

CLOVER

CULINARY PROJECTS

PARTIES

AUTUMN / WINTER 26



CLOVER

CULINARY PROJECTS

CANAPÉS

7 ITEMS // \$52.50 PP (+ GST)

8 ITEMS // \$60.00 PP (+ GST)

9 ITEMS // \$67.50 PP (+ GST)

40 GUEST MINIMUM



S E A

- | Snapper ceviche, coconut custard, lemongrass nahm jim, thai basil crisps
- | Spelt tart, whipped cod roe, candied beetroot, shiraz gin pearls
- | Merimbula rock oysters, ruby grapefruit & canonita mignonette
- | Blue swimmer crab beignet, seaspray, lemon salt
- | Tuna tartare pani puri, shiso dressing, finger lime, puffed rice
- | Kingfish tostada, green papaya, avocado & pink grapefruit salad
- | Yamba prawn toast, sesame kewpie, ginger pickles, hot & fresh herbs
- | Ocean trout 'pastrami', saffron rouille, celeriac & apple, charred rye
- | Squid takoyaki, kelp salt, roasted sesame kewpie, sticky soy
- | Belly tuna, smoked tomato mayo, fried saltbush, fluffy garlic focaccia

G A R D E N

- | Tropea onion & taleggio danish, amarena cherry, salted hazelnut, amaro toffee
- | Porcini tartlet, celeriac custard, toffee walnut crumble, parsnip crisp
- | Agedashi tofu, daikon pickles, togarashi salt, spring onion, warm dashi
- | Truffled mozzarella suppli, black garlic, fried cavolo
- | Sumac salted tomato tartine, cracked green olives, lemon labneh, pistachio
- | Bay of Fires cheddar sable, scorched garnet plum, salty lemon ricotta, thyme granola
- | Comte & vegemite choux, thyme crackling, mustard fruit
- | Wild fennel crumpet, fromage aux fleur, hazelnut butter, romesco

F A R M

- | Rare beef fillet 'tartare', shallots, cornichons, horseradish, rosemary crisp, bagna cauda
- | Crispy pork, prawn & wombok sui mai, black vinegar & chilli crisp dressing
- | Skewered chicken tsukune, ponzu, sweet sake mayo, flying bonito
- | Sticky pork belly pops, charred pineapple, pickled cucumber, fresh mint
- | Cypriot lamb, buttered oregano & olive crumble, tomato jam
- | Spiced star anise duck, steamed mantou buns, green onions, caramel cashews
- | Manchego & sobrasada croqueta, piquillo relish, fresh jamon
- | Waygu bresaola, gougère pillows, whipped gorgonzola, black garlic honey
- | Osso bucco cocktail pies, gremolata, gold leaf
- | Lacquered mandarin duck pancakes, green onions, quince hoi sin

Chefs & service staff are quoted in addition to the menu cost.

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BITES & BOWLS

BIGGER BITES // \$13.50-\$16.50 EA+GST

BISTRO BOWLS // \$18.00-\$20.00 EA+GST

LATE NIGHT BITES // \$8.00-\$10.00 EA+GST



B I G G E R B I T E S

- | Crayfish brioche, tarragon remoulade, lemon, cornichon
- | Simon's pork belly buns, nuoc cham caramel, holy basil, pickles, pate, crackling
- | Crispy prawn hanoi rolls, mandarin salt, smoked chilli, hot mint & baby cos
- | Fillet o' fish - fried rockling, burger cheese, caper, dill & lemon tartare
- | Crispy buttermilk fried chicken, casabel chilli, celery pickles, ranch dressing
- | Charred chicken gyros, cucumber & dill salad, sumac onions, garlic flatbreads
- | Salt & pepper calamari, fried chilli & garlic, tomato nahm jim
- | Greek lamb cutlets, cucumber & mint yoghurt, grilled lemon

B I S T R O B O W L S

- | Mezze maniche alla vodka, sweet basil, parmigiano reggiano
- | Truffled gnocchi, quattro formaggi, crispy sage (supplement: fresh shaved truffle \$POA)
- | Porcini tortellini, sauteed autumn mushrooms, salsa verde
- | Gorgonzola, pear & caramelized shallot carmelle, walnut brown butter, pecorino
- | Sarsaparilla beef cheek, whipped potato, pickled shallot & parsley salad
- | Chicken marbella, boozy prunes, capers, cracked green olives, oregano
- | Roast duck dan dan noodles, crispy skin, morning glory, sichuan salt
- | Red curry beef shin, green peppercorns, wild ginger, holy basil
- | Kerala style prawn curry, cardamom rice, crispy curry leaves, lime
- | Vietnamese salmon, nuoc cham caramel, green mango, coconut rice, holy basil

L A T E N I G H T B I T E S

- | Saltbush & vinegar potato cakes, classic tartare, lemon & dill
- | Bistro burger; butter lettuce, melty cheese, onion jam, burger sauce
- | Truffle mushroom, sage & mascarpone toastie, garlic butter, olive sourdough
- | Pork & fennel sausage rolls, house relish
- | Skinny fries, truffle salt, reggiano

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GRAZING TABLES

ANTIPASTO // \$55PP+ GST

LATE NIGHT // \$35PP+ GST

50 GUEST MINIMUM REQUIRED



ANTIPASTO TABLE

- | Clover charcuterie selection
- | Fennel seed taralli, rosemary salted grissini, garlic crostini
- | Baby cipoline onions, pickled turnips, blistered peppers, green olives, vine tomatoes
- | Fresh winter vegetable crudité, bagna cauda
- | Baker Bleu sourdough country wheels, seeded ficelle, Clover potato & saltbush focaccia
- | Whipped shallot butter
-
- | Marcel Petite Comte
- | Gorgonzola dolce latte, Clover honey
- | Delice de Bourgogne
-
- | Quince & anise paste, best season red grapes, pickled figs, toffee salted walnuts & muscatel clusters
- | Salted fruit toast, seeded bark crispbreads, caraway crackers
-
- | Whole globe artichokes, bunches of flame grapes & fig leaf foliage

LATE NIGHT GRAZING

- | Tete de Moine - presented on "Le Girole" cheese curler
- | Gorgonzola dolce latte, Clover honey
- | Delice de Bourgogne
- | Quince & anise paste, best season red grapes, pickled figs, toffee salted walnuts & muscatel clusters
- | Salted fruit toast, seeded bark crispbreads, caraway crackers

ADD-ONS

- | "Holy cow" rare beef fillet, wilted greens, horseradish cream \$350+GST
- | Smoked ocean trout, soused shallots, vodka creme, lemon & dill \$350+GST
- | Glazed whole ham, mustard, brown sugar & apple cider, pots of mustards \$495+GST

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CAVIAR SERVICE

Designed to be presented on a cart or set up on a table for guests to help themselves

- | Large tin Panchenko Oscietra Caviar
- | Fluffy blinis, chopped egg, chives, creme fraiche & shallots

\$POA - Pricing is seasonal & fluctuates often

OYSTER BAR

- | Best season Appellation oysters served from large silver bowls filled with crushed ice
- | Agrodolce mignonette, smoked sea salt, green & red tabasco
- | Giant clamshells of lemons & limes

\$19.50PP

PRAWN COCKTAIL CART

- | Freshly peeled tiger prawn tails, baby gem, avocado, bloody mary mayo, chives
- | Served in individual coupeini glasses with silver forks

\$19.50PP

CRUDO CART

- | A beautifully curated selection of raw, coastal seafood, sliced to order
- | Served with accompaniments, in small dishes with little silver forks

We like to supply whatever fish our seafood purveyors are excited about this week! Selections may include kingfish, snapper, coral trout, bluefin tuna or ocean trout

\$22.00PP

CAVIAR BUMPS

A bit of drama to get the party started! Perfect with an icy cold shot of vodka or glass of Champagne

- | Individual tin Panchenko Oscietra Caviar
- | Served to guests as caviar bumps from mother of pearl spoons.

\$POA

125gms for up to 40 guests

250gms for up to 80 guests

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STEAK TARTARE CART

| Hand cut beef fillet with a selection of beautifully presented condiments; dijon, tabasco, cornichons, shallot, egg yolk, chives, capers & worchester sauce

| Prepared on display and served on fennel seed sourdough crisps

\$20.00PP

CHAR BAR

Always a great idea to have some yummy items from the grill later on in the evening.
We suggest a minimum of 3 items per person.

| Glazed chicken yakitori, sesame kewpie, bonito

| Pork & fennel chipolatas, tomato jam

| Hot honey grilled tiger prawns

| Sticky pork belly pops, charred pineapple, pickled cucumber, fresh mint

\$7.50 per item (min 50 items of each selection)

| Queen scallop pops, maple pancetta, caper, raisin & basil relish

| Rare skewered eye fillet, horseradish cream

| Greek lamb cutlets, cucumber & mint yoghurt, grilled lemon

\$13.50 per item (min 50 items of each selection)

PASTA BAR

An interactive & delicious way to make your cocktail party offering more substantial

| Mezze maniche alla vodka, sweet basil, parmigiano reggiano

| Yamba prawn cavatelli, nduja, lemon verbena

| Pasta verde, winter greens, lemon, walnuts, stracciatella

| Pork cheek ragu, casarecce, fennel, rainbow chard

| Spaghetti vongole; clams, pinot gris, parsley, chilli, baby tomatoes

| Classic cavatelli cacio e pepe

\$19.50PP (choose one)

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SWEET BITES

SWEET BITES // \$7.50 EA + GST



S W E E T B I T E S

- | Sticky date doughnut, treacle toffee, creme diplomat
- | Passionfruit cremeaux tart, torched elderflower meringue
- | Choux puff, raspberry craquelin, raspberry & white chocolate cream
- | Rhubarb & calvados brulee, burnt sugar crackling
- | Espresso & salted chocolate tart, orange mascarpone, whisky crisp
- | Tres leche tiramisu, espresso mascarpone, bitter chocolate
- | Burnt honey pannacotta, amarena cherries, honeycomb
- | Brown butter & miso cheesecake gelato cups
- | Limoncello, prosecco & mint jellies, citrus sherbert
- | Affogato Armagnac, espresso, orange & fennel sable

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