

THE CLIVEDEN

BAR & DINING



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TO START

BREAD & BUTTER <i>(V)</i>	8
La Madre rosemary focaccia, home-made cultured pomodoro & herb butter	
SOUP <i>(V)(GF)(NF)(CV)</i>	15
Roasted leek and potato soup with truffle oil served with La Madre focaccia	
PACIFIC OYSTER NATURAL min 3 per serve <i>(GF)(NF)</i>	5.5EA
With finger lime mignonette	
BAKED CHARENTAIS min 3 per serve <i>(GF)(NF)</i>	6 EA
With salami calabrese & Kilpatrick sauce	
ARANCINI <i>(GF)(V)(CV)</i>	18
Pumpkin arancini, arrabiata dip & pecorino	
FRIED BRIE <i>(V)</i>	19
Gippsland brie, panko crumb, balsamic macerated sultanas, honeycomb, fig & almond cracker	
SMALL PLATES	
CALAMARI <i>(NF)</i>	22
Queenscliff sourced squid, lemon myrtle crumb, saltbush & cucumber kimchi, kafir lime aioli	
POLIPO <i>(GF)(NF)</i>	26
Char-grilled octopus tentacle served warm with kipfler potato, chorizo, romesco sauce & prawn oil	
TUNA TATAKI <i>(NF)</i>	25
Albacore tuna, wasabi & yuzu dressing, wakame, togarashi & seaweed furikake	
PORK BELLY <i>(GF)</i>	26
Twice cooked crisp pork belly, sweet & sour glaze, kewpie aioli, peanut & sesame nibs	
CAESAR SALAD <i>(NF)</i>	22
Aged parmesan, crispy pancetta, anchovy, sourdough crisp, home-made Caesar dressing	
CHARCUTERIE	35
San Danielle prosciutto, salami, mortadella, chicken liver parfait, pork terrine, marinated olives, pickles, mustards & crostini	

TWO COURSE

Your choice of any Small Plates and Seasonal Main 65 pp

THREE COURSE

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

SEASONAL MAINS

RAVIOLI <i>(V)(GF)(NF)</i>	35
Mushroom & spinach ravioli, Roma tomato arrabiata, morel mushroom, crisp basil & pecorino snow	
SEAFOOD STEW <i>(NF)</i>	50
Portarlinton mussels, calamari, prawn, scallop & locally sourced fish, saffron & aniseed myrtle broth, toasted focaccia	
ORA KING SALMON <i>(GF)(NF)</i>	45
Seafood bouillabaisse, citrus and fennel petite salad & paprika oil	
BRAISED LAMB <i>(GF)(NF)</i>	40
Mulwarra 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 <i>(V)(GF)(NF)(CV)</i>	35
Butternut squash purée, blistered heirloom tomato, crisp kale & Mt. Zero EVOO	
CONFIT DUCK <i>(GF)(NF)</i>	42
Macedon duck leg confit, Du-Puy lentils, smoked beetroot, pickled shimeji mushroom, rainbow chard, sherry & Davidson plum sauce	

FROM THE GRILL

CUBE ROLL <i>(GF)(NF)</i>	80
Tajima grain-fed MBS 6+ choice of one side & sauce	
PORTERHOUSE 300g <i>(GF)(NF)</i>	55
Gippsland grain-fed Angus striploin celeriac & parsnip purée	
PORK CHOP 300g <i>(GF)(NF)</i>	42
Goulburn Valley free-range pork in an apple cider brine with celeriac & parsnip purée	
LAMB BACKSTRAP 250g <i>(GF)(NF)</i>	45
Mulwarra grass-fed organic lamb with mint scented green pea purée	
HUMPTY DOO BARRAMUNDI <i>(GF)(NF)</i>	48
Chargrilled with sauce meunière	

SAUCES

Red wine jus, peppercorn, mushroom, bearnaise, chimichurri, Dijon, hot English, wholegrain

SIDE DISHES

THE CLIVEDEN BEET SALAD <i>(V)(GF)(CV)</i>	12
Roasted beet, spinach, endive, goat's curd & candied pecan	
CREAMED POTATO <i>(V)(GF)(NF)</i>	12
Truffle cream & pecorino	
SEASONAL VEGGIES <i>(VG)(GF)(NF)</i>	14
Shallot & red wine vinaigrette	
ROAST POTATO TONNATO <i>(VG)(GF)(NF)</i>	12
Kipfler potato, olives & caper	
TRUFFLE FRIES <i>(V)</i>	12
Truffle salt, truffle oil, parmesan	

DESSERTS

DATE CAKE	20
Ginger infused medjool date cake, Valrhona dulcey chocolate chantilly with warm salted caramel sauce	
BAILEYS TIRAMISU	22
Baileys mascarpone whipped chantilly, milk chocolate and coffee cremeux, Kahlua infused ladyfingers, amaretti cookie crumble and cocoa crisp	
PASSIONFRUIT CRÈME BRULEE <i>(VG)(GF)(NF)</i>	18
Vegan coconut crème, passionfruit gel, caramelized passionfruit crumble & caramel tuile	
TEXTURES OF RASPBERRY & CHOCOLATE	20
57% dark chocolate cremeux, hazelnut praline crunch, raspberry crisp, cacao nib roché, raspberry confit & maple tuile	
CHEESE	
VICTORIAN CHEESE PLATE <i>(V)</i>	30
Willow Grove double brie, Tarago River blue, Maffra peppercorn cheddar, muscatel, dried fruit, quince, nuts, crisps & crackers	

(V) vegetarian / *(VG)* vegan / *(GF)* gluten free / *(NF)* nut free / *(cv)* can be prepared vegan on request

A surcharge of 15% on all listed menu items is applicable on public holidays. All prices are in Australian dollars and inclusive of GST

Please let us know in advance if you have any allergies or dietary requirements. Whilst every effort is made to accommodate your request, we cannot guarantee allergy free meals. Due to the possible traces of allergens in the working environment and/or supplied ingredients, some items may contain or come into contact with lupins, soy, crustaceans, mollusc's, eggs, fish, flour, milk, peanuts, sulfites, tree nuts and sesame seeds.