

THE CLIVEDEN

BAR & DINING

TWO COURSE

Your choice of any Small Plates & Handcrafted Bites and Pullman Signature Dishes **or** Pullman Signature Dishes and Sweet endings 75 per guest

THREE COURSE

Your choice of any Small Plates & Handcrafted Bites and Pullman Signature Dishes and Sweet Endings 95 per guest

SMALL PLATES & HANDCRAFTED BITES

| | |
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| Spelt Sourdough | 12 |
| Burnt honey butter | |
| Native Oyster Selection (min-3) (A) | 6.5/pc |
| - Finger lime mignonette & Ponzu | |
| - Baked Kilpatrick glaze | |
| Arancini | 20 |
| Truffle mushroom arancini, truffle aioli, pecorino | |
| Golden Beetroot | 24 |
| Salt-baked beets, San-Daniele prosciutto, melon, Stracciatella | |
| Calamari (A) | 26 |
| Lemon-pepper crumbed calamari, preserved lemon aioli, pomelo salad | |
| Pork Belly | 28 |
| Twice cooked, panang sauce, cucumber & saltbush kimchi | |
| Seared Queensland scallops (3 Pcs) (A) | 26 |
| Coconut velouté, nduja, sea grape | |
| Milawa Brie Bake | 26 |
| Cranberry & pecan crumble, bread | |
| Soup | 19 |
| Field mushroom velouté, truffle oil, sourdough | |
| Lamb Belly Skewer | 26 |
| Roast pepper muhammara, herbs, pomegranate molasses | |
| Caesar salad | 24 |
| Baby cos, crisp prosciutto, aged parmesan, sourdough crisp, boquerones | |
| - Add on Grilled chicken 5 | |

PULLMAN SIGNATURE DISHES

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| Pappardelle Di Anatra | 44 |
| Aylesbury aged duck ragù, hand-cut pappardelle, pecorino pepato, macadamia | |
| Pork Two Ways | 48 |
| Berkshire pork tenderloin, slow braised pork cheek, parsnip purée, pickled celeriac, cranberry port reduction | |
| Parwan Reserve Beef Short-Rib | 49 |
| Victorian Angus short rib, slow-braised, truffle whipped potato, charred baby carrots, caramelised cipollini, salsa verde, Shiraz jus | |
| Shepherd's Pie | 42 |
| Loddon Valley lamb, merguez sausage, herb-infused potato gratin | |
| Chicken Tian | 40 |
| Middle Eastern spiced chicken, confit leeks, silky romesco, dukkah-crusting baby cauliflower, guindillas | |
| Risotto Alla Pescatora (A) | 52 |
| Seafood risotto, crustacean consommé, Mooloolaba prawn, preserved lemon, lumpfish caviar | |
| Sweet Potato Gnocchi | 38 |
| House-made sweet potato gnocchi, broad beans, whipped ricotta, silver beet, wild garlic salsa | |
| Lakes Entrance Monkfish (A) | 46 |
| Butter basted monkfish, mushroom velouté, grilled asparagus, king brown mushroom | |

FIRE & GRILL

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| Loddon Valley Lamb Rump | 52 |
| Fava bean & basil puree, coal-roasted baby cauliflower, rosemary jus | |
| Southern Ranges Striploin MB4+ 300g | 64 |
| Smoked chestnut crème, grilled artichoke, shiraz jus | |
| O'Connor Rib Steak 350g | 69 |
| Grass-fed Angus, Maldon salt, smoked chestnut crème, grilled artichoke, shiraz jus | |
| Tajima Wagyu Eye fillet MB6+ | 85 |
| Smoked chestnut crème, grilled artichoke, shiraz jus | |
| Corner Inlet Gurnard (A) | 48 |
| Flame-grilled, finger lime meunière | |
| Spencer Gulf King Prawns (3 Pcs) (A) | 42 |
| Red pepper romesco, salsa verde | |

SIGNATURE SAUCES

Red wine jus, Green peppercorn, Wild mushroom, Bearnaise, Native chimichurri, Selection of mustards

SIDES

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| Roasted baby carrots, Maple-chilli gastrique, macadamia | 16 |
| Seasonal vegetables, Flame-charred, shallot vinaigrette | 16 |
| Royal blue potatoes, rosemary salt, crumbled feta | 15 |
| Cliveden leaf salad, native herbs, citrus dressing | 14 |
| Pommes Purée, creamed potato, cultured butter | 14 |
| Fries, truffle oil, parmesan, truffle salt | 14 |

CHEESE & CHARCUTERIE

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| Victorian Cheese Plate | 34 |
| Willow Grove double brie, Tarago River blue, Maffra peppercorn cheddar, muscatels, dried fruits, quince paste, nuts, crisps & crackers | |
| Charcuterie | 36 |
| San Daniele prosciutto, truffle & squid-ink salami, mortadella, chicken liver parfait, pork terrine, marinated olives, pickles, mustard & crostini | |

SWEET ENDINGS

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| Berry Pavlova | 24 |
| Mixed berries, strawberry jus, red berry confiture, vanilla-raspberry gelato, coconut meringue, raspberry crisp | |
| Spiced Exotic Rum Baba | 24 |
| Rum-soaked passionfruit baba, mango & passionfruit compote, vanilla-lime mascarpone Chantilly | |
| Valrhona Chocolate Turrón | 25 |
| Cacao nib rocher, hazelnut croustillant, dark chocolate crémeux, cacao tuile, Calamansi chocolate coulis | |
| Piña Colada | 22 |
| Coconut crémeux, cinnamon spiced, caramelised pineapple, passionfruit chocolate shards | |
| Molten Cocotte Cookie | 24 |
| Warm baked candied pecan & dark chocolate cookie, toffee ice cream | |

Consumer Advisory: 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 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.

(A) All seafood served at Pullman Melbourne on the Park is sourced exclusively from Australia

