

THE CLIVEDEN BAR & DINING

SNACKS SHARE GRAZE

BREAD	10
House made spelt sourdough, whipped ricotta, garlic & herb pesto, Maldon salt	
ARANCINI	18
Spinach & pumpkin arancini, truffle aioli, pecorino	
WAFFLE & EEL	19
Chickpea waffle, smoked eel, dill crème, olive tapenade lumpfish caviar, bottarga	
OYSTER (minimum 3 per serve)	6.5 each
PACIFIC OYSTER NATURAL	
With finger lime mignonette	
BAKED ROCKEFELLER (minimum 3 per serve)	7 each
With creamed spinach	
SOUP	16
Leek & potato velouté, truffle oil, sourdough bread	
ZUCCHINI & STRACCIATELLA	22
Velisha farm grilled zucchini, stracciatella, marjoram verde, pepita & linseed granola, saltbush	
PORK BELLY	26
Twice cooked crisp pork belly, sweet & sour glaze, kewpie aioli, peanut & sesame nibs	
SCALLOP (3pcs)	26
Bellarine baked scallop, romesco, nduja butter, Bottarga, seagrapes	
CALAMARI	23
Queenscliff sourced squid, lemon myrtle crumb, saltbush & cucumber kimchi, kafir lime aioli	
CAESAR SALAD	23
Aged parmesan, crispy pancetta, anchovy, sourdough crisp, home-made Caesar dressing	
BAKED BRIE	26
Gippsland double brie, cranberry & pecan crumble, gluten free bread	
MUSHROOM	22
Confit king oyster mushroom, romesco, seagrape, pickled kohlrabi, porcini dust	
CHARCUTERIE	36
San Danielle prosciutto, salami, mortadella, chicken liver parfait, pork terrine, marinated olives, pickles, mustards & crostini	

TWO COURSE

Your choice of any Snacks Share Graze and Seasonal Speciality

65 per guest

THREE COURSE

Your choice of any Snacks Share Graze, Seasonal Speciality and Sweet Endings

85 per guest

SEASONAL SPECIALITY

GNOCCHI	38
Sweet potato gnocchi, butternut squash cream, cavolo nero pine nuts	
SEAFOOD TAGLIOLINI	55
Lobster meat, cuttlefish, mussels, saffron bisque, tomato chilli sugo, squid-ink tagliolini, garlic citrus butter	
MURRAY COD	48
Mascarpone & parmesan potato purée, green moss crumb, beurre blanc with tobiko, shiraz cured caviar, charred asparagus	
SMOKED PORK COLLAR	45
Slow-cooked pork collar, rum-infused charcuterie jus, roasted pumpkin purée, garden peas, pork floss, marinated zucchini	
BAKED CHICKEN ROULÉE	38
Taleggio & morel stuffed chicken roulade, cacciatore sauce, kipfler potato, broccolini	
VEAL OSSOBUCCO	45
Saffron risotto, confit shallot, gremolata	
MAGRET D'AYLESBURY	42
Pan-seared aged Aylesbury duck breast, duck & morel tortellini, wild fig, honeyed carrots, amarena cherry agrodolce	

FROM THE GRILL

SANCHOKU EYE FILLET MB7+ 280g	89
Smoked chestnut purée, grilled artichoke, shiraz jus	
AURA SCOTCH FILLET 300g	85
Grain-fed Aura Wagyu MBS 6+	
Smoked chestnut purée, grilled artichoke, shiraz jus	
SOUTHERN RANGES STRIPLOIN MB4+ 300g	62
Dry aged Angus striploin, smoked chestnut purée, grilled artichoke, shiraz jus	
APOLLO BAY CRAYFISH (800GMS)	155
Char-grilled, thermidor sauce, Pullman Melbourne on the Park garden salad	
LODDON VALLEY LAMB BACK-STRAP	52
Herb-cruste aged lamb, peanut-chickpea purée, grilled baby cauliflower, rosemary & red wine jus	
PORT PHILLIP BAY GARFISH	48
Flame grilled, finger lime meunière	

SAUCES

Red wine jus, peppercorn, mushroom, bearnaise, chimichurri, Dijon, hot English, whole grain

SIDES

THE CLIVEDEN LEAF SALAD	12
Baby cos, radicchio, lollo rosso, witlof, Champagne vinaigrette, pickled shallot, pomegranate	
SEASONAL VEGGIES	14
Shallot & red wine elixir	
MASH POTATO	12
Désirée mash, Pepe Saya butter	
TRUFFLE FRIES	12
Truffle salt, truffle oil, parmesan	
ROAST ROOT VEG	12
Yarra Valley carrots, golden beet, kumara, native herb gremolata	

CHEESE

VICTORIAN CHEESE PLATE	32
Willow Grove double brie, Tarago River blue, Maffra peppercorn cheddar, muscatels, dried fruits, quince paste, nuts, crisps & crackers	

SWEET ENDINGS

HAZELNUT MOELLEUX	24
Soft hazelnut cake with hazelnut crémeux, passionfruit-apricot caramel, milk chocolate gourmand glaze	
CHEF NEHUL'S BLACKFOREST	22
Chocolate financier, amarena cherry compote, Guanaja chocolate crémeux, caramel Chantilly, cacao nib glaze	
BASQUE CHEESECAKE	22
Tahitian vanilla Basque-style cheesecake, Earl Grey-infused mixed berry confiture, vanilla Chantilly, strawberry crisp	
RASPBERRY COCONUT CRÈME BRÛLÉE	18
Coconut crème with raspberry-thyme gel, Valrhona raspberry crumble, raspberry chocolate crisp, freeze-dried raspberry	

Consumer advisory: Our menu and kitchen contains multiple allergens and foods which may cause an intolerance. Our team will make efforts to accommodate dietary requirements. However due to the shared production and serving environment, we cannot guarantee the complete omission of such allergens or foods which may cause an intolerance. Please inform our team if you have a food allergy or intolerance.

Sustainability is more than just a philosophy at Pullman Melbourne on the Park. It is woven into every dish we serve. Through eco-friendly practices, locally sourced and seasonal ingredients, we provide guests with exceptional flavour and a dining experience that honours the environment, offering a sustainable fine dining experience.

