

# THE CLIVEDEN BAR & DINING

## SNACK, SHARE, GRAZE

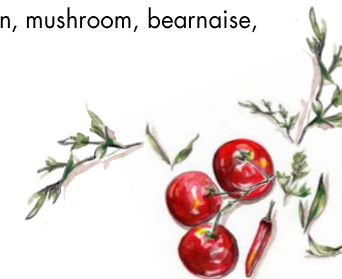
BREAD & BUTTER (V)	8
La Madre potato, shallot & rosemary sourdough, home-made cultured pomodoro & herb butter	
OLIVES & HOUSE SPICED NUTS	11
CROQUETTAS (GF) (V)	18
kale, quinoa & pumpkin croquette, truffle aioli	
HUMMUS (VG) (GF)	19
baked heirloom carrots, pumpkin seed dukkah, manuka honey drizzle, Aleppo chilli oil	
OYSTER minimum 3 per serve (GF) (NF)	*5.5 EA
PACIFIC OYSTER NATURAL -with finger lime mignonette OR BAKED CHARENTAIS - with salami calabrese & Kilpatrick sauce	
BURRATA (V) (GF) (NF)	20
Victorian Burrata, grilled peaches olives & caper tapenade, sun-ripened heirloom tomatoes, basil oil, balsamic	
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	
CARPACCIO (GF) (NF)	26
Hiramasa kingfish carpaccio, passionfruit, chili & lime leche de tigre, tapioca & sesame crisp	
SCALLOPS 3 per serve (GF) (NF)	28
Hervey Bay scallop, cauliflower purée, truffle oil	
PORK BELLY (GF)	26
twice cooked crisp pork belly, sweet & sour glaze, kewpie aioli, peanut & sesame nibs	
CAESAR SALAD (NF)	24
aged parmesan, crispy pancetta, anchovy, sourdough crisp, home-made Caesar dressing	
Add on -	
Grilled chicken	5
Grilled Prawn	8

## SUMMER SPECIALS

TORTELLINI (V)	32
pumpkin & ricotta tortellini, butternut squash purée, toasted pepitas, sage & pecorino snow	
SEAFOOD AMATRICIANA (NF)	43
aged guanciale, squid, mussels, prawns, sugo, linguine & citrus gremolata	
BARRAMUNDI (GF) (NF)	42
Humpty doo barramundi fillet, creamed potato, mushroom & leek ragu, pear & caper gremolata	
BRAISED LAMB (GF)	40
Millawarra free range lamb, Baharat spice, house made tzatziki, pomegranate & medjool date drizzle & dukkah	
CHAR-GRILLED CHICKEN	38
tandoori spiced chicken thigh, tomato & butter gravy, coriander oil, burrata with naan bread & kachumber salad	
WHITING MILANESE (NF)	38
herbed potato & panko crumbed Whiting, potato crisp with home-made tartare	
VEGGIE PATCH (GF) (VG)	38
flame roasted cauliflower, salt baked heirloom beet, pumpkin tahini, kale crisp & toasted pepitas	

## FROM THE GRILL

TOMAHAWK 1.3kg (GF)(NF)	*175
Omugi barley-fed, MBS 4+ choice of two side & two sauces	
PORTERHOUSE 300g (GF) (NF)	52
Gippsland grain-fed Angus striploin (300Gms), celeriac & parsnip purée	
RIB STEAK 350g (GF) (NF)	54
Pure southern pasture raised rib steak, celeriac & parsnip purée	
LAMB RUMP 200g (GF) (NF)	45
Millawarra free-range lamb rump mint scented green pea puree	
PRAWN 4 per serve (GF) (NF)	38
Lakes Entrance U-8 Tiger prawn, gochujang butter	
THE CLIVEDEN DINING SELECTION OF MUSTARDS	
SAUCES - red wine jus, peppercorn, mushroom, bearnaise, lemon thyme chimichurri	



## SIDES

THE CLIVEDEN BEET SALAD (GF) (V)	12
roasted beet, spinach, endive, goat's curd & candied pecan	
BROCCOLINI & BEANS (GF) (VG) (NF)	14
shallot & red wine vinaigrette	
ROAST POTATO TONNATO (GF) (VG) (NF)	12
kipfler potato, olives & caper	
TRUFFLE FRIES (V)	12
truffle salt, truffle oil, parmesan	
CHEESE	
VICTORIAN CHEESE PLATE (V)	30
Willow Grove double brie, Tarago River blue, Maffra peppercorn cheddar, muscatel, dried fruit, quince, nuts, crisps & crackers	
SWEET ENDINGS	
BAKED CHEESECAKE	22
soft baked cheesecake, mango & passionfruit compote & vanilla Chantilly	
ISPAHAN	20
lychee & white chocolate whipped ganache, raspberry & rose confit, raspberry sorbet, pistachio moelleux	
PANNA COTTA (GF) (VG) (NF)	18
coconut panna cotta, vegan meringue with native lemon thyme poached apricot	
TEXTURES OF CHOCOLATE	20
57% slow baked chocolate ganache, sea salt chocolate Breton, caramelised chocolate tuile & coffee ice cream	



SIR W. J. CLARKE'S NEW RESIDENCE, EAST MELBOURNE