

CLOVER

CULINARY PROJECTS

DINING

SPRING SUMMER 25/26



CLOVER

CULINARY PROJECTS

TO BEGIN

ON THE TABLE // \$12.50 PP (+ GST)

ENTRÉE // \$27.50 PP (+ GST)

SHARED ENTRÉE (2 Selections) // 40.00 PP (+ GST)



ON THE TABLE

Designed to enjoy in addition to or lieu of an entrée & is presented on the table before guests are seated.

- | Pepperberry & wild boar salami, fire roasted peppers, caperberries
- | Whipped preserved lemon & dill ricotta
- | Toasted rye & sesame butter
- | Potato & black garlic focaccia
- | Sourdough selection

ENTRÉE

- | Vietnamese beef carpaccio, pho jelly, mint, shoots, fish sauce caramel, anchovy cracker
- | Tortellini verde, stracciatella, grilled asparagus, walnut butter, basil oil
- | Cashmere pannacotta, broad beans, sugar snaps, snow pea tendrils, bagna cauda
- | Dry aged yellow fin tuna, charred quakes, pickled chive, serrano
- | Seared kingfish, wasabi leaf, yuzu cucumber, watermelon radish, green chilli nahm jim
- | Smoked mackerel & crème fraiche danish, caviar & wild parsley salad
- | Campari cured ocean trout, fennel crème, smoked trout roe, caraway crackers, nasturtium
- | Yamba prawns, caper remoulade, avocado & celery leaf salad, shiraz roe
- | Prawn cappelletti, shellfish beurre blanc, green elk, tarragon oil
- | Calamari fritti, Italian tartare, rocket, smoked tomato dressing
- | Blue swimmer crab, mint, pickled watermelon, spring pea & horseradish salad
- | Baby burrata, prosciutto, glazed stone fruit, lovage oil, hazelnut bark

BEST FOR SHARING

- | Vietnamese beef carpaccio, pho jelly, mint, shoots, chilli fish sauce caramel
- | Tortellini verde, stracciatella, grilled asparagus, walnut butter, basil oil
- | Dry aged yellow fin tuna, charred quakes, pickled chive, serrano
- | Seared kingfish, wasabi leaf, yuzu cucumber, watermelon radish, green chilli nahm jim
- | Campari cured ocean trout, fennel crème, smoked trout roe, caraway crackers, nasturtium
- | Yamba prawns, caper remoulade, avocado & celery leaf salad, shiraz roe
- | Prawn cappelletti, shellfish beurre blanc, green elk, tarragon oil
- | Calamari fritti, Italian tartare, rocket, smoked tomato dressing
- | Baby burrata, prosciutto, glazed stone fruit, lovage oil
- | Appellation rock oysters, chardonnay & fennel mignonette, lemons & limes
- | Clover charcuterie, blistered peppers, heritage baby veg, olives, house pickles, rosemary crostini

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

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MAIN COURSE

MAIN COURSE // \$45.00 PP (+ GST)

SHARED MAINS (2 SELECTIONS) // \$65.00 PP (+ GST)

SIDES // \$8.50 PP (+ GST)



MAIN COURSE

- | Ora king salmon, anchovy hazelnut butter, smoked leek cream, sea succulents
- | Pan fried blue eye, surf clam, sherry & chorizo broth, romano beans, salsa verde oil
- | Spiced tamarind & medjool date ocean trout, sumac labne, green chili salsa, crispy vine leaf
- | Goldband snapper, tempura squash blossoms, zucchini crudo, snapper cream
- | Lacquered cod, lobster & kombu butter, miso asparagus, burnet & garlic shoots
- | Pan fried market fish, crispy prosciutto, herby Mt Zero lentils, salsa verde, grilled lemon
- | Smoked beef fillet, parsley puree, watercress & ramarro farm leaves, bone marrow butter
- | Grilled beef fillet, heirloom beets, ruby chard, tarragon & hazelnut salad, café de paris butter
- | Sticky beef cheek, parsnip & cumin puree, queen olive & salted lemon salsa, pan catalan
- | Saltbush lamb rump, summer caponata, mint pistou
- | Seared scotch fillet, tomato gratin, shallot, parsley & caperberry, lemon cheeks
- | Confit duck, Ramarro farm leaves & herbs, thumbelina carrots, savoury granola
- | Roasted Milawa chicken, white truffle butter, paris mash, pan juices
- | Chicken roulade, almond cream, crushed pea, broadbean & nasturtium salad, pistou, crackling
- | Rolled tarragon chicken, sweetcorn velvet, shaved asparagus, charred corn & shallot salad
- | Brined & boned poussin, stonefruit mostarda, yellow wax bean, pinenut & shallot salad
- | Pan roasted parmesan gnocchi, asparagus, lemon, garden flowers, molten taleggio

BEST FOR SHARING

- | Ora king salmon, anchovy hazelnut butter, smoked leek cream, sea succulents
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- | Spiced tamarind & medjool date ocean trout, sumac labne, green chili salsa, crispy vine leaf
- | Goldband snapper, tempura squash blossoms, zucchini crudo, snapper cream
- | Lacquered cod, lobster & kombu butter, miso asparagus, burnet & garlic shoots
- | Grilled beef fillet, heirloom beets, ruby chard, tarragon & hazelnut salad, café de paris butter
- | Saltbush lamb rump, summer caponata, mint pistou
- | Seared scotch fillet, onion rings, shallot, parsley & caperberry, lemon cheeks
- | Sumac salted baby chicken, cumin seed carrots, freekah, mint & shallot salad, crispy vine leaf
- | Tarragon chicken, sweetcorn velvet, shaved asparagus, charred corn & shallot salad
- | Brined & boned poussin, stonefruit mostarda, yellow wax bean, pinenut & shallot salad
- | Pan roasted parmesan gnocchi, asparagus, lemon & lovage, garden flowers, molten taleggio

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MAIN COURSE

ON THE SIDE

- | Tomato carpaccio, stracciatella, cracked nicoise olives, tarragon oil
- | Ramarro farm leaves, herbs & flowers, blood orange dressing
- | Savoy cabbage slaw, spring pea, mint, chilli, ricotta salata
- | Iceberg wedge salad, ranch dressing, crispy bacon, fresh tomato, chives
- | Salt & vinegar smashed potatoes, lemon crème fraîche
- | French beans, tarragon, preserved lemon, fried almonds
- | Romaine lettuce, buttermilk cream, chives, parmesan & garlic croutons
- | Fresh watermelon, blistered tomatoes, green chilli, feta, coriander
- | Charred zucchini, mint, parmesan, basil, soaked currants, pine nuts, lemon oil dressing
- | New potatoes, tarragon vinaigrette, pecorino butter
- | French fries, truffle salt

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SWEET

DESSERT // \$27.50 PP (+ GST)

SWEET BITES // \$6.50 PP (+ GST)



D E S S E R T

- | Rhubarb, raspberry & orange frangipane tart, grappa mascarpone
- | Lemon posset, caramelized white chocolate, citrus shards, lemon balm, limoncello jelly
- | Tres leches tiramisu, espresso cream, wattleseed, bitter chocolate
- | Sticky fig brulee, miso caramel, burnt sugar crackling, langue de chat
- | Passionfruit pannacotta, caramelized pineapple, mango, hot mint, ginger crumble
- | Amarena cherry 'cheesecake' mess, toffee pistachio crunch, conifer honey
- | Mille feuille, calvados apples, muscovado caramel, pecan praline
- | Sicilian meringue torta, medjool date, amaretto & dark chocolate
- | Peach melba pavlova, rosemary crème fraîche, gold leaf
- | Gianduja & dulce de leche tart, nocello treacle, hazelnut cream, gold leaf
- | Specialty cheese, crimson grapes, toffee walnuts, fresh dates, vinefruit crostini, quince

S W E E T B I T E S

- | 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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