

CLOVER

CULINARY PROJECTS

DINING
SPRING SUMMER 23/24



CLOVER

CULINARY PROJECTS

TO BEGIN

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

STARTERS // \$20 PP (+ GST)

ENTRÉE // \$27.50 PP (+ GST)

SHARED ENTRÉE // \$37.50 PP (+ GST)



STARTERS

- | Truffle salumi, waygu bresaola, caperberries
- | Brie baked in grape vine leaves, caraway crisps (gf)
- | Pickled heritage carrots, crisp breakfast radishes, guindilla peppers

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

- | Spanner crab & prawn tortelloni, fennel fronds, mussel & tomato butter
- | Tuna crudo, blood lime ponzu, chilli & ginger oil, shiso, soured cucumber salad
- | Local asparagus, slow cooked duck egg, caviar, parsley oil, young celery leaves
- | Heritage tomato tart tatin, roasted eggplant, rosemary & basil granola
- | Harvey bay scallops, maple pancetta, caper raisin dressing, basil oil
- | Kingfish carpaccio, ruby grapefruit & radicchio salad, baby capers, saffron crema
- | Joselito jamon, torched ricotta, grilled peach, watercress, honey & dill flower dressing
- | King prawns, watermelon beets, fine fennel, dill & pickle tartare, trout pearls
- | House smoked ocean trout, apple cucumber, smoked yoghurt, radish melon tartare

BEST FOR SHARING

- | Spanner crab & prawn tortelloni, fennel fronds, mussel & tomato butter
- | Tuna crudo, blood lime ponzu, chilli & ginger oil, shiso, soured cucumber salad
- | Kingfish carpaccio, ruby grapefruit & radicchio salad, baby capers, saffron crema
- | House smoked ocean trout, apple cucumber, smoked yoghurt, radish melon tartare
- | Joselito jamon, torched ricotta, grilled peach, watercress, honey & dill flower dressing
- | King prawns, watermelon beets, fine fennel, dill & pickle tartare, trout pearls
- | Salumi: Bresaola & parmesan cigar, truffle salami, blistered peppers, salt bush flat bread, kalamata butter, pickles
- | St Andrea calamari, fennel salt, sauce gribiche

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, saffron mussel cream, salted lemon & caper salad, bottarga
- | Baked blue eye, dashi braised leeks, tapenade crostini, potato aioli, karkalla
- | Pan fried snapper, nduja crumbs, roasted heritage tomatoes, caper remoulade
- | Roasted Ora king salmon, anchovy hazelnut butter, smoked leek cream, sea succulents
- | Peppered juniper duck, cotechino, pomme anna, treviso & hazelnut salad
- | Brined cornfed chicken, sweetcorn bisque, cornbread crumble, parsley, shallot & caperberry salad
- | Chargrilled eye fillet, roasted stem garlic, celeriac cream, almond granola, wild garlic leaves, shiraz jus
- | Salt bush lamb rump, charred & carved, caponata, smoked carrot puree, mint pistou
- | Slow cooked pork belly, cumin salt crackling, charred apricot, confit garlic puree, pan juices
- | Pan seared gnocchi, smoked velvet tomato, cime de rapa, straciatella, basil oil pangrattato

BEST FOR SHARING

- | Crispy skin ocean trout, saffron mussel cream, salted lemon & caper salad
- | Cape Grim hanger steak, chimmichurri, onion rings
- | Pan fried snapper, nduja crumbs, roasted heritage tomatoes, caper remoulade
- | Brined cornfed chicken, sweetcorn bisque, parsley, shallot & caperberry salad
- | Salt bush lamb rump, charred & carved, caponata, carrot velvet, mint pistou
- | Chargrilled eye fillet, celeriac cream, crispy cavolo, mustards & jus
- | Slow cooked pork belly, cumin salt crackling, charred apricot, pan juices
- | Pan seared gnocchi, smoked velvet tomato, cime de rapa, straciatella, basil oil pangrattato
- | St Andrea calamari, fennel salt, sauce gribiche

ON THE SIDE

- | Fresh watermelon salad, feta, dried black olive, soured onion, mint & dill
- | Glazed heritage carrots, goats curd, toasted pistachios, dill, lemon & parsley
- | Baby cos wedges, chives, ranch dressing, rosemary sourdough crunch
- | Classic caprese, heritage tomatoes, fiore de latte, basil, vincotto & peninsula olive oil
- | Summer leaves, fresh peach, soured shallot, toffee walnuts, fine herbs, blood orange oil
- | Slow roasted nicola potatoes, smashed garlic, rosemary oil, crème fraiche, parmesan
- | Romano beans, lemon zest, torched ricotta, smoked & smashed almonds
- | French fries, truffle salt

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C O L L E C T I O N S

A sample of our favourite suggested menu combinations that we love for dining style events



BREAD SERVICE

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

MAINS TO SHARE + SIDES

- | Crispy skin ocean trout, saffron mussel cream, salted lemon & caper salad
- | Salt bush lamb rump, charred & carved, caponata, carrot velvet, mint pistou
- | Glazed heritage carrots, goats curd, toasted pistachios, dill, lemon & parsley
- | Slow roasted nicola potatoes, smashed garlic, rosemary oil, crème fraiche, parmesan
- | Summer leaves, fresh peach, soused shallot, toffee walnuts, fine herbs, blood orange oil

LATE NIGHT BITES

- | French Fries, rosemary salt
- | Bistro burgers, shallot jam, melty swiss, butter lettuce, burger sauce

This menu is a snapshot only, we are happy to substitute dishes if required, refer to our shared menu for further suggestions.

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

STARTER

- | Truffle salumi, waygu bresaola, caperberries
- | Brie baked in grape vine leaves, caraway crisps (gf)
- | Pickled heritage carrots, crisp breakfast radishes, guindilla peppers

MAINS TO SHARE + SIDES

- | Pan fried snapper, nduja crumbs, roasted heritage tomatoes, caper remoulade
- | Slow cooked pork belly, cumin salt crackling, charred apricot, pan juices
- | Glazed heritage carrots, goats curd, toasted pistachios, dill, lemon & parsley
- | Summer leaves, fresh peach, soused shallot, toffee walnuts, fine herbs, blood orange oil

SWEET BITES

- | Tira mi 'choux'
- | Roasted apricot brulee, miso caramel, burnt sugar crackling

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BREAD SERVICE

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

ENTRÉES TO SHARE

- | Joselito jamon, torched ricotta, grilled peach, watercress, honey & dill flower dressing
- | St andrea calamari, fennel salt, sauce gribiche

MAIN COURSE + SIDES

- | Chargrilled eye fillet, celeriac cream, crispy cavolo, mustards & jus
- | Glazed heritage carrots, goats curd, toasted pistachios, dill, lemon & parsley
- | Summer leaves, fresh peach, soused shallot, toffee walnuts, fine herbs, blood orange oil
- | Slow roasted nicola potatoes, smashed garlic, rosemary oil, crème fraiche, parmesan

PARTY STARTERS

- | Espresso Martini shots
- | Boca gelato cups

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BREAD SERVICE

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

SNACKY THINGS

- | Appellation rock oyster, chardonnay & cucumber mignonette
- | Spanner crab toast, chives, ume sesame, crab mayonnaise
- | Ortiz anchovy crisp, stracciatella, fennel pollen, parsley oil
- | Porcini e pepe arancini, truffle mayonnaise, cavolo crisps

SMALL PLATES

- | Salumi: Bresaola & parmesan cigar, truffle salami, blistered peppers, salt bush flat bread, kalamata butter, pickles
- | Kingfish carpaccio, ruby grapefruit & radicchio salad, baby capers, saffron crema

BIGGER PLATES

- | Brined cornfed chicken, sweetcorn bisque, parsley, shallot & caperberry salad
- | Cape Grim hanger steak, chimmichirri, onion rings
- | Glazed heritage carrots, goats curd, toasted pistachios, dill, lemon & parsley
- | Baby cos wedges, chives, ranch dressing, rosemary sourdough crunch

SWEET BITES

- | Boca gelato cups
- | Hot cinnamon doughnuts, raspberry jam

A more informal feasting style menu designed to be shared among friends, min 50 guests. This menu is a snapshot only, we are happy to substitute dishes if required, refer to our shared menu for further suggestions.

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SWEETS

DESSERT // \$25 PP (+ GST)

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



D E S S E R T

- | Roasted peach shortcake, peach & amaretto puree, rosemary ice cream
- | Ricotta & sour cherry tart, rosemary crème fraîche, hazelnut granola
- | Roasted apricot brulee, miso caramel, burnt sugar crackling
- | Chocolate mousse cake, mirror glaze, raspberry sorbet, dark chocolate crumble
- | Spiced honey cake, toffee walnuts, roasted blood plums, thyme & milk ice-cream
- | Molten ginger pudding, caramel custard, crystallized ginger, ginger ice cream
- | Amaretto muelle fille, mascarpone chantilly, hazelnut puff, amaretto syrup
- | Lemon beignet, lemon oil meringue, lemon curd & citrus tuille

S W E E T B I T E S

- | Ricotta & sour cherry cannoli, rosemary crème fraîche, hazelnut granola
- | Burnt honey pannacotta, raspberries, honeycomb
- | Pink peppercorn pavlova, sour cherry, vanilla mascarpone
- | Sea salt toffee & pistachio cake, fig leaf mascarpone, sticky vanilla pear
- | Roasted apricot brulee, miso caramel, burnt sugar crackling
- | Gingerbread mascarpone maritozzi buns, scorched honey syrup
- | Strawberry cheesecake, brown sugar crumble, meyer lemon
- | Tira mi 'choux'
- | Hot cinnamon doughnuts, raspberry jam
- | Gianduja chocolate creams, hazelnut praline, raspberry, silver leaf
- | Boca gelato cups

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