



Chloe's Restaurant and Function Centre  
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This menu applies to group bookings being a minimum of **26 people**.  
A dish selection is to finalized 10 calendar days before the function date  
The price of **\$67.50pp** includes a pre-selected 3-course meal with No choice  
(i.e. 1xEntree, 1xMain Course & 1xDessert and coffee).  
Each additional choice will incur an extra **\$5.00** charge per person.

## Entrées

### *Soups*

Broth of rabbit and lemon with rabbit in gow gee pastry, and baby herbs  
Cauliflower cappuccino with crispy house made pancetta and truffle oil  
Seafood and saffron broth with celeriac and fennel, herbs and seafood  
Double beef broth with sherry, kalia, herbs and home made oxtail tortellini  
Roasted pumpkin bisque with vanilla and goat's curd, olive oil and chives  
Chicken broth with fine root vegetables, truffled chicken and angel hair noodles

### *Pasta*

Scallop Angolotti with braised zucchini and spec with  
roasted tomato, garlic and wine  
Potato ravioli with braised wild mushrooms and shallots  
crème fraîche and parmesan  
Veal and mushroom cannelloni, wine cream sauce,  
melted provolone and wild rocket  
Fresh homemade fusilli with wine, basil and tomato,  
crumbled goat cheese and olives  
Seafood ragout lasagna with wine and saffron sabayon  
salmon caviar and lobster oil  
Spinach and ricotta ravioli with a rich Neapolitan sauce,  
shaved Reggiano and truffle oil  
Squid ink linguini with pan seared scallops, fried chilli,  
fennel and preserved lemon cream

### *Cold entrées*

Snapper cheek terrine with potted parsnips, preserved lemon herb salad and remoulade sauce  
Fried whiting, pickled vegetables with marinated potato, smoked paprika and mustard cress  
Soy marinated beef fillet with pickled cucumber salad with sesame and spring onion wonton  
House cured salmon with pear and mustard compote, fennel salad with herbs and caviar  
Marinated king fish, mushroom salad, onion and artichoke compote, duck dressing  
Tiger Prawns with seared scallops, kipfler salad, avocado and dill vinaigrette  
Seafood antipasto of local seafood with marinated vegetables  
and grissini (\*)  
Mediterranean antipasto with prosciutto, sausages,  
char grilled vegetables (\*)  
Barbecued tiger prawns with an Asian inspired salad and  
light curry vinaigrette

### *Hot entrées*

Confit pork belly with shaved squid, puree of cauliflower baby herbs and vinocotto  
Oxtail tart with grilled scallops, celeriac fondue, snow pea tendrils and thyme beurre Blanc  
Roasted Duck neck sausage with seared liver, braised leeks and beetroot tortellini  
Roast quail on home made truffle noodles, fried mushrooms and caramelized pan juices  
Olive oil poached Tasmanian salmon, with an orange and fennel salad, caviar sauce  
Risotto of squid ink with seared scallop, Jamon and preserved lemon dressing  
Kingfish wrapped in prosciutto with creamed cabbage, orange and caviar dressing  
Pan seared local whiting on a bed of sauté lettuce, with sauce cream and caviar  
Sliced crispy duck breast with smoked eggplant risotto and pickled walnut  
Prawn ragout pancakes, parsnip mousse, Gulf prawn salad and beetroot essence

*updated August 14, 2010*

## Main Courses

- Pork** Grilled sweet spiced pork fillet, confit garlic mash, calvados jus roasted chestnuts  
Assiette of roasted pork, confit belly, spiced fillet, grilled head terrine with silverbeet  
Slow roasted pork belly with blue swimmer crab salad and lemongrass dressing  
Rolled hock of pork with slow cooked cannellini beans, parsley sauce and apple pancetta
- Duck** Roasted duck leg and breast with sausage on braised fennel jam, and bordelaise sauce  
Confit duck leg and roast breast with sausage on sauté Asian greens and fruit compote  
Slow roasted duck on white polenta, pear and silverbeet and light duck-truffle sauce  
Smoked duck breast and leg sausage, pickled melon sauté kalia and toasted rice
- Chicken** Crisp skin chicken on preserved-lemon risotto, asparagus and Riesling glaze  
Roast chicken breast on saffron and sweet pea orzo, grilled chorizo and jus  
Confit chicken leg with truffled silverbeet, pan fried polenta and shallot jus  
Roasted chicken breast with root vegetable ragout crispy speck and corn aioli  
Port wine chicken breast with confit garlic mash, roast mushroom and thyme jus
- Fish** Snapper with mussel and cotechino salad, white bean puree, red wine and dill  
Chermoula marinated barramundi on kipfler salad, asparagus and chive sauce  
Crisp skin salmon with potato puree and peas, asparagus, preserved lemon  
House smoked salmon on celeriac potato, bacon chips and an orange beurre Blanc  
Rare grilled tuna on wild mushroom risotto and leek fondue red wine and dill sauce  
Pan seared kingfish, olive tapenade, cous cous with fine vegetables and saffron sauce
- Beef** Roast tenderloin of beef, crumble of goat's cheese and brioche Shiraz glaze  
Roasted fillet of beef with seared beef sausage, risotto of red wine, shallot and mushrooms  
Roast tenderloin of beef with du puy lentils roasted shallots and parsnip mousse  
Macadamia-crust tenderloin on creamy scalloped potato and red wine mushroom jus  
Mignon of beef, potato galette, carrot and truffle marmalade and red wine sauce  
Roasted tenderloin with roesti potato, pinot glaze marinated mushroom and béarnaise  
Marinated tenderloin on sage mash and grilled portobello mushroom, shallot jus
- Veal** Braised veal shin with chop, carrot marmalade, fried olives and sauce verde  
Veal cutlet with sage mash, broccolini wrapped in pancetta wine sauce  
Pressed shoulder of veal, truffle cauliflower puree and roasted field mushroom  
Osso Bucco of veal braised in wine and tomato with soft white polenta and pea pods
- Lamb** Roasted Hay valley rack of lamb with spinach and pine nuts, grilled sweet potato mustard jus  
Roast Hay Valley lamb rump, caponata of vegetable, goat's curd and balsamic jus  
Pan seared saltbush lamb porterhouse with confit belly eggplant caviar and rosemary sauce
- Vegetarian** Roasted figs on walnut and rocket salad, fig vincotto, ricotta and fried green chilli (*seasonal*)  
Truffle potato cake with wild mushroom ragout and parmesan crusted asparagus  
Brioche and chevre loaf with persimmon jelly, beetroot and truffle cannellini beans  
Roasted mushroom salad with grilled asparagus, shaved parmesan, herb vinaigrette  
Bitter leaf and pickled watermelon rind salad with roasted pine nuts and Bulgarian feta  
Potato and goat-cheese tart with confit tomato balsamic caramel and cress salad  
Tomato poached Soufflé omelette with sauté spinach, asparagus and Fromage Blanc  
Woodside goat-cheese tart, slow roasted tomato, balsamic and wild rocket  
Potato gnocchi with caramelized pumpkin, cherry tomato, spinach and pine nuts  
Cannelloni of ricotta and spinach in a rich Neapolitan sauce and wild rocket  
Ravioli of roast sweet potato, crème fraiche and sage beurre noisette  
Tortellini of roasted parsnip and pine nut, snow peas and caramelized pumpkin essence

*updated August 14, 2010*

## Desserts

Malt sponge roll with caramel mousse, banana ice cream and peanut nougatine  
Roasted Macadamia nut tart with a coconut and white chocolate ice cream cone  
Poached quince with coconut tapioca pudding and cassia bark jelly  
Roasted pear with an orange and almond frangipani tart yoghurt ice cream  
Apple Tarte Tatin with cinnamon ice cream and apple butterscotch  
Baked quark cheesecake with seasonal fruits, fresh cream and toffee  
Chloe's Belgian chocolate-mousse with macerated berries and coco nib chocolate  
Flourless chocolate cake with chocolate ice cream and raspberry sauce  
Scorched almond parfait, coffee croquant, chocolate sauce and tuilles  
Orange and polenta cake with burnt orange ice cream, Grand Marnier sauce  
Poached rhubarb with spiced savarin, yogurt sorbet and rhubarb jelly  
Pear and pecan pudding with caramel sauce and vanilla ice cream

## *Coffee or Tea*

### CHRISTMAS MENU ITEMS ONLY

#### *Christmas Menu-items*

Smoked Aldinga turkey salad with macadamia nut, chardonnay vinaigrette (Entrée)  
Turkey eye fillet with walnut, apple, prosciutto and cranberry sauce (Main Course)  
Traditional Christmas pudding with brandy sauce (Dessert)  
Christmas pudding parfait with muscatels and dark chocolate sauce (Dessert)

(\* ) For Seafood Antipasto an **extra charge of \$9.00** per person applies

(\* ) Both Antipasto Dishes are available as a **set Entrée only**

For one additional course from the Entrée range **add \$19.00pp** and for Seafood Antipasto **\$28.00pp**

*Menu-items and prices may be subject to change*

*All prices are GST inclusive*