

# CLOVER

CULINARY PROJECTS

BUON  
APPETITO

CHECK

IL GRANDE  
TAVOLA

BISTRO  
BOWLS

BIGGER  
BITES

GRAZING  
TABLES

SPRING SUMMER 24/25



**S P U N T I N O** 30PP (+GST) // 50 GUEST MIN

*This collection of simple & beautiful produce is perfect to add on to a cocktail party for a more substantial offering.*

- | Fromager D’Affinois Florette
- | Ocelli Testun di Barolo - “drunken cheese”
- | Casa Iberica joselito 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** 45PP (+GST) // 50 GUEST MIN

*This collection can be offered as a standalone menu or as an addition to a cocktail party.*

- | Fromage D’Affinois Florette
- | Ocelli Testun di Barolo - “drunken cheese”
- | Casa Iberica, joselito 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

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



**C E N E T T A** 55PP (+GST) // 50 GUEST MIN

*A real showstopper, this menu heralds the best of the season and provides a substantial offering to your guests.*

- | Glazed whole ham, mustard, brown sugar & apple cider, pots of mustards
- | Whole Delice de Bourgogne
- | Occelli 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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# CLOVER

CULINARY PROJECTS

GRAZING  
ADDITIONS



**O Y S T E R   B A R**   \$19.50 PP (+GST) // 60 GUESTS MIN

- | Appellation oysters, best in season, served over ice in silver punch bowls
- | Glass pots of lemons & limes
- | Shallot dressing, tabasco & smoked salt

**C H E E S E   B O A R D**   \$375 (+GST) // 30 GUESTS MIN

- | Three beautiful cheeses
- | Quince & anise paste, best season red grapes, pickled figs, toffee salted walnuts & muscatel clusters
- | Clover salted fruit toast, sourdough baguette, seeded bark crispbreads

**G R A Z I N G   A D D I T I O N S**

- | Classic tiger prawn cocktails, sauce marie-rose, avocado, fine fennel & chervil \$10EA (+GST) // 50 MIN
- | Glazed whole ham, mustard, brown sugar & apple cider, pots of mustards \$POA
- | Smoked salmon, gremolata, soused shallots, lemon crème, dill \$POA
- | Thyme & pepper crusted eye fillet, red vein sorrel, horseradish salt, pots of mustard \$300 (+GST) PER EYE FILLET

**W A R M   G R A Z I N G   B I T E S**

- | Caramelized leek & pea tart, whipped ricotta, lemon \$300 (+GST) 50 ITEMS
- | Poricini e pepe arancini, cavolo crisps, truffle mayonnaise \$300 (+GST) 50 ITEMS
- | San andrea calamari, served on paper with fennel salt, roquette leaves & lemon mayonnaise \$15PP (+GST)

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