

# CLOVER

CULINARY PROJECTS

PARTIES

SPRING SUMMER 24/25





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CULINARY PROJECTS

## CANAPÉS

7 CANAPÉS (6 SELECTIONS) // \$42 PP (+GST)

8 CANAPÉS (7 SELECTIONS) // \$48 PP (+GST)

9 CANAPÉS (8 SELECTIONS) // \$54 PP (+GST)

40 GUEST MINIMUM



## S E A

- | Whipped bottarga, trout pearls, dill oil, breakfast radish, garlic toast
- | Spanner crab tramezzini: fried baby crab sandwiches, lemon & chives
- | Crispy tiger prawn rolls, mandarin salt, chilli oil crisp, baby cos, hot mint
- | Pickled Mt Martha mussels, fennel seed, garlic, lemon, buttered rye, rouille
- | Miso grilled cod, crispy nori, cucumber pickle, yuzu kewpie
- | Ocean trout tartare, pani puri, pomegranate, kaffir lime, fried curry leaf
- | Sicilian tuna crudo, pistachios, basil, green olives, lemon & caper dressing
- | Scarlett prawn, celery heart, saffron mayo, soft herbs, cornichon, brioche
- | Chilled royal red prawns, bloody mary mayo, celery salt
- | Swimmer crab, holy basil, pomelo & kaffir lime salad, wasabi leaf, crispy chicken skin
- | Chargrilled octopus gilda, queen olive, guindilla, smoked tomato oil

## G A R D E N

- | Parmesan & wild garlic tart, charred asparagus, crème fraiche, chive flowers
- | Pickled peach, gorgonzola dolce, garlic toast, basil, clover honey
- | Smoked heritage beet, tarragon mascarpone, sour cream wafer, hazelnut praline
- | Katsu eggplant buns, fine fennel & spring onion slaw, gochujang
- | Vincotto glazed shallot & thyme galette, burrata, black olive salt
- | Chickpea panisse, rosemary mascarpone, confit lemon, peppered pecorino
- | Zucchini & mint waffle, zucchini crudo, goats curd, golden tomatoes, dill
- | Cacio e pepe arancini, truffle aioli, cavolo crisps
- | Olive & bay leaf shortbread, whipped feta, campari tomato, greek basil

## F A R M

- | Vietnamese lemongrass beef bo la lot, carrot pickles, green onions, mắm nêm
- | Jamon croqueta, sticky piquillo relish, manchego, fresh jamon
- | Rare beef tataki, nori tartare, szechuan crisp, shiso & sesame salad
- | Gougere, truffle pecorino cream, breasola, shallot jam
- | Chicken, wood ear mushroom & ginger wonton, crispy chilli dressing
- | Rare eye fillet "tartare", shallots, cornichons, horseradish, rosemary crostini, bagna cauda
- | Seared lamb fillet, potato & saltbush mille feuille, salsa verde, fried onions
- | Coq au vin cocktail pies, nectarine relish, gold leaf
- | Sticky pork belly gilda, lemongrass, ginger & roasted peanut sambal
- | Prosciutto wrapped asparagus, scarmorza bianca & basil, fennel & dill honey dressing

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

## O Y S T E R B A R

- | 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)*



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## MINI DISHES, BITES & BOWLS

MINI DISHES // \$12-\$22 EA (+ GST)

BIGGER BITES // \$10-\$15 EA (+ GST)

LATE NIGHT BITES // \$6 EA (+ GST)

BISTRO BOWLS // \$16-\$18 EA (+ GST)





## MINI DISHES

*Our mini dishes are designed as an elevated small plate of deliciousness that is easily able to be eaten while standing.*

- | Tuna crudo “La Zingara”, avocado, green chilli salsa, bottarga \$18 EA
- | Kingfish sashimi, broad beans, ginger ponzu, spring onion oil, shiso, crispy nori \$18 EA
- | Viet beef carpaccio, mint, rice paddy herb, garlic chips, shoots, cassava cracker \$18 EA
- | Shark bay scallops, meyer lemon butter, crispy caper pangrattato \$22 EA
- | Charred Fremantle octopus, garlic cream, pepperonata \$18 EA
- | Oysters - three best in season, cucumber & chardonnay mignonette \$16 EA
- | Clover antipasto plate, heritage summer veg, salumi, pickles, olive grissini \$16 EA
- | Chargrilled lamb cutlets, salsa drangoncello, meyer lemon \$22 EA
- | Sticky char sui pork belly grillda, fresh watermelon, smoked chilli jam, hot mint \$12 EA
- | Wild fennel, nettle & ricotta pansotti, walnut brown butter, parmigiano \$15 EA
- | Skewered prawns, cafe de bombay butter, fried curry leaves \$18 EA

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## B I G G E R B I T E S

- | Saltbush & vinegar potato cake, classic tartare \$10 EA
- | Chilli oil wontons, green onions, black sesame \$12 EA
- | Lobster rolls, cornichon, remoulade, tarragon, lemon, chilli \$12 EA
- | Fennel dusted calamari fritti, sauce gribiche, pickled onion \$15 EA
- | Crispy firecracker chicken, honey, chilli, radish pickles \$10 EA
- | Bistro burger; butter lettuce, melty cheese, onion jam, burger sauce & skinny fries \$10 EA
- | Polpette and provolone cantina rolls, fine fennel & oregano salad \$10 EA
- | Truffled field mushrooms toasties, mascarpone, rosemary & garlic butter \$10 EA
- | Pizza fritte, crisp porchetta, roasted chilli, buffalo mozzarella, oregano oil \$10 EA

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

- | French fries \$6 EA
- | Clover sausage rolls, gremolata, mint relish \$6 EA
- | Classic hot dogs, onion jam, relish \$6 EA

## B I S T R O B O W L S

- | Pan fried gnocchi, roasted heritage tomatoes, crispy basil, ricotta salata \$16 EA
- | Spring pea, asparagus & lemon risotto, stracciatella di buffala, salsa verde \$16 EA
- | Spanner crab & prawn tortellini, fennel fronds, mussel & tomato butter \$18 EA
- | Pedro ximenez beef cheek, heritage tomatoes, anchovy, parsley & pickled shallot salad \$18 EA
- | Duck curry, fresh lychee, snake beans, kaffir lime, coconut rice \$18 EA
- | Sticky beef short rib, spring onion & ginger oil, papaya tom sum \$18 EA
- | Sticky chicken "bun cha", hot mints, kohlrabi pickles, caramel cashews, green chilli nahm jim \$16 EA

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## GRAZING TABLES

SPUNTINO // \$30PP (+ GST)

APERITIVO // \$40PP (+ GST)

CENETTA // \$50PP (+ GST)

50 GUEST MINIMUM REQUIRED





## SPUNTINO

- | 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

## APERITIVO

- | 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

## CENETTA

- | 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

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## SWEET BITES

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



S W E E T B I T E S

- | Limoncello Tira mi 'choux'
- | Fried ricotta zeppoli, dulce de leche, hazelnut sugar
- | Gingerbread pannacotta, cherries, scorched honey syrup
- | Glossy citrus meringues, pot roasted peach, vanilla cream, cornflowers
- | Roasted apricot brulee, miso caramel, burnt sugar crackling
- | Lemon posset, pink moscato raspberries, ruby chocolate
- | Baby basque cheesecake, drunken strawberries, lemon balm
- | Ricotta & sour cherry cannoli, rosemary crème fraiche, hazelnut granola
- | Gianduja whipped chocolate creams, hazelnut praline, raspberry
- | Hot jam doughnuts, cinnamon sugar
- | Bitter chocolate & salted toffee tart, orange zest mascarpone, whisky crisp
- | Boca gelato cups

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