr)

To Finish

- Bite sized treat (Gr*)
- Fine Tea or Barista made coffee

Food Allergies: Please be aware that all care is taken when catering for special requirements. It must be noted that within the premises we handle nuts, seafood, shellfish, sesame seeds, wheat flour, eggs, fungi and dairy products. Customers' requests will be catered for to the best of our ability, but the decision to consume a meal is the responsibility of the diner. (V) Vegan (Gr) Gluten reduced (Cn) Contains nuts: please speak with staff to assess if the item is suitable or alterations available