

thecliveden.com.au  
**192 WELLINGTON PARADE**  
east melbourne, 3002

# THE CLIVEDEN

## BAR & DINING

@thecliveden  
**6:00PM - 9:30PM**  
#thecliveden

### ENTREES

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Daily selection of oysters 5.5 (each)

Chorizo stuffed baby calamari, celeriac puree, leek, chorizo oil 22 **LG**

Twice cooked smoked pork belly, guava ketchup, pickled vegetables 23 **LG, DF**

Cured hiramasa king fish, pickled baby fennel, radish, burnt grapefruit, black garlic aioli 24 **LG, DF**

Soup of the day, sourdough bread 15

Tuscan tomato panzanella salad, heirloom tomatoes, cucumber, roasted red pepper, onion, capers, basil, sourdough croutons 22 **V, DF**

Wild mushrooms, smoked goat's curd, mushroom broth 23 **VG, LG**

### ADD A SIDE 12

Roasted kipfler potatoes, 'los novios' smoked paprika, confit garlic **VG, DF, LG**

Seasonal steamed greens, extra virgin olive oil, aged balsamic vinegar, fresh seasonal herbs **V, LG, DF**

Garden salad, cucumber, cherry tomatoes, red onions **V, LG, DF**

Seasonal bean salad, pancetta, sherry vinegar, pistachio pesto **LG**

Honey roast heirloom carrots, almonds and raspberry vinegar, Persian feta **VG, LG**

Sweet potato chips, aioli **VG**

**TWO COURSES ~~~~~ 55**  
**THREE COURSES ~~~~~ 68**

### MAINS

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Whole baby barramundi, couscous, braised fennel 36

Pan seared free range chicken breast, warm seafood, spring vegetables, risoni salad 38

Mount Leura lamb rump, garlic & beetroot puree, pistachio crumb, heirloom carrots 41

Kangaroo loin, pancetta, sweet potato, heritage beetroot 39

Handmade ricotta gnocchi, asparagus, cauliflower, hazelnut & sage butter 32 **VG, LG**

Grass fed eye of rump 250G, watercress salad, choice of béarnaise, peppercorn sauce or red wine jus 40 **LG**

Jack's Creek wagyu rump cap 300g, watercress salad, choice of béarnaise, peppercorn sauce or red wine jus 45 **LG** +10 surcharge for set menu

### DESSERTS

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Light Japanese cheese cake with berry sauce 14 **LG**

Fresh Granny Smith apple mint compote with whipped apple ganache, cinnamon crumble, salted caramel sauce & cream 14

Baked chocolate hazelnut tart, rich hazelnut & chocolate filling, buttery tart shell 14

Creamy toasted pistachio crème brulee, nutty biscotti 14

Victorian farmhouse cheeses plate of Willow Grove blue, Tarago river triple cream, and Maffra cloth aged cheddar served with housemade lavosh, apple gel and quince puree 32 +10 surcharge for set menu

LG // low gluten (may come in contact with gluten during preparation)  
VG // vegetarian V // vegan DF // dairy free