
CLOVER
CULINARY PROJECTS
Parties SS26

CANAPÉS



- 7 ITEMS // $50.75 PP
- 8 ITEMS // $58.00 PP
- 9 ITEMS // $65.25 PP
- 40 GUEST MINIMUM

Sea

- Tarama churros, trout roe, fennel pollen, breakfast radish, smoked crème fraiche
- Swimmer crab tart, horseradish, pickled watermelon, mint, chervil
- XO scallops, pickled radish, garlic crunch, chive flowers +$2.50 surcharge
- Kingfish crudo, green chilli nahm jim, holy basil, coconut & lime leaf custard
- Merimbula rock oysters, ruby grapefruit & cucumber mignonette
- Tuna al la zingara, green tomato & cucumber salsa, fennel crostini
- Crispy prawn rolls, mandarin salt, smoked chilli, hot mint & baby cos
- Ocean trout pani puri, green chilli, mango lime mayo, cumin salt
- Wood grilled prawn taco, eggplant pickle, pork crackle, lime crema
- Salmon pastrami crumpet, fennel & apple, saffron rouille

Garden

- Scorched peach, manchego sable, salted lemon ricotta, hazelnut granola
- Confit sherry tomato, stracciatella & basil seed danish, roasted shallot syrup
- Parmesan & wild garlic tart, charred asparagus, crème fraiche, chive flowers
- Strawberry gazpacho, soused cucumber relish, wild mint & shiso oil
- Gruyere profiteroles, thyme crackling, sticky pickled fig
- Zucchini e pepe arancini, mozzarella, cipriani mayo, leek crisps
- Agedashi tofu, daikon pickles, togarashi salt, spring onion, warm dashi

Farm

- Crispy pork belly, jalapeno watermelon, cucumber, hot mint
- Sticky bbq chicken waffle, peppered apple relish, ranch dressing
- Cured waygu, parmesan custard, clover honey, choux puffs
- Duck & sour cherry pithivier, orange, sage & sour cream pastry
- Saltbush lamb fillet, tomato & rosella jam, rosemary crumble
- Skewered chicken tsukune, sticky ponzu, sesame mayo, bonito
- Lacquered mandarin duck pancakes, green onions, quince hoi sin
- Rare beef tataki, togarashi cracker, wasabicado, edamame, shiso
- Classic chicken sandwiches, celery, chives, lime, tarragon mayonnaise
- Chorizo madeleine, smoked crème fraiche, zucchini pickle, fennel pollen

All prices are exclusive of GST. Chefs & service staff are quoted in addition to the menu.

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BITES



- BIGGER BITES // $10.00-$16.50 EA
- BISTRO BOWLS // $18.00-$20.00 EA
- LATE NIGHT BITES // $6.50 - $10.00 EA

Bigger Bites

- Crispy fried rockling slider, burger cheese, caper, dill & lemon tartare
- Glazed chicken yakitori, pancetta & shiso crunch, yuzu kewpie
- Chargrilled rosemary & garlic lamb cutlets, lemon, tomato jam
- Crispy fried calamari, curry leaves, saffron & mustard seed mayo
- Crayfish brioche, tarragon remoulade, lemon, cornichon
- Firecracker chicken, hot honey, charred spring onion & sesame salt
- Ocean trout tostada, tomatillo salsa fresca, pickled shallot slaw
- Katsu beef sando, tonkatsu sauce, pickled chilli, wombok slaw
- Spiced star anise duck, steamed mantou buns, green onions, caramel cashews

Bistro Dishes

- Tuna crudo “La Zingara”, avocado, green chilli salsa, bottarga
- Kingfish crudo, gilda salsa, pickle brine dressing
- Tortellini verde, ricotta, basil, spring pea, asparagus, parmesan
- Peppercorn prawn curry, mango sambal, ginger fried rice, cucumber
- Vietnamese salmon, nuoc cham caramel, green mango, coconut rice, holy basil
- Sticky beef shin, spring onion & ginger oil, papaya tom sum
- Pan fried gnocchi, roasted heritage tomatoes, crispy basil, ricotta salata
- Rigatoni alla vodka, sweet basil, parmigiano reggiano
- Chicken marbella, boozy prunes, capers, cracked green olives, oregano
- Roast duck dan dan noodles, crispy skin, morning glory, sichuan salt

Late Night Bites

- Saltbush & malt vinegar potato cakes, classic tartare
- Midnight bistro burger; butter lettuce, melty cheese, onion jam, burger sauce
- Pastrami & gruyere toastie, dill pickle & dijon mayo
- Truffle mushroom, sage & mascarpone toastie
- Pork & fennel sausage rolls, house relish
- Skinny fries, pickle salt

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CHEESE



- 1KG CHEESE BOARD // $475 EA
- 2.5KG CHEESE TABLE // $1,250 EA
- ANTIPASTO // $55PP - 50 GUEST MIN

Cheese Board

- Three beautiful cheeses
- Quince & anise paste, best season red grapes, pickled figs, toffee salted walnuts & muscatel clusters
- Salted fruit toast, seeded bark crispbreads, caraway crackers

Cheese Table

- 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

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 summer vegetable crudité, bagna cauda
- Baker Bleu sourdough country wheels, seeded ficelle, Clover potato & saltbush focaccia
- Whipped shallot butter

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- Marcel Petite Comte
- Gorgonzola dolce latte, Clover honey
- Delice de Bourgogne

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- Quince & anise paste, best season red grapes, pickled figs, toffee salted walnuts & muscatel clusters
- Salted fruit toast, seeded bark crispbreads, caraway crackers

Add Ons

- Rare beef fillet, wilted greens, horseradish cream $350.00
- Smoked ocean trout, soused shallots, vodka creme, lemon & dill $350.00
- Glazed whole ham, mustard, brown sugar & apple cider, pots of mustards $550

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OCEAN



- CAVIAR BUMPS + SERVICE // $POA
- OYSTER BAR // $19.50 PP
- PRAWN COCKTAIL BAR // $19.50 PP
- CRUDO BAR // $22 PP
- MIN 50 GUESTS

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

Caviar Service

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

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

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

Prawn Cocktail Bar

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

Crudo Bar

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

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

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CHAR + TARTARE



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. Minimum of 50 items per selection..

- 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
- Queen scallop pops, maple pancetta, caper, raisin & basil relish
- Rare skewered eye fillet, horseradish cream
- Greek lamb cutlets, cucumber & mint yoghurt, grilled lemon

Steak Tartare Bar

- Hand cut beef fillet with a selection of beautifully presented condiments – dijon, tabasco, cornichons, shallot, egg yolk, chives, capers, worchester sauce
- Made on display and served on fennel seed sourdough crisps

- CHAR BAR // $7.50 - $13.50 EA
- STEAK TARTARE BAR // $20.00 PP

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SWEETS



- SWEET BITES // $7.50 EA

Sweet Bites

- Hot blackberry jam doughnut, spiced ginger sugar
- Passionfruit, mango & white chocolate eclair
- Apricot & calvados brulee, shortbread crumble
- Raspberry & lychee mess, hibiscus meringue, basil, elderflower crème
- Yoghurt pannacotta, scorched lemon myrtle syrup, pistachio praline
- Summer gelato dixie cups
- Dark chocolate black forest tartlet, cherries, kirsch cream
- Coffee & toffee tiramisu, dark chocolate cream, dulce de leche, chocolate caviar
- Baby mango & mint pavlova, vanilla crème
- Arroz con leche, amarena cherries, rompopo
- Limoncello, prosecco & mint jellies, citrus sherbert

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