

# CLOVER

CULINARY PROJECTS

## DINING

AUTUMN / WINTER 26



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## TO BEGIN

ENTRÉE // \$30 PP + GST

SHARED ENTRÉE (2 SELECTIONS) // \$45 PP + GST



## ON THE TABLE

*Included with all dining menus*

| Bread selection, whipped shallot butter, pink salt

## ENTRÉE

- | King crab souffle, vermentino, bisque cream, chives
- | Scallops rockefeller, pernod butter, brioche crumbs
- | Smoked mackerel & crème fraiche danish, kohlrabi & apple remoulade, caviar
- | Coral trout ceviche salad, coconut, lemon grass nahm jim, thai basil, lime pearls
- | Smoked toro tuna, yuzokosho black grapes, winter radish, baby shiso, tapioca crisp
- | Clementine cured trout, potato crisp, campari carrots, wild fennel crème
- | Porcini tortellini, roasted autumn mushrooms, stracciatella, salsa verde
- | Gorgonzola, pear & shallot carmelle, walnut brown butter, sage oil
- | Chicken, prune & baby leek terrine, onion jam, house pickles
- | Culatta prosciutto, picked persimmon, burratini, radicchio, rye toast
- | Taleggio & beef cheek risotto, oloroso sherry caramel, rosemary pangrattato
- | Rangers Valley beef carpaccio, baby beets, capers, horseradish, caesar dressing
- | Shallot, porcini & comte custard tart, spelt pastry, leek ash, pickles

*Add fresh shaved truffle \$25 supplement*

## BEST FOR SHARING

- | Fennel salted calamari, roquette, mountain pepper tartare
- | Appellation rock oysters, ruby grapefruit & canonita mignonette
- | Clover charcuterie, blistered peppers, heritage baby veg, olives, house pickles, rosemary crostini
- | Coral trout ceviche salad, coconut, lemon grass nahm jim, thai basil, lime pearls
- | Smoked toro tuna, yuzokosho black grapes, winter radish, baby shiso, tapioca crisp
- | Clementine cured trout, campari carrots, wild fennel crème
- | Porcini tortellini, roasted autumn mushrooms, salsa verde
- | Gorgonzola, pear & shallot carmelle, walnut brown butter, sage oil
- | Culatta prosciutto, picked persimmon, burratini, radicchio
- | Rangers Valley beef carpaccio, baby beets, capers, horseradish, caesar dressing

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

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## MAIN COURSE

MAIN COURSE // \$48.50 PP + GST

SHARED MAINS (2 SELECTIONS) // \$69.00 PP + GST

SIDES // \$9.50 PP + GST



## MAIN COURSE

- | Confit trout, watercress veloute, trout roe, fennel, orange & chervil salad
- | Glacier toothfish, xo mushrooms, morning glory, soy beurre blanc, fried enoki
- | Snapper, sweetcorn velvet, mt martha mussels, charred baby corn, crispy curry leaves
- | Spencer Gulf prawn carmelle, lobster & champagne beurre blanc, sea herbs & pearls
- | Pan fried market fish, crispy prosciutto, herby Mt Zero lentils, salsa verde
- | Corner Inlet flathead, scallop & pernod pie, capers, butter puff, ramarro farm salad
- | Smoked beef fillet, watercress & parsley puree, confit leek, chanterelle sauce
- | Grilled beef fillet, salt baked heirloom beets, red endive, hazelnut bagna cauda
- | Pedro Ximenez beef cheek, artichoke cream, olive & lemon salsa, pan catalan
- | Lamb rack, white bean & cotechino cassoulet, pistou, rosemary crumble
- | Saltbush lamb rump, winter caponata, mint persillade
- | Pan roasted duck, spiced quince, barley risotto, cavolo, sherry jus
- | Confit chicken & pistachio roulade, carrot velvet, roasted wing jus
- | Crispy pork belly, amaro glazed baby apples, radicchio waldorf, pork sauce

## BEST FOR SHARING

- | Confit trout, watercress, trout roe, fennel, orange & chervil salad
- | Snapper, mt martha mussels, charred baby corn & coriander
- | Pan fried market fish, crispy prosciutto, herby Mt Zero lentils, salsa verde,
- | Fennel salted calamari, roquette, mountain pepper tartare
- | Whole side ocean trout, caramelised nuoc cham, toasted coconut, viet herb garden
- | Smoked beef fillet, watercress & shallot salad, bone marrow jus, mustards
- | Pedro Ximenez beef cheek, queen olive & salted lemon salsa
- | Dry aged ribeye, chimmi churri, lemon cheeks, french fries (\$15 pp surcharge)
- | Saltbush lamb rump, winter caponata, mint persillade
- | Pan roasted duck, spiced quince, cavolo, sherry jus
- | Wood-roasted vadouvan chicken, green chilli yoghurt, mustard seed butter, curry leaves
- | Crispy pork belly, amaro glazed baby apples, pork sauce

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## ON THE SIDE

- | Ramarro Farm autumn leaves, herbs & fine fennel, mandarin oil dressing
- | Layered gatsby potatoes, comte, mushroom crisps
- | Simple seasonal greens, shallot butter, salt, black pepper
- | Smokey beetroots, radicchio, hazelnuts, mint, fine shallot, agrodolce dressing
- | Charred hispi cabbage, hazelnut & chilli butter, sourdough thyme crunch
- | Red oak & mustard leaves, apple, otway walnuts, pecorino & garlic crunch
- | Paris mash
- | Onion rings, bottarga, anchovy mayo
- | Winter chopped salad - cucumber, peppers, basil, radicchio, feta, basil, sherry dressing
- | House made fat chips, thyme salt

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## SWEET

DESSERT // \$27.50 PP + GST

SWEET BITES // \$7.50 PP + GST



## D E S S E R T

- | Tres leches tiramisu, espresso cream, wattleseed, bitter chocolate
- | Rose apple terrine, burnt butter cream, oat & butterscotch
- | Chocolate bonet, crushed amaretti, candied mandarin
- | Passionfruit cremeaux, whipped yuzu yoghurt, white chocolate, elderflower meringue
- | Hazelnut nougat, chocolate & date semifreddo, amarena cherries
- | Blackcurrant & valrhona chocolate mousse, hazelnut genoise
- | Lemon posset, caramelised white chocolate, citrus shards, lemon balm, limoncello jelly
- | Burnt honey & yoghurt pannacotta, spiced quince, honeycomb sable
- | Miso caramel pears, macadamia crumble, crystalised wafer, junmai sabayon
- | Rhubarb & calvados brulee, burnt sugar crackling
- | Quince & amaro trifle, muscovado caramel, pecan praline
- | Ricotta cheesecake, macadamia crumble, tarragon meringue, meletti jelly
- | Specialty cheese, flame grapes, toffee walnuts, vinefruit crostini, quince

## 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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