



# THE CLIVEDEN

BAR & DINING



## SOMETHING TO START

<b>Sundried tomato, pesto and feta arancini</b> x5 (V)(NF) Truffle mayonnaise, parmesan snow	19
<b>Cheeseburger spring rolls</b> x4 (NF) Chipotle mayonnaise, pickled vegetables	19
<b>Cosberg salad</b> (NF) Aged parmesan, crispy pancetta, anchovy, sourdough crisp	23
<b>Add on -</b> Grilled chicken	4
Smoked salmon	6
<b>Lamb and saltbush empanadas</b> x3 (NF) Smoked bush tomato relish, pickled vegetables	23
<b>Heirloom tomato and buffalo mozzarella salad</b> (V)(GF) Shaw river buffalo mozzarella, olive tapenade, heirloom tomato, mandarin oil and basil crisp	24
<b>Locally sourced charcuterie Plate</b> (NF)(DF) Chef's selection of locally sourced cured meats, duck and prune terrine, pickles, Mt zero olives and crostini	38

## SIGNATURE SANDWICHES

(Served with thick cut chips)

<b>Forest mushroom toastie</b> (V) Mixed mushrooms, basil pesto, swiss cheese, pecorino snow, pickles on Shokupan bread	24
<b>The Cliveden club sandwich</b> (NF) Grilled chicken, cos lettuce, tomato, egg, prosciutto guacamole, swiss cheese on Shokupan bread.	28
<b>Blackmore Wagyu beef burger</b> (NF) Gruyere cheese, cos lettuce, tomato, pickles, onion rings on brioche burger bun	30
<b>Add on -</b> Smashed avocado	3
Free range Egg	3
Prosciutto	5
<b>Sirloin steak sandwich</b> (NF) 150 gm Victorian sirloin steak, black truffle mayonnaise bacon jam, caramelized onion, swiss cheese, pickles on sourdough	32

## FROM THE PIZZA OVEN

<b>Margarita pizza</b> (V) Sugo, heirloom tomato medley, Victorian Buffalo mozzarella, basil & Mount Zero olive oil	25
<b>Four cheese pizza</b> (V)(NF) Sugo, mozzarella, scamorza, caciocavallo, gorgonzola, honey drizzle and Mount Zero olive oil	28
<b>Salami pizza</b> (NF) Sugo, nduja, salami and buffalo mozzarella	28

## SOMETHING BIGGER

<b>Ricotta and parmesan gnocchi</b> (V) Forest mushrooms, heirloom cherry tomatoes, Tuscan black cabbage, pine nuts, sage butter crumb	38
<b>Bannockburn free-range chicken breast</b> (GF)(NF) Carrot and lemon myrtle puree, Manuka honey glazed corn spare ribs, heirloom carrots, pepperberry emulsion	48
<b>Whole baby Barramundi</b> (GF) Romesco, fried capers and char-grilled witlof	51
<b>300gr Cape Grim sirloin</b> (GF)(NF) Cipollini, king oyster mushroom, native anise jus and heirloom carrot	56
<b>Black Angus BBQ short ribs</b> (GF)(NF)(DF) 48-hour sous-vide ribs in homemade BBQ sauce, kipfler potatoes, baby beetroot	58
<b>Millawarra free-range rack of lamb</b> (GF)(NF) Layered potatoes, goats curd mousse, heirloom carrot and chimichurri	58

## SOMETHING ON THE SIDE

<b>Black truffle and parmesan fries</b> (V)(NF) Rosemary salt, black truffle oil and parmesan Snow	12
<b>Edamame and trio of quinoa salad</b> (V) Almond, currant, vegetables, creamy feta, citrus vinaigrette	12
<b>Rocket and pear salad</b> (V)(GF) Parmigiano Reggiano, pine nuts, and vinaigrette	12
<b>Seasonal green vegetables</b> (V)(GF) Mount Zero yuzu olive oil, creamy feta, almonds and black currants	14

## SOMETHING SWEET

<b>Burnt Basque cheesecake</b> (GF) Lime gel, wattle seed crumble, white chocolate raspberry shards, burnt honey glaze and strawberry gum sorbet	18
<b>The Pullman Magnum</b> Dark & white chocolate mousse, raspberry gel, honey comb, popping candy crumb and macadamia ice-cream	18
<b>Spring Pavlova</b> (GF) Wattle seed and lemon myrtle meringue, seasonal fruit, berry crumble and mango sorbet	18
<b>Chefs Selection of Victorian Cheeses</b> Chef's selection of Two local cheeses, served with Muscatel grapes, quince paste, lavosh	20

(V) Vegetarian, (GF) Gluten Free, (NF) Nut Free, (DF) Dairy Free

All dishes may contain traces of nuts, dairy, gluten, eggs, soy, sesame and shellfish. Please advise the service team of any allergies & dietary requirement

Please note prices and ingredients/menu items are subject to seasonal changes. A 15% surcharge is applicable on public holidays