

# THE CLIVEDEN

BAR & DINING



**Please note prices and ingredients/menu items are  
subject to seasonal changes**

# ‘The Cliveden Bar and Dining, a revitalised Melbourne classic’



In the Late 1800's, The Cliveden Mansion was known as the elite social hub for William's Clarke many visitors; It was alive with Melbourne's brightest from the worlds of sports, music, philanthropy and art.

Nestled in the heritage of the mansion, the Cliveden Bar & Dining revisits history by giving it a modern twist.

The Cliveden Bar & Dining is the modern interpretation of classic food and hospitality. Traditional pickles, relishes and sauces, crafted in modern gastronomic techniques using Australian native ingredients as the key feature of our all day dining offer. The menu delivers fresh and uncomplicated dishes designed to suit all occasions.

Drinks have been selected to cover all the tastes, Whether you thirst for the perfect craft beer, a superb Australian wine or a classic cocktail.

Soak up the subtly blended history in your surroundings while your discover original stained glass panelling and beautifully restored mansion woodwork blends or simply sit back and enjoy the contemporary chic décor and the cosy fireplace.

**The Cliveden Bar & Dining -  
‘A sparkling hub where you choose your own adventure’**

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## **BREAKFAST A LA CARTE**

Available from 6:30am-10:30am M-F

Available from 6:30am-11:00am S-S

<b>Fluffy organic egg omelette</b>	24
Smashed avocado, heirloom tomatoes, Holy Goats cheese, chorizo, served on mixed grain sourdough	
<b>Nduja, scrambled eggs &amp; smoked salmon</b>	20
Cumberland sausage, heirloom tomatoes, sautéed kale, served on buttered croissant	
<b>Poached eggs on smashed avocado</b>	26
Persian feta, prosciutto, tomatoes, grain mustard Hollandaise sauce, served on sourdough bread	
<b>Buttermilk pancakes V</b>	19
Macerated berries, Beechworth honey, Crème Chantilly, maple bacon	
<b>Acai bowl NGI V</b>	17
Mixed berries, goji berries, banana, raw organic cocoa, coconut, muesli, almond milk	
<b>Homemade Granola</b>	17
Served with yoghurt, fresh fruits, Beechworth honey	
<b>Toast</b>	9
Choice of white, wholemeal, multigrain or sourdough bread Served with butter & preserves	
<b>Eggs on toast</b>	12
Cooked your way	
<b>Protein Add-ons</b>	6
Smoked salmon, Bertocchi bacon, double smoked ham, chicken sausage, Cumberland sausage, Spanish chorizo	
<b>Vegetable Add-ons</b>	5
Smashed Avocado, baby spinach, roasted tomatoes, mushrooms, baked beans, hash brown	

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## DINING MENU

Available from 12:00pm - 4:00pm  
& 6:00pm - 10:00pm

### SOMETHING TO START

- Feta filled crumbled olives, V** 14  
Black garlic aioli, pecorino
- Buttermilk crispy cauliflower, V** 16  
Parmesan, date & chilli relish, saltbush
- Porcini & truffle arancini, V** 19  
Macadamia, truffle, saltbush
- Cheeseburger spring rolls** 19  
Pickled baby vegetables, turmeric aioli
- Cosberg salad** 22  
Aged parmesan, crispy pancetta, anchovy, sourdough crisp
- Victorian burrata salad, V NGI** 26  
Heirloom tomatoes, baby beetroot, basil aioli, candied walnut, crisp black olives
- Locally sourced charcuterie plate** 38  
Daily chef's selection of cured meats, homemade pickles, breads and accoutrements.

### FROM THE PIZZA OVEN

- Black garlic and confit tomato flat bread, V** 19  
Black garlic, confit tomato, wild rocket, Persian feta, semi dried olives, parmesan
- Heirloom tomato and buffalo mozzarella, V** 25  
Sugo, heirloom tomato medley, Victorian Buffalo mozzarella, basil & Mount Zero olive oil
- Salumi** 29  
Prosciutto, apple smoked bacon, honey glazed ham, Victorian Buffalo mozzarella, caramelised pineapple, parmesan, peppery wild rocket

### SIGNATURE SANDWICHES

- The Cliveden bolognaise toastie** 21  
Wagyu beef bolognaise, provolone cheese, pecorino snow, pickles on brioche bread
- Blackmore Wagyu beef burger** 29  
Gruyere cheese, egg, prosciutto, cos lettuce, tomato, pickles, on brioche burger bun
- Ribeye steak sandwich** 29  
150 gm Victorian rib eye steak, Parma ham, onion, provolone cheese, pickles on brioche bread



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## SOMETHING BIGGER

<b>Ricotta and parmesan gnocchi with grappa, V</b>	29
Wild mushrooms, cherry tomatoes, Warragul greens, sage butter	
<b>Free range chicken breast with muntrie berries, NGI</b>	38
Celeriac cream, baby turnip, carrot, gremolata, crisp native greens	
<b>Humpty doo baby barramundi Grenobloise, NGI</b>	43
Caponata, artichoke crème, Muscatel grapes, caper marmalade	
<b>Gippsland lamb rump with crisp saltbush</b>	48
Smoked eggplant puree, black cabbage and baby peas, medjool date & goat's curd	
<b>Pork cotoletta on the bone</b>	45
Mascarade tomatoes, stracciatella, kohlrabi remoulade	
<b>300gr Cape Grim Sirloin, NGI</b>	48
Black cabbage, confit Cipollini & garlic, duck fat Italian baby potatoes, Pepper berry, smoked Pepper berry & Cognac emulsion	
<b>250gr Victorian grass fed Eye fillet, NGI</b>	56
Black cabbage, confit Cipollini & garlic, duck fat Italian baby potatoes, pepper berry, smoked Pepper berry & Cognac emulsion	

## SOMETHING ON THE SIDE

<b>Duck fat and espelette pepper dusted chunky fries</b>	12
Crumbled feta, crispy saltbush	
<b>Heirloom tomato panzanella salad</b>	12
Goat's curd, sourdough crouton, green olives	
<b>Crispy cauliflower and grain salad, NGI</b>	12
Almond, currant, vegetables, creamy feta, citrus vinaigrette	
<b>Baby Italian potatoes, NGI</b>	12
Rosemary salt, pecorino	

## SOMETHING SWEET

<b>Valrhona chocolate marquise</b>	16
24 carat gold, mandarin crème, raspberry crisp, macadamia ice cream	
<b>Strawberry gum and wild berry Eton mess, NGI</b>	16
Whipped vanilla yoghurt, berry crumble, jelly, meringue, strawberry gum sorbet	
<b>Native desert lime and citrus tart</b>	16
Meringue, almond crumble, crème fraiche ice cream	
<b>Victorian cheeses of the day, NGI</b>	18
Chef's selection of two local cheeses Served with Muscatel grapes, quince paste, Lavosh	



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## WATER & SOFT DRINKS

Acqua Panna 330ml/750ml	6/10
Perrier 330ml/750ml	6/10
Juice (orange, apple, tomato, grapefruit, cranberry)	5
Coke, Coke No Sugar, Diet Coke, Sprite	6
Tonic, Soda Water, Dry Ginger Ale	6
Ginger beer	6
Red Bull	8

## COFFEE & TEA

Dilma tea	5.5
Flat white, latte, cappuccino, macchiato	5.5
Hot chocolate, mocha	5.5
Chai latte	5.5
Short black, long black	4.5

(V) Vegetarian  
(NGI) No Gluten Ingredients  
(CN) Contains Nuts throughout the dish

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish. Please advise the service team of any allergies & dietary requirements



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## SOMETHING FOR THE KIDS

<b>Pasta of the day</b>	18
Choice of traditional tomato sauce Or Bolognese sauce	
<b>Fish &amp; Chips</b>	22
<b>Chicken Sausages</b>	22
Served with mash potato and glazed baby vegetables	
<b>Beef Slider</b>	19
Served with Fries	
<b>Fruit salad</b>	14
Served with vanilla ice cream	
<b>Berry Sundae</b>	14



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## **BEVERAGE MENU**

### **SPARKLING & CHAMPAGNE**

NV Dal Zotto Prosecco, King Valley VIC	14
NV Chandon Blanc de Blanc NV Yarra Valley, VIC	16
NV Moet & Chandon Brut, Epernay France	26
NV Pommery Brut Royal, Reims France	28

### **WHITE Wine**

2021 Hesketh 'Bright Young Things' Sauvignon Blanc, Adelaide Hills, SA	14
2020 Blackwood Park Riesling, Nagambie, VIC	14
2019 Mitchelton Estate Chardonnay, Nagambie, VIC	15
2021 Paxton Pinot Gris, Adelaide Hills, SA	15

### **ROSE WINE**

2021 Dal Zotto Rosato, King Valley, VIC	14
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### **RED WINE**

2019 Ingram Road Shiraz, Heathcote, VIC,	14
2014 Preece Cabernet Sauvignon, Nagambie, VIC	14
2019 Round Two Merlot, McLaren Vale, SA	14
2020 Josef Chromy Pepik Pinot Noir, Tamar Valley, TAS	15
2019 Robert Oatley GSM, McLaren Vale, SA	15

### **SWEET WINE**

2019 Audrey Wilkinson Moscato, Hunter Valley, NSW	14
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### **TAP BEER**

Furphy Refreshing Ale	13
James Squire 150 Lashes Pale Ale	13
Panhead XPA	13
James Boags Lager	13
Brooklyn Lager	14
Heineken Lager	14
Kirin Ichiban	14
Little Creature Pacific Ale	14

### **BOTTLE BEER**

James Boags Light	10
Byron Bay Premium Lager	12
Little Creatures Pale Ale	12
James Boags Premium Lager	12
James Squire Hop Thief Pale Ale	12
White Rabbit Dark Ale	13

### **CIDER**

Pipsqueak Apple Cider	11
The Hills Pear Cider	11

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## GIN CONCOCTIONS

Simple recipes highlighting our favourite gins

- The Cliveden Signature G&T** **18**  
“**Strong Juniper and peppery flavours**”  
Cliveden Gin, Strangelove Tonic N8  
Garnished with fresh rosemary
- Spring G&T** **16**  
“**Bright and fresh flavours, perfect for aperitif**”  
78 Degrees Gin, Strangelove Dirty Tonic  
Garnished with fresh basil
- Pink G&T** **16**  
“**Perfectly sweet and refreshing**”  
Gordon’s Pink Gin, Strangelove Fancy Lemonade  
Garnished with fresh strawberries & crushed blueberries
- Coastal G&T** **16**  
“**Woody and vibrant notes**”  
The Botanist Gin, Strangelove Coastal Tonic  
Garnished with crushed blueberries & fresh basil leaves

## AUTUMN COCKTAILS

Classic cocktails with a twist

- Aperol Spritz** **18**  
Dal Zotto prosecco, Aperol, soda water, orange twist,  
dehydrated orange wheel
- Spicy Moscow Mule** **21**  
666 Tasmanian vodka, Strangelove hot ginger beer, fresh  
lime juice, dehydrated lime wheel & fresh candied ginger
- Cliveden’s Best Espresso Martini** **21**  
Ketel 1 vodka, Kahlua, Merchants Vice fresh espresso,  
simple syrup, pinch of salt.
- Spring Old Fashioned** **22**  
Makers Mark, Elderflower liquor, Angostura bitters, simple  
syrup, orange twist
- Saltbush Margarita** **22**  
Olmeca Gold Tequila, agave syrup, strawberry gum, fresh  
lime juice, saltbush rim
- Bloody Aussie Negroni** **23**  
4 Pillars Bloody Shiraz gin, Maidiini Sweet Vermouth,  
Campari, burnt blood orange zest



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## GIN

Cliveden Signature Gin	14
Bombay Sapphire	11
Melbourne Gin Company	11
Tanqueray Dry	12
Archie Rose Signature Dry	14
The Botanist Gin	14
Hendricks	14
78 Degrees Adelaide Hills Distillery	14
Four Pillars Shiraz Gin	15
Prohibition	16
Tanqueray Number Ten	16

## VODKA

Cariel Vanilla	12
666 Tasmanian Vodka	12
Archie Rose	12
Mc Henry	12
Ketel One	12
Sheep Whey	13
Belvedere	14
Grey Goose	14

## TEQUILA

Olmecca Gold	12
Don Julio tequila Reposado	15
Milagro Single Barrel Tequila	17
Clase Azul Plata	22
Clase Azul Reposada	26

## WHITE RUM

Bacardi Dry	12
The Gunnery White Spiced	18

## SPICED RUM

Sailor Jerry's	12
Kraken	12
Dead Man's Drop	13
Arcane Beach House	13
Dark Matter	14

## DARK RUM

Appleton Estate Jamaican	12
Mt Gay Eclipse	12
Dos Maderas	12
Bundaberg	13
Mt Uncle FNQ Iridium	13
Ron Zacapa 23yr old XO	30

<b>Add Mixer</b>	<b>1.5</b>
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## SPEYSIDE

Glenfiddich Special Reserve Single Malt 12yo	14
Glenfiddich Solera Single Malt 15yo	20
Glenlivet Scotch Single Malt 18yo	26
Glenfiddich Ancient Reserve Single Malt 18yo	27

## ISLAY

Laphroaig Whiskey Single Malt 10yo	18
Lagavulin Scotch Single Malt 16yo	22

## ISLES

Talisker Scotch Single Malt 10yo	16
Isle of Jura 10yo	20

## BLENDED WHISKY

Fireball Cinnamon	12
Canadian Club	12
Dimple 12yo	12
Monkey Shoulder Triple Malt	12
Johnny Walker Black Label	12
Chivas Regal 12yo	12
Johnny Walker Green Label 15yo	15
Johnny Walker Platinum 18yo	21
Johnny Walker Blue Label	40

## AMERICAN WHISKY

Maker's Mark	12
Jim Beam	12
Jack Daniel Old N.7	14
Rittenhouse Rye	15
Sazerac Rye	21

## IRISH WHISKY

Jameson	12
Kilbeggan	12

<b>Add Mixer</b>	<b>1.5</b>
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## BRANDY, COGNAC, ARMAGNAC

St Agnes Brandy 3Star	10
Hardy's brandy	10
St Agnes Brandy 5Star	11
Hennessy VS	14
Hennessy VSOP	17
Roger Groult Calvados	18
Hennessy XO	40

## LIQUEUR

Tia Maria	10
Kahlua	10
Baileys Irish Cream	10
Baitz Crème de Cacao	10
Malibu	10
Mozart - Black Chocolate Liqueur	10
Mozart - Gold Chocolate Liqueur	10
Suntory Lena Banana Liqueur	10
Suntory Mango Liqueur	10
De Kuyper Schnapps Apple	10
Southern Comfort	10
Frangelico	10
Cointreau	10
Chambord Royal Raspberry Liqueur	10
Massenez Citron Vert et Gingembre: Lime & Ginger	10
Massenez Creme de Violet	10
Massenez Grapefruit Liqueur	10
Massenez Green Apple Liqueur	10
Massenez Liq de Lychee	10
Massenez Poire William	10
Midori Melon Liqueur	10
Amaretto Di Saronno	11
Grand Marnier	12
Galliano Black Sambuca	12
Galliano vanilla	12
Dom Benedictine	13
Mr Black Coffee Liquor	13
Drambuie	14

## ABSINTH

Pernot Absinth	19
Jezebel Absinth	20

## APERITIF 45ML

Dubonnet Red Aperitif	12
Aperol	12
Pimm's N.1	12
Campari	13
Lillet Blanc	14
Maidenii Dry vermouth	14
Maidenii Sweet vermouth	14

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**SPARKLING & CHAMPAGNE  
BY THE BOTTLE**

NV Dal Zotto Prosecco, King Valley VIC	65
NV Chandon Blanc de Blanc NV Yarra Valley, VIC	75
NV Moet & Chandon Brut, Epernay France	145
NV Pommery Brut Royal, Reims France	149
NV Piper Heidsick Brut, Reims, France	159
NV Laurent Perrier La Cuvee, Epernay, France	165
NV Veuve Cliquot Brut, Reims, France	179
NV Pol Roger Brut Reserve, Epernay, France	249
2007 Perrier Jouet La Belle Epoque, Epernay, France	549
2007 Louis Roederer Cristal Brut, Champagne, France	650

**WHITE WINE  
BY THE BOTTLE**

**RIESLING**

2020 Blackwood Park Riesling, Nagambie, VIC	65
2018 Leuwin Estate Art Series, Margaret River, WA	75
2018 Ladies Who Shoot Their lunch, Strathbogie, VIC	85
2018 Pewsey Vale Riesling, Clare Valley, SA	89

**PINOT GRIS**

2019 La Maschera Pinot Gris, Lime Stone coast, SA	65
2021 Paxton organic Pinot Gris, Adelaide Hills, SA	69
2021 Howard Hills Vineyard, Adelaide Hills, SA	69
2018 Rob Dolan Pinot Gris, Yarra Valley, VIC	79

**SAUVIGNON BLANC**

2021 Hesketh 'Bright Young Things' Sauvignon Blanc, Adelaide Hills, SA	59
2019 Working Lunch, Marlborough, NZ	59
2019 Black Cottage, Marlborough, NZ	69
2019 Port Philip Estate, Mornington, VIC	89

**CHARDONNAY**

2019 Mitchelton Estate Chardonnay, Nagambie, VIC	69
2020 Vasse Felix Filius Chardonnay, Margaret River, WA	79
2018 Oakridge Estate Chardonnay, Yarra Valley, VIC	89
2018 Paringa Estate Chardonnay, Mornington, VIC	89
2018 Byrne Coghills Chardonnay, Ballarat, VIC	99
2017 Shaw & Smith M3 Chardonnay, Adelaide, SA	139

**ROSE**

2021 Dal Zotto Rose, King Valley, VIC	59
2021 Oakridge Rose, Yarra Valley, VIC	79

**SWEET WINE**

2019 Audrey Wilkinson Moscato, Hunter Valley, NSW	59
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**RED WINE  
BY THE BOTTLE**

**PINOT NOIR**

2020 Josef Chromy Pepik Pinot Noir, Tamar Valley, TAS	59
2021 Giant Steps Pinot Noir, Yarra Valley, VIC	79
2018 Paringa Estate Pinot Noir, Mornington, VIC	85
2017 Pooles Rock Pinot Noir, Adelaide Hills, SA	89
2018 Nanny Goat Pinot Noir, Central Otago, NZ	99
2016 Mount Difficulty Packspur, Central Otago, NZ	179

**SHIRAZ**

2019 Ingram Road Shiraz, Heathcote, VIC	59
2014 Geoff Merrill Jacko Shiraz, McLaren Vale, SA	69
2017 Brokenwood Shiraz, Hunter Valley, SA	109
2019 Heathcote Shiraz, Heathcote, VIC	129
2015 LAS Vino Sirah, Barossa Valley, SA	139
2016 Penfolds St Henri, Multi region, SA	359

**CABERNET SAUVIGNON**

2017 Preece Cabernet Sauvignon, Nagambie, VIC	65
2020 Oakridge Cab merlot, Yarra Valley, VIC	69
2016 Allinda Cabernet Sauvignon, Yarra Valley, VIC	69
2009 Reschke Bull Trader Cab Merlot, Coonawarra, SA	75
2015 Melba Reserve, Yarra Valley, VIC	129
2015 Yalumba Signature Cab Shiraz, Barossa Valley, SA	189

**MERLOT AND MALBEC**

2019 Round Two Merlot, McLaren Vale, SA	59
2017 Bleasdale 2 <sup>nd</sup> Innings Malbec, Adelaide Hills, SA	65
2007 Di Fabio Estate Merlot, McLaren Vale, SA	79

**OTHER VARIETALS AND BLENDS**

2019 Robert Oatley GSM, McLaren Vale, SA	65
2018 Dune Tirari Nero D'avola, McLaren Vale, SA	65
2016 Vinoque Sangiovese, Yarra Valley, VIC	69
2016 Gestalt Rule of Third GSM, Barossa Valley, SA	79
2017 Juxtaposed Old Vine Grenache, McLaren Vale, SA	79



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