



CLOVER

CULINARY PROJECTS

Dining SS26

ENTRÉE



- ✂ ENTREE // \$30 PP
- ✂ SHARED ENTREE // \$45 PP (2 x Selections)
- ✂ EXTRAS // \$10 PP

Entrée

- ✂ Tuna tartare alla Zingara, avocado, green chilli, mint, bottarga
- ✂ Confit tomato danish, crème fraîche, summer leaves, roasted shallot syrup
- ✂ Borscht cured trout, potato crisp, caraway carrots, dill vodka crème
- ✂ New season asparagus, hollandaise custard tart, rocket flowers, chervil
- ✂ Tortellini verde, stracciatella, grilled asparagus, basil oil
- ✂ Blue swimmer crab, spring pea & horseradish, crispy potato rosti, trout pearls
- ✂ King prawn, avocado & shaved asparagus salad, fresh mango & lime cream
- ✂ Iberico jamon, burrata, grilled peach, watercress, honey & dill flower dressing
- ✂ Rangers Valley beef carpaccio, capers, ramarro leaves, horseradish, caesar dressing
- ✂ Appellation rock oysters, ruby grapefruit & cucumber mignonette

Shared Entrée

- ✂ Crispy baby calamari, summer leaves, lemon & fennel seed mayo
- ✂ Tuna tartare alla Zingara, avocado, green chilli, mint, bottarga
- ✂ Confit tomato danish, crème fraîche, summer leaves, roasted shallot syrup
- ✂ Borscht cured trout, potato crisp, caraway carrots, dill vodka crème
- ✂ New season asparagus, hollandaise custard tart, rocket flowers, chervil
- ✂ Tortellini verde, stracciatella, grilled asparagus, basil oil
- ✂ Blue swimmer crab, spring pea & horseradish, crispy potato rosti, trout pearls
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- ✂ Appellation rock oysters, ruby grapefruit & cucumber mignonette

Extras

- ✂ Wagyu bresaola, fire roasted peppers, pickles
- ✂ Roasted orange, fennel & chilli olives

Bread

Included with all dining menus

- ✂ Sourdough selection & cultured salted butter

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

MAIN COURSE



- ✧ MAIN COURSE // \$48.50 EA
- ✧ SHARED MAIN // \$70.00 EA (2 x selections)

Main Course

- ✧ Akaroa NZ salmon, saffron cream, mt martha mussels, charred asparagus
- ✧ Goldband snapper, sweetcorn velvet, zucchini ribbons & blossoms, salted pepitas
- ✧ Panfried toothfish, steamed xo clams, enoki & king browns, soy beurre blanc (surcharge)
- ✧ Confit trout, pea velouté, fennel, orange & chervil salad, trout roe
- ✧ Spencer gulf prawn tortellini, lobster & champagne beurre blanc, sea herbs & pearls
- ✧ Crispy pork belly, amaro glazed baby apples, radicchio waldorf, pork sauce
- ✧ Smoked beef fillet, watercress & parsley puree, crispy leek, chanterelle sauce
- ✧ Lamb rack, white bean & cotechino cassoulet, mint pistou, roast garlic
- ✧ Confit chicken & pistachio roulade, carrot velvet, roasted wing jus
- ✧ Grilled beef fillet, beetroot puree, horseradish cream, shaved asparagus, tarragon
- ✧ Herb crust lamb rack, nicoise tomato, green beans, olives, fresh oregano & capers
- ✧ Pan roasted duck, spiced plum, barley risotto, cavolo, sherry jus
- ✧ Chargrilled lamb rump, smoked crème fraîche, glazed tropea onions & romano peppers

Shared Mains

- ✧ Crispy baby calamari, summer leaves, lemon & fennel seed mayo
- ✧ Goldband snapper, sweetcorn velvet, zucchini ribbons & blossoms, salted pepitas
- ✧ Confit trout, orange & chervil salad, trout roe, gribiche
- ✧ Crispy pork belly, amaro glazed baby apples, pork sauce
- ✧ Lamb cutlets, mint pistou, roast garlic
- ✧ Confit chicken & pistachio roulade, roasted wing jus
- ✧ Grilled beef fillet, horseradish cream, tarragon
- ✧ Pan roasted duck, spiced plum, sherry jus
- ✧ Chargrilled lamb rump, smoked crème fraîche, glazed tropea onions & romano peppers
- ✧ Dry aged ribeye, chimmi churri, lemon cheeks (surcharge)

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SIDES



✂ SIDES // \$9.50 PP

On The Side

- ✂ Ramarro Farm summer leaves, herbs, flowers & radishes, cider mustard dressing
- ✂ Layered salt & vinegar potatoes, crème fraiche, wild fennel
- ✂ Summer tomato & pomegranate salad, roasted lemon, mint, allspice onions, oregano
- ✂ Fresh watermelon salad, goats' feta, roasted black olive, soused onion, mint & dill
- ✂ Spring greens, shallot butter, salt, black pepper
- ✂ Cucumber, herby feta, tomato, fresh nectarine, kalamata olives, honey dressing
- ✂ Kohlrabi, apple & savoy cabbage slaw, radish, spring herbs
- ✂ Roasted cocktail potatoes, fried rosemary, pecorino butter
- ✂ Fresh heritage carrots, spring radishes & candy cane beets, grapefruit & tarragon
- ✂ Bay cos wedges, buttermilk dressing, chives, pecorino crumble
- ✂ Sweet potato & melty gruyere pomme anna, crispy sage
- ✂ French fries, pickle salt

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DESSERT



✧ DESSERT // \$27.50 EA
✧ SWEET BITES // \$7.25 EA

Dessert

- ✧ Peach Melba Pavlova, rosemary crème fraîche, gold leaf
- ✧ Poached blood plum, amaro mascarpone, hibiscus meringue, candied hazelnuts
- ✧ Passionfruit cremeaux, whipped yuzu yoghurt, white chocolate, elderflower meringue
- ✧ Blackberry & valrhona chocolate mousse, hazelnut genoise
- ✧ Lemon posset, caramelised white chocolate, citrus shards, lemon balm, limoncello jelly
- ✧ Date & ginger pudding, miso salted caramel, sesame brittle, vanilla gelato
- ✧ Burnt honey pannacotta, strawberry compote, pavlova shards, pistachio praline
- ✧ Poire belle Hélène, macadamia crumble, lavender cream
- ✧ Apricot & calvados brulee, thyme & vanilla langue de chat
- ✧ Craquelin choux bun, white chocolate & raspberry cream, fresh berries & mint
- ✧ Classic crème caramel, burnt orange syrup, honey crumb
- ✧ Tres leches tiramisu, espresso cream, wattleseed, bitter chocolate
- ✧ Speciality Cheese, quince, vinefruit crostini, dates, candied walnuts, crimson grapes

Sweet Bites

- ✧ Hot blackberry jam doughnut, spiced ginger sugar
- ✧ Passionfruit & white chocolate cream éclair, mango craquelin
- ✧ Apricot & calvados brulee, shortbread crumble
- ✧ Strawberry mess, hibiscus meringue, basil, elderflower crème
- ✧ Tres leche tiramisu, espresso mascarpone, bitter chocolate
- ✧ Lemon myrtle & yoghurt pannacotta, scorched lemon syrup, pistachio praline
- ✧ Mascarpone, hazelnut, crispy cookie & milk chocolate toffee gelato cups
- ✧ Limoncello, prosecco & mint jellies, citrus sherbert
- ✧ Dark chocolate black forest tartlet, cherries, kirsch cream
- ✧ Miso caramel milk pudding, apricot & sumac syrup, candied hazelnut
- ✧ Coffee & toffee trifle, dark chocolate cream, dulce de leche, chocolate caviar
- ✧ Baby mango & torched pineapple pavlova, vanilla crème, lemon balm
- ✧ Arroz con leche, amarena cherries, rompopo
- ✧ Affogato Armagnac, espresso, orange & fennel sable

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