

TO START

BREAD & BUTTER La Madre potato & rosemary sourdough, home-made cultured miso butter	9
CROQUETTE Sweet potato croquette, arabiata, pecorino	18
PISSALADIERE Herbed focaccia, caramelised onion, boquerones lumpfish caviar	19
OYSTER minimum 3 per serve PACIFIC OYSTER NATURAL <i>with finger lime mignonette</i> BAKED KILPATRICK <i>with salami calabrese & Kilpatrick sauce</i>	6.5 EA 7 EA

SMALL PLATES

SPORES OF THE SEA Confit king oyster mushroom, roasted bullhorn romesco, sea grapes, porcini dust, chamomile – infused kohlrabi	28
BURRATA Victorian whipped burrata, Davidson plum & bush tomato relish textures of tomato, witlof, basil & pepita oil, olive dust	22
HIRAMASA Cured hiramasa, miso dressing, wasabi pea furikake, watermelon radish	26
PORK BELLY Twice cooked crisp pork belly, sweet & sour glaze, kewpie aioli, peanut & sesame nibs	26
CALAMARI Queenscliff sourced squid, lemon myrtle crumb, saltbush & cucumber kimchi, kafir lime aioli	23
CAESAR SALAD Aged parmesan, crispy pancetta, anchovy, sourdough crisp, home-made Caesar dressing	23
CHARCUTERIE San Danielle prosciutto, salami, mortadella, chicken liver parfait, pork terrine, marinated olives, pickles, mustards & crostini	36
ANTIPASTI Marinated grilled vegetable, Mt Zero olives, beetroot hummus, EVOO, aged balsamic, sourdough	26

THE
CLIVEDEN
BAR & DINING

TWO COURSE

choice of Small Plate and Main 65 per guest

THREE COURSE

choice of Small Plate, Main and Dessert 85 per guest

MAINS

RHYTHM OF RENDANG Fragrant nasi goreng paired with rich slow-cooked jackfruit rendang, tangy saltbush and cucumber kimchi	45
TORTELLINI Prawn tortellini, lobster bisque, lemon pangrattato, mandarin oil, olive crumb	45
SEAFOOD STEW Portarlinton mussels, calamari, prawn, scallop & locally sourced fish, saffron & aniseed myrtle broth, toasted focaccia	55
GUMMY SHARK Gippsland sourced gummy shark wrapped in prosciutto chardonnay morel velouté, chargrilled fennel, peas, silver onion	45
CAULIFLOWER STEAK Coal roasted cauliflower, coconut tahini, crispy kale pepita & almond crumble	35
SPATCHCOCK Hazeldene’s freerange organic spatchcock, Tuscan spice rub, grilled vegetable ratatouille, guindillas	38
RISOTTO FUNGI Mixed wild mushroom, baby spinach, grilled king & morel mushrooms, aged grana padano, Mt. Zero EVOO	35

FROM THE GRILL

O’CONNOR RIB STEAK 350g Pasture raised 28 days dryaged MBS 4+ Smoked potato & celeriac purée	65
TAJIMA CUBE ROLL Tajima grainfed Wagyu MBS 6+ Smoked potato & celeriac purée	85
PORTERHOUSE 300g Southern ranges grain-fed Angus striploin Smoked potato & celeriac purée	57
KING PRAWNS Chargrilled U-8 Tiger prawn, native thyme chimichurri fennel salad	55
LAMB RACK – 3 POINT Mulwarra grassfed organic lamb, herb crust mint scented green pea purée, sweet potato gratin	48
KING DORY Chargrilled with sauce meunière	48

SAUCES

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

SIDES

THE CLIVEDEN LEAF SALAD Baby cos, radicchio, lollo rosso, witlof, Champagne vinaigrette, pickled shallot, pomegranate	12
SEASONAL VEGGIES Shallot & red wine vinaigrette	14
ROAST KIPFLER POTATO Oven roasted Kipfler potato, rosemary	12
TRUFFLE FRIES Truffle salt, truffle oil, parmesan	12

CHEESE

VICTORIAN CHEESE PLATE Willow Grove double brie, Tarago River blue, Maffra peppercorn cheddar, muscatel, dried fruit, quince, nuts, crisps & crackers	32
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DESSERTS

CHOCOLATE BLOOM Avocado & coconut crèmeux, velvety matcha pistachio ganache, strawberry compote	22
SACHER TORTE Chocolate whipped Chantilly, 54% chocolate mousse, apricot confit, hazelnut moelleux, milk chocolate gourmand glaze, caramelised cacao nibs	22
FLOATING ISLAND Whipped passionfruit aëro, lime infused strawberry confiture, vanilla meringue crisp, caramelised milk chocolate croustillant, Tahitian vanilla crème anglaise	20
BAILEYS TIRAMISU Baileys mascarpone whipped Chantilly, milk chocolate and coffee crèmeux, Kahlua infused ladyfingers, amaretti cookie crumble and cocoa crisp	22
PASSIONFRUIT CRÈME BRÛLÉE Vegan coconut crème, passionfruit gel, crisp passionfruit crumble & caramel tuile	18

Our menu and kitchen contain 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 any food allergy or intolerance.

