

# CLOVER

CULINARY PROJECTS

DINING  
SPRING SUMMER 24/25





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CULINARY PROJECTS

## TO BEGIN

BREAD SERVICE // \$7.50 PP (+ GST)

STARTERS // \$20 PP (+ GST)

ENTRÉE // \$27.50 PP (+ GST)

SHARED ENTRÉE (2 SELECTIONS) // \$37.50 PP (+ GST)





## STARTERS

- | Wild boar & pepperberry salami, caperberries
- | Camembert baked in grape vine leaves, caraway crisps (gf)
- | Green olive tapenade, preserved lemon, bayleaf, orange & chilli
- | Sourdough baguette

*The above is designed to enjoy with our bread service in lieu of an entrée & is presented on the table before guests are seated.*

## ENTRÉE

- | Tuna “La Zingara”, coriander seed, crisp radish, green chilli dressing, bottarga
- | Kingfish carpaccio, ruby grapefruit & pea leaf salad, baby capers, saffron crema
- | Negroni cured salmon, crème fraiche, watermelon radish, soused shallots, nasturtium
- | King prawns, fried capers, celery leaf, dill & shallot salad, bloody mary mayo
- | Spanner crab & prawn tortelloni, fennel fronds, mussel & tomato butter
- | Heritage tomato & shallot tart tatin, ashed chevre, rosemary & basil granola
- | Local asparagus, russian egg salad, fried bread, chervil, olive oil
- | Wild fennel, nettle & ricotta tortellini, walnut brown butter, parmigiano
- | Joselito jamon, torched ricotta, grilled peach, watercress, honey & dill flower dressing
- | Peppered beef carpaccio, pickled figs, fine fennel, ruby sorrel, pecorino pepato

## BEST FOR SHARING

- | Appellation rock oyster, chardonnay & fennel mignonette, lemons & limes (2pp)
- | Calamari fritti, Italian tartare, rocket, smoked tomato dressing
- | Tuna “La Zingara”, coriander seed, crisp radish, green chilli dressing, bottarga
- | Kingfish carpaccio, ruby grapefruit & pea leaf salad, baby capers, saffron crema
- | Negroni cured salmon, crème fraiche, watermelon radish, soused shallots, nasturtium
- | Joselito jamon, torched ricotta, grilled peach, watercress, honey & dill flower dressing
- | King prawns, fried capers, celery leaf, dill & shallot salad, bloody mary mayo
- | Peppered beef carpaccio, pickled figs, fine fennel, ruby sorrel, pecorino pepato
- | Clover charcuterie, blistered peppers, heritage baby veg, olives, house pickles, rosemary crostini
- | Garlic & thyme baked camembert, vine leaf, nectarine chutney, caraway crisps

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

## BREAD SERVICE

- | Whipped kalamata butter
- | Little Pier peninsula olive oil
- | House made roasted garlic & potato focaccia
- | Organic sourdough



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## MAIN COURSE

MAIN COURSE // \$40 PP (+ GST)

SHARED MAINS (2 Selections) // \$50 PP (+ GST)

SIDES // \$8 PP (+ GST)





## MAIN COURSE

- | Crispy skin ocean trout, asparagus, saffron mussel cream, salted lemon & caper salad, bottarga
- | Goldband snapper, lemon & parsley zucchini crudo, toasted pepitas, snapper cream
- | Baked salmon, crispy vine leaf, preserved lemon yoghurt, charred honey carrot & freekeh salad
- | Pan fried blue eye, leek cream, smoked potato puree, tarragon buttered beans
- | Roasted rolled chicken, prosciutto, green olives & pistachio, heritage carrots, garlic spinach
- | Sage & fontina chicken involtini, broccoli rapini, roasted tomato dressing, fried basil
- | Confit duck, frisee, tarragon & hazelnut salad, baby carrots, savoury granola
- | Chargrilled eye fillet, creamed spinach & parsley, glazed shallots, shiraz jus
- | Sangiovese beef cheek, heritage tomatoes, anchovy, parsley & pickled shallot salad
- | Saltbush lamb rump, eggplant caponata, wood grilled broccolini, mint pistou
- | Slow cooked pork belly, cumin salt crackling, charred apricot, confit garlic puree, pan juices
- | Pan roasted ricotta gnocchi, broad bean, spring pea & mint salad, hazelnut dressing

## BEST FOR SHARING

- | Slow cooked lamb shoulder, roasted flame grapes, freekeh, parsley, mint & preserved lemon
- | Cape Grim hanger steak, onion rings, chimmi churri, lemon cheeks
- | Chargrilled eye fillet, creamed spinach & parsley, glazed shallots, shiraz jus
- | Calamari fritti, italian tartare, rocket, smoked tomato dressing
- | Crispy skin ocean trout, saffron mussel cream, salted lemon & caper salad, bottarga
- | Baked salmon, crispy vine leaf, preserved lemon yoghurt, charred honey carrot & freekeh salad
- | Goldband snapper, lemon & parsley zucchini crudo, toasted pepitas, snapper cream
- | Slow cooked pork belly, cumin salt crackling, charred apricot, pan juices

## ON THE SIDE

- | Baby cos hearts, bistro dressing, chives, rosemary sourdough crunch
- | Tomato tonnato - summer tomatoes, basil, capers, tonnato dressing, fried bread croutons
- | Fresh watermelon salad, feta, dried black olive, soused onion, mint & dill
- | Glazed carrots & golden beets, smoked goats curd, pistachio, dill, lemon & parsley
- | Shredded green cabbage, ricotta, pea, mint, chilli & parmesan
- | Crushed cocktail potatoes, roasted black olives, red onion, feta, soft herb dressing
- | Summer leaves, fresh peach, soused shallot, toffee walnuts, fine herbs, blood orange oil
- | Slow roasted nicola potatoes, smashed garlic, rosemary oil, crème fraiche, parmesan
- | French fries, truffle salt

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## SWEETS

DESSERT // \$25 PP (+ GST)

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





## D E S S E R T

- | Fig leaf pannacotta, vincotto strawberries, pavlova crisps
- | Ricotta & sour cherry tart, rosemary crème fraiche, hazelnut granola
- | Limoncello syrup cake, whipped ricotta, pistachio brittle
- | Tres leches tiramisu, espresso cream, wattleseed, bitter chocolate
- | Hazelnut mille feuille, raspberries, marsala mascarpone, scorched honey syrup
- | Roasted apricot brulee, miso caramel, torched mandarin sugar, hazelnut sable
- | Glossy citrus pavlova, passionfruit curd, vanilla mascarpone, lemon verbena
- | Roasted nectarine, panettone, pecan & crème caramel trifle, spiced maple cream
- | Blackberry, almond & anise crostata, candied orange, crème fraiche
- | "Mille Melo" apple tart, muscovado caramel, calvados cream
- | Specialty cheese, crimson grapes, toffee walnuts, fresh dates & figs, fruit crostini, rye crisps, quince paste

## 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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