

CLOVER

CULINARY PROJECTS

PARTIES

SPRING SUMMER 25/26



CLOVER

CULINARY PROJECTS

CANAPÉS

7 ITEMS // \$50.75 PP (+ GST)

8 ITEMS // \$58.00 PP (+ GST)

9 ITEMS // \$65.25 PP (+ GST)

40 GUEST MINIMUM



S E A

- | Spanner crab doughnut, crab remoulade, chive flowers
- | Kingfish ceviche, green chilli caramel, coconut custard, coriander, wasabi seeds
- | Crispy prawn rolls, mandarin salt, smoked chilli, hot mint & baby cos
- | Tiger prawn "à la grecque", rouille, bronze fennel, charred rye
- | Miso torched salmon, kosho, radish pickles, scallions, gyoza crisp
- | Yamba prawn toast, ginger pickles, spring onion, hot mint
- | Salmon 'pastrami', buckwheat crumpet, lovage salt, sweet dill mustard
- | Ocean trout tartare pani puri, pomegranate, green chilli, fried curry leaf
- | Dry aged yellow fin tuna, garlic bread dressing, jamon crumble
- | Smoked haddock & chive tart, candied beets, macadamia
- | Pan roasted scallop pops, maple pancetta, caper & raisin relish (\$2.50 supplement)

G A R D E N

- | Asparagus & wild garlic cannoli, whipped chevre, summer leaves & flowers
- | Pyengana sable, scorched apple, preserved lemon creme, thyme granola
- | Comte & leek arancini, romesco, fried cavolo
- | Broadbean & sweet pea crostini, soft feta, lemon, pea shoots
- | Taleggio, amaro & sour cherry brioche buns
- | Heritage tomato danish, sumac labne, oregano flowers, pomegranate
- | Agrodolce peppers, stracciatella, spelt tart, candied olive
- | Pickled nectarine, whipped dolce latte, buttermilk waffle, clover honey
- | Crisp fried zucchini blossoms, buffalo ricotta, lemon & pine nut

F A R M

- | Viet beef, pho jelly, nuoc cham caramel, hot mint, anchovy salt cracker
- | Bang bang chicken buns, gochujang, green onions, sweet & sour pickles
- | Gougère, comte custard, prosciutto, thyme honey
- | Rare beef, shallots, cornichons, horseradish, rosemary crostini, bagna cauda
- | Saltbush lamb fillet, buttered rosemary crumble, tomato jam
- | Coq au vin cocktail pies, nectarine relish, gold leaf
- | Sticky pork belly, charred pineapple, pickled cucumber, fresh mint
- | Lacquered mandarin duck pancakes, ginger & lime hoi sin
- | Roasted happy chook sandwiches, celery, chives, spring onion, lemon, tarragon mayonnaise
- | Bistro burger; butter lettuce, melty cheese, onion jam, burger sauce

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

OYSTER BAR

- | Best in season Appellation oysters served over ice in silver punch bowls
- | Glass pots of lemons & limes
- | Shallot dressing, tabasco & smoked salt

Suitable for 60+guests
\$19.50pp (+GST)

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BITES & BOWLS

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

BISTRO BOWLS + MINI DISHES // \$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

- | Salt & pepper squid, fried chilli & garlic, tomato nahm jim
- | Lobster brioche, celery heart, tarragon remoulade, lemon, cornichon
- | Fennel dusted calamari fritti, sauce gribiche, pickled onion
- | Hot roast pork roll, pickled apple slaw, cider gravy, crackling
- | Grilled saltbush lamb cutlets, salsa drangoncello, meyer lemon
- | Chilli oil beef wontons, green onions, black sesame
- | Rockling slider, brioche, baby cos, pickles, tartare
- | Greek lamb, hot chilli yoghurt, roasted peppers, pickled red cabbage, fluffy pita
- | Firecracker chicken, hot honey, radish pickles, curry leaf salt
- | Holy cow banh mi; rare chilli beef, pickled qukes, sesame kewpie, fluffy white rolls
- | Eggplant cotaletta piadina, provolone, basil oil

B I S T R O B O W L S + M I N I D I S H E S

- | Tuna crudo "La Zingara", avocado, green chilli salsa, bottarga
- | Viet beef carpaccio, mint, rice paddy herb, garlic chips, shoots, cassava cracker
- | Clover antipasto plate, heritage summer veg, salumi, pickles, olive grissini
- | Roast duck dan dan noodles, crispy skin, morning glory, sichuan salt
- | Pork belly bun cha, bbq prawn, perilla leaves, chilli jam, pickles, pork floss
- | Tortellini verde, stracciatella, lemon, walnut brown butter
- | Pan fried gnocchi, roasted heritage tomatoes, crispy basil, ricotta salata
- | Pedro ximenez beef cheek, heritage tomatoes, anchovy, parsley & pickled shallot salad
- | Ocean trout, caramelised nuoc cham, makrut lime, hot mint, crisp coconut rice

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

- | Saltbush & vinegar potato cakes, classic tartare, lemon & dill
- | Pork & fennel sausage rolls, house relish
- | Hot chips, chicken salt, fermented chilli mayo
- | HCT - Ham, comte, bechamel, dijon & roast tomato toasties
- | Truffled field mushroom, mascarpone, rosemary & garlic butter toasties

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GRAZING TABLES

SPUNTINO // \$30PP (+ GST)

APERITIVO // \$40PP (+ GST)

CENETTA // \$50PP (+ GST)

50 GUEST MINIMUM REQUIRED



S P U N T I N O

- | Fromager D'Affinois Florette
- | Ocelli Testun di Barolo - "drunken cheese"
- | Casa Iberica joselilto jamon, fennel salami, vine tomatoes
- | White anchovy, queen olive & guindilla gildas
- | Baker Bleu sourdough country wheel
- | Quince & anise paste, pickled figs, best season red grapes, toffee salted walnuts & muscatel clusters
- | Salted fruit toast, seeded bark crispbreads

A P E R I T I V O

- | Fromage D'Affinois Florette
- | Ocelli Testun di Barolo - "drunken cheese"
- | Casa Iberica, joselilto jamon, fennel salami, vine tomatoes
- | Mt Zero olives, confit garlic, rosemary & chili
- | Fresh baby vegetable crudité, muhammara, parsley oil, hazelnuts
- | Caramelized leek & pea tart, whipped ricotta, lemon
- | Smoked salmon, gremolata, soused shallots, lemon crème, dill
- | Clover salted potato & saltbush focaccia
- | Quince & anise paste, best season red grapes, pickled figs, toffee salted walnuts & muscatel clusters
- | Salted fruit toast, seeded bark crispbreads, caraway crackers

C E N E T T A

- | Glazed whole ham, mustard, brown sugar & apple cider, pots of mustards
- | Whole Delice de Bourgogne
- | Ocelli Testun di Barolo - "drunken cheese"
- | Mt Zero olives, confit garlic, rosemary & chili
- | Fresh baby vegetable crudité, muhammara, parsley oil, hazelnuts
- | Stracciatella, hot honey, jamon, wild oregano, saltbush focaccia (can be vego)
- | Smoked salmon, gremolata, soused shallots, lemon crème, dill
- | Baker Bleu sourdough country wheel, anchovy butter
- | Quince & anise paste, best season red grapes, pickled figs, toffee salted walnuts & muscatel clusters
- | Salted fruit toast, seeded bark crispbreads, caraway crackers, olive sourdough baguette

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SWEET BITES

SWEET BITES // \$7.25 EA (+ GST)



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- | Crackled choux puff, hazelnut praline cream, dulce de leche
- | Coconut pannacotta, thai lime syrup, passionfruit, lychee & mint salad
- | Lemon myrtle meringues, stonefruit, vanilla cream, cornflowers
- | Sticky fig brulee, miso caramel, burnt sugar crackling
- | Caramelised pineapple rum baba, white chocolate mascarpone, rum syrup
- | Banoffee tart, fresh banana, coconut caramel, whipped cream
- | Tres leche tiramisu, espresso mascarpone, bitter chocolate
- | Blackberry vanilla slice, cardamon pastry cream, pistachio icing
- | Amarena cherry cheesecake, toffee pistachio crunch, conifer honey
- | Salted brown sugar tart, drunken cherries, cashmere cream
- | Yuzu custard profiteroles, candied lemon, lemon sugar
- | Hot jam doughnuts, cinnamon sugar
- | Nuvoletta gelato cups

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