

Chloe's Dining Room

ENTREE

St. Helens Oysters, yuzu pearls or spicy 'nduja 6ea

Marinated Olives, orange, thyme 8

Sweet Potato Dip, cashew, evoo, tortilla chips 17

Chicken Liver Parfait, orange, warm bread 18

San Daniele Prosciutto, yarra valley feta, evoo 24

Halloumi. honeycomb, sumac, sesame 18

MAINS

Wild Barramundi, pickled fennel, brocolini, corn puree 32

Risotto, asparagus, thyme, lemon, parmesan, poached egg 30

Rigatoni, beef brisket, tomato, mirapoix, malbec,
parmigiano reggiano 29

Lamb Shoulder, fat potatoes, green beans, heirloom carrots,
shiraz jus 39

Mount Martha Mussels, nduja, tomato, garlic toast 32

Spiced Confit Duck Leg. roasted sprouts, lentils,
mandarin, jus 42

5 Spice Pork Belly, cider, apple, wombok, pomegranate 33

OFF THE GRILL

Black Opel Wagyu Scotch Fillet, MB6-7 350g 65

Westholm Wagyu Rump, MB4-5 300g grain fed 50

Cape Grim Free Range Porterhouse, 300g grass fed 47

w/ chunky parmesan potatoes
miso sesame vegetables OR mixed leaf and caper salad

creamy peppercorn, stout & mushroom, meat gravy, red wine jus,
confit garlic & thyme, truffle butter, marrow & sage butter



S I D E S

- Greens, miso, seeds, butter 10
Leafy Greens, spanish onion, yarra valley feta, evoo 10
Potato Mash, butter, nutmeg 10
Chunky Potatoes, confit garlic, parmesan 10
Panko Mushrooms, lemon zest, truffle aioli 10

D E S S E R T S

- Chocolate mousse, pistachio, raspberry coulis, macron 14
Basque Cheesecake, brandied caramel, snow sugar 14
Mulled Winter Fruit Crumble, blood orange sorbet 14 (v)
Affogato; espresso, baileys, ice cream 15
Clothed Cheddar, crackers, muscatels 20

DAILY LUNCH & PRE THEATRE SET MENU \$40

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

Choose from

- Porterhouse Steak, Garlic Potato Puree, Carrots, Jus
Seared Snapper Creamy Mash, Rice Paper Crisp,
Tomato Capsicum Coulis, Olive Oil
Gnocchi, Mushroom Ragu, Thyme, Grana Padano (vo)
Chicken Breast, Broccolini, Parsnip Puree, Fried Leeks

To Finish

- Bite sized treat
Leaf 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 (gf) gluten friendly: please speak with staff to assess if the item is suitable or alterations available

