

*Chloe's*  
RESTAURANT

Cauliflower panacotta infused with truffle, Avruga caviar and chive chip

*1993 Jingala Mount Barker Western Australia Riesling*

*1993 Scarpantoni McLaren Vale Riesling*

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Kangaroo Island marron cooked on charcoal, risotto of fennel and honey cured pancetta

*1991 Montana Marlborough Chardonnay*

*2008 Turkey Flat Butchers Block Marsanne Viogner Roussanne*

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Slow cooked quail leg, drunken breast and a green paw paw salad with tamarind

*2008 Permutations Pinot Noir Victoria*

*2007 Viottolo Dolceto Adelaide Hills*

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Intermezzo of pressed juice in sphere

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Hay Valley lamb rump, confit breast and offal pie with local south east forest mushroom

*1986 Lindemans St George Coonawarra Cabernet Sauvignon*

*1986 Le Amon Bendigo Cabernet Sauvignon*

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Sponge tart of strawberry guava and vanilla curd, and feijoa ice cream from Chloe's garden

*2006 Poonawatta Estate Golden Eden Valley Ratafia Riesling*

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Petit fours coffee and tea selection

*\$140 per person food and wine*

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*Reservations +61 8 8362 2574 email [chloesclub@chloes.com.au](mailto:chloesclub@chloes.com.au)*