

THE CLIVEDEN BAR & DINING

TO START

BREAD & BUTTER)	8
La Madre rosemary focaccia, home-made cultured pomodoro & herb butter	
SOUP	15
roasted leek and potato soup with truffle oil served with La Madre focaccia	
PACIFIC OYSTER NATURAL min 3 per serve with finger lime mignonette	5.5EA
BAKED CHARENTAIS min 3 per serve with salami calabrese & Kilpatrick sauce	6 EA

SMALL PLATES

ARANCINI	18
pumpkin arancini, arrabiata dip & pecorino	
FRIED BRIE	19
Gippsland brie, panko crumb, balsamic macerated sultanas, honeycomb, fig & almond cracker	
CHARCUTERIE	35
San Danielle prosciutto, salami, mortadella, chicken liver parfait, pork terrine, marinated olives, pickles, mustards & crostini	
CALAMARI	22
Queenscliff sourced squid, lemon myrtle crumb, saltbush & cucumber kimchi, kafir lime aioli	
POLIPO	26
char-grilled octopus tentacle served warm with kipfler potato, chorizo, romesco sauce & prawn oil	
TUNA TATAKI	25
Albacore tuna, wasabi & yuzu dressing, wakame, togarashi & seaweed furikake	
PORK BELLY	26
twice cooked crisp pork belly, sweet & sour glaze, kewpie aioli, peanut & sesame nibs	
CAESAR SALAD	22
aged parmesan, crispy pancetta, anchovy, sourdough crisp, home-made Caesar dressing	

TWO COURSE

Your choice of any Small Plate and Seasonal Main 65 pp

THREE COURSE

Your choice of Small Plate, Seasonal Main and Dessert 85 pp

SEASONAL MAINS

RAVIOLI	35
mushroom & spinach ravioli, Roma tomato arrabiata, morrel mushroom, crisp basil & pecorino snow	
SEAFOOD STEW	50
Portarlinton mussels, calamari, prawn, scallop & locally sourced fish, saffron & aniseed myrtle broth, toasted focaccia	
ORA KING SALMON	45
seafood bouillabaisse, citrus and fennel petit salad & paprika oil	
BRAISED LAMB	40
Millawarra free range lamb shank, truffled mash, winter greens, pearl onion & port wine jus	
POLLO DIAVOLA	38
spit roasted free-range organic chicken, Sicilian spice rub, grilled zucchini, peppers & pan sauce	
RISOTTO	35
butternut squash puree, blistered heirloom tomato, crisp kale & Mt. Zero EVOO	
CONFIT DUCK	42
Macedon duck leg confit, du-puy lentils, smoked beetroot, pickled shimeji mushroom, rainbow chard, sherry & Davidson plum sauce	

FROM THE GRILL

CUBE ROLL	80
Tajima grain-fed MBS 7+ choice of two side & two sauces	
PORTERHOUSE 300g	55
Gippsland grain-fed Angus striploin celeriac & parsnip purée	
PORK CHOP 300g	42
Goulburn Valley free-range pork in an apple cider brine with celeriac & parsnip purée	
LAMB BACKSTRAP 250g	45
Warilba grass-fed organic lamb mint scented green pea puree	
HUMPTY DOO BARRAMUNDI	48
with sauce meuniere	

SAUCES

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

SIDE DISHES

THE CLIVEDEN BEET SALAD	12
roasted beet, spinach, endive, goat's curd & candied pecan	
CREAMED POTATO	12
truffle cream & pecorino	
SEASONAL VEGGIES	14
shallot & red wine vinaigrette	
ROAST POTATO TONNATO	12
kipfler potato, olives & caper	
TRUFFLE FRIES	12
truffle salt, truffle oil, parmesan	

DESSERTS

DATE CAKE	20
ginger infused Medjool date cake, Valrhona chocolate Chantilly with a warm salted caramel sauce	
BAILEYS TIRAMISU	22
Baileys mascarpone whipped Bavarian cream, milk chocolate and coffee cremeux, Kahlua infused ladyfingers, amaretti cookie crumble and cocoa crisp	
PASSIONFRUIT CRÈME BRULEE	18
oat milk crème, passionfruit gel, crisp passionfruit crumble & caramel tuile	
TEXTURES OF RASPBERRY & CHOCOLATE	20
57% dark chocolate cremeux, hazelnut praline crunch, raspberry crisp, cacao nib Rocher glaze, raspberry confit & maple tuile	

CHEESE

VICTORIAN CHEESE PLATE	30
Willow Grove double brie, Tarago River blue, Maffra peppercorn cheddar, muscatel, dried fruit, quince, nuts, crisps & crackers	

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.

