

LARGER PLATES / \$25

BOBBY VEAL SCALOPPINI potato and parmesan gratin, mushroom sauce and green salad

MOULES-FRITES freshly cooked mussels in a white wine, crème fraiche, shallot, chili and parsley sauce, shoestring fries and mayonnaise

TURKEY CLUB SANDWICH smoked turkey breast, vine ripened tomato, Swiss cheese, baby cos leaves, crisp prosciutto & mayonnaise, toasted triple layered bread, shoestring fries

CRISPY CHICKEN BURGER wombok slaw, toasted sesame mayo, toasted milk bun, shoestring fries

WAGYU MINUTE STEAK cos lettuce, tomato, onion jam, Swiss cheese, mayonnaise on ciabatta, shoestrings fries

CLIVEDEN CHEESEBURGER cos lettuce, aged cheddar, onion marmalade, harissa mayo, milk buns, shoestring fries

HANDMADE RICOTTA GNOCCHI Chef Antonio's fresh Puttanesca sauce & zesty parmesan cheese **GF**

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**ANY LARGER PLATE WITH
GLASS OF HOUSE WINE \$29**



SMALLER PLATES / \$16

ANTIPASTO PLATTER vegetable antipasto plancha, chargrilled vegetables **DF**

SEASONAL BEAN SALAD with beans, pancetta, sherry vinegar, pistachio pesto **GF**

TUSCAN TOMATO SALAD with heirloom tomatoes, cucumber, roasted red capsicum, onion, capers and sourdough bread **V**

SOUP OF THE DAY with crusty bread

FONDÉ  EN 1743
MOËT & CHANDON
CHAMPAGNE
★

**ADD A GLASS OF HOUSE
WINE TO ANY DISH \$4**

**UPGRADE TO A GLASS OF
MOËT \$15**

DAILY DESSERTS  \$7
ASK A STAFF MEMBER

EXPRESS LUNCH