

CLOVER

CULINARY PROJECTS

PARTIES

AUTUMN / WINTER 25



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



SEA

- | Marron & prawn toast, kosho, ginger pickles, green onions
- | Spelt tart, smoked tarama, beetroot, roasted macadamia
- | Carabineros prawn pinchos, saffron & smoked garlic butter, sunflower cream
- | Ocean trout gravlax, buckwheat crumpet, dill & caper crème, soused shallot, cornflowers
- | Mussels “a la grecque”, rouille, bronze fennel, charred rye
- | Tuna tartare pani puri, pomegranate, kaffir lime, green chilli, fried curry leaf
- | Kingfish ceviche, green chilli nam jim, coconut cream, wasabi leaf
- | Miso grilled ocean trout, nori cracker, soused qukes, shiso
- | Crispy prawn rolls, mandarin salt, smoked chilli, hot mint & gem leaves, kewpie

GARDEN

- | Sunchoke éclair, truffled delice, walnut crumble, mustard fig
- | Heritage tomato, roasted lemon, pomegranate, mint labneh, sumac crisp
- | Fontina arancini, sage, lemon, fried cavolo
- | Stracciatella, charred zucchini, mint, lemon oil, fennel toast
- | Porcini tartlet, celeriac cream, toffee walnuts, truffle pecorino
- | Polenta fritter, ricotta delicata, confit lemon, romesco
- | Scorched apple, whipped gorgonzola, salted lemon relish, cayenne sable
- | Tropea onion danish, smoked chevre, roasted nicoise olive

FARM

- | Crispy pork, lap cheong & wombok sui mai, black vinegar, dragon tea salt
- | Wagyu bresaola, whipped gorgonzola, shallot jam, buttermilk waffle
- | Bang bang chicken buns, gochujang, green onions, sweet & sour pickles
- | Sticky molasses pork belly, charred pineapple, pickled habanero, mint
- | Baharat lamb brik, green olive, nigella, burnt butter labne
- | Roast duck pithivier, golden cumquat relish, winter thyme
- | Rare beef tataki, nori tartare, szechuan crisp, shiso & sesame salad
- | Jamon croqueta, sticky piquillo relish, manchego, fresh jamon
- | Rare eye fillet, shallots, cornichons, horseradish, rosemary crostini, bagna cauda
- | Sticky japanese tskune, dashi dressing, shiso, black sesame, tonkatsu kewpie

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)

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

CLOVER

CULINARY PROJECTS

BITES & BOWLS

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

BISTRO BOWLS // \$20.00 EA (+ GST)

MINI DISHES // \$18.00-\$25.00 EA (+ GST)

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



B I G G E R B I T E S

- | BBQ saltbush lamb cutlets, salsa verde, grilled lemons
- | Fennel dusted calamari fritti, sauce gribiche, pickled onion
- | Crispy firecracker chicken, hot honey, chilli, radish pickles
- | King prawn fried rice, prawn crackers, ginger spring onion oil
- | Lobster brioche, celery heart, tarragon remoulade, cornichon

B I S T R O B O W L S

- | Truffled gnocchi, pecorino cream, crispy sage
- | Forest mushroom, leek & chestnut risotto, stracciatella di buffala, flowering sage
- | Spanner crab & prawn tortellini, fennel fronds, mussel & tomato butter
- | Pedro ximenez beef cheek, heritage tomatoes, anchovy, parsley & pickled shallot salad
- | Duck curry, lychee, gai larn, kaffir lime, coconut rice
- | Sticky pork hock, crispy egg, pandan & coconut rice, vinegar caramel
- | Veal ragout, guanciale, glazed shallots, parsnip & parmesan puree

M I N I D I S H E S

- | Tuna crudo "La Zingara", avocado, green chilli salsa, bottarga
- | Kingfish sashimi, broad beans, ginger ponzu, spring onion oil, shiso, crispy nori
- | Peppered beef carpaccio, anchovy cream, fine fennel, chives, crispy capers, pecorino pepato
- | Skewered prawns, cafe de bombay butter, fried curry leaves
- | Shark bay scallops, meyer lemon butter, crispy caper pangrattato
- | Oysters - three of the best in season, cucumber & chardonnay mignonette

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

- | Truffled field mushroom & rosemary mascarpone toastie with french butter on shallot sourdough
- | Grandmother ham, pickled peppers & provolone toastie with french butter on shallot sourdough
- | French fries, chicken salt mayo
- | Saltbush & vinegar potato cakes, classic tartare, lemon & dill
- | Bistro burger; butter lettuce, melty cheese, onion jam, burger sauce
- | Pork & fennel chipolatas, house chutney

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

CLOVER

CULINARY PROJECTS

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

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

CLOVER

CULINARY PROJECTS

SWEET BITES

SWEET BITES // \$7.00 EA (+ GST)



SWEET BITES

SWEET BITES

- | Crackled choux puff, hazelnut praline cream, dulce de leche
- | Fig leaf pannacotta, amarena cherries, scorched honey syrup
- | Pepperberry meringues, santa rosa plum, crème de pistachio
- | Roasted rhubarb brulee, miso caramel, burnt sugar crackling
- | Hot jam doughnut, bergamot marmalade, violet sugar
- | Caramelised pineapple rum baba, white chocolate mascarpone, rum syrup
- | Espresso & salted chocolate tart, orange zest mascarpone, whisky crisp
- | Whipped gianduja creams, almond praline, candied clementine
- | Rhubarb vanilla slice, orange & cardamon pastry cream, pistachio icing
- | Cassis sponge, smashed blackberries, crème diplomat, blackberry jelly, dark chocolate
- | Boca gelato cups

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