

THE CLIVEDEN

BAR & DINING



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Please note, this menu is indicative only and all menu items are subject to change based on seasonality and special event days.

TAPASTRY

Olives (GF) (V) 8

Penfield & gordal wild olives
infused in garlic & thyme

Pea and Mint “Hummus” (V) (GF) (DF) 11

Five seeds house made cracker

White Anchovies, olive and onion tart 12

Grilled calamari and chorizo (GF) (DF) 12

Sofrito sauce

Manchego and corn Croquettes Saffron aioli 12

Tasmanian Wilderness flank steak (GF) (DF) 16

Chimichurri and shallots

Soft shell crab 16

Kimchi and cashew dressing

Quinoa salad (V) (GF) 16

Roast baby beetroot, goat’s curd

Charcuterie Plancha 16

Assorted salamis and cured meat pickled vegetables,
sourdough bread

Vegetarian antipasto Plancha (V) (GF) 16

Char grilled marinated vegetables, smoked cheddar

MEALS

Mediterranean Chorizo Roll 25

Chorizo, sautéed Spanish onions, rocket,
manchego cheese, roasted pepper relish & fries

Cliveden Ciabatta Sandwich 26

Harissa grilled chicken breast, green pesto,
sweet peppers, tomato, Spanish smoked cheese & fries

Wagyu Beef Burger 28

Wagyu beef, cos, tomato, pickle,
provolone cheese, onion marmalade,
harissa mayonnaise, milk bun & fries

Sweet potato fries, mayonnaise 11

Potato wedges, sour cream & sweet chilli 12

CHEESES

**Selection of Soft, Blue & Hard Cheeses, served with
seasonal fruit, dried figs, lavosh & crackers (V)**

50g portion (each) 12

Trio of soft, blue & hard cheeses 32

TAP BEER & CIDER

James Boags Draught 10
Heineken 13
Furphy 11
Little Creatures Bright Ale 12.5
White Rabbit Dark Ale 12.5
James Squire 150 Lashes Pale Ale 12
Kirin 12
James Squires Orchard Crush Apple Cider 12.5

BOTTLED BEER

James Boags Light 9
James Boags Premium 10
White Rabbit White Ale 11.5
James Squire Hop Thief 11
Little Creatures Roger (MID) 10
Little Creatures Pale Ale 11.5
Hawthorn IPA 11.5
Mountain Goat Steam Ale (Organic) 10
Two Birds Golden Ale 10.5

CIDER

Pipsqueak Apple Cider 10.5
5 Seeds Apple Cider 10



BY THE GLASS

SPARKLING / CHAMPAGNE

NV Dal Zotto Prosecco, Vic	13
NV Chandon Blanc de Blanc, Vic	14
NV Audrey Wilkinson Moscato, NSW	12
NV Laurent Perrier Rosé, France	20
NV Veuve Fourny & Fils “Extra” Brut	18

WHITE WINE

2016 Jim Barry ‘Single Vineyard’ Riesling, SA	13
2017 Howard Vineyard Pinot Gris, WA	12
2017 La Maschera Pinot Grigio, SA	12
2017 Black Cottage Organic Sauvignon Blanc, NZ	13
2017 Vasse Felix “Filius” Chardonnay, WA	14

ROSE

2017 Chaffey Bros. “Not Your Grandma’s”, SA	12
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RED

2018 Paringa Estate Pinot Noir, VIC	15
2017 Curlewis ‘Bel Sel’ Pinot Noir, VIC	16
2015 Vinoque Sangiovese, VIC	11
2017 La Boheme ‘Act Four’ Syrah, VIC	12
2016 Yalumba Wild Ferment Shiraz, SA	12
2017 Geoff Merrill “Jacko’s” Shiraz, SA	13
2016 Phillip Shaw “Number 17” Cabernet Merlot	15

DESSERT / FORTIFIED

Ramos Tinto, Tawny Port, Portugal	10
Campbells Rutherglen Topaque, VIC	12
Penfolds Grandfather Rare Tawny, SA	23
2015 Heggies Vineyard Botrytis Riesling	14
2010 De Bortoli Noble One, NSW	14

**COCKTAILS
CLASSICS**

\$18 each

Granny Smith Martini

666 Tasmanian vodka, apple liqueur, apple juice

Aperol Spritz

Aperol, prosecco, topped with soda

Mr Coffee Martini

Sheep Wey Tasmaniann vodka, Mr Black coffee liqueur, espresso coffee

Blood Orange Margarita

Olmecca Tequila, Aperol, blood orange syrup, freash strawberries, lime

Strawberry Caprioska

Archie Rose Vodka, strawberry liqueur, fresh strawberries & lime



SIGNATURE COCKTAILS

\$20 each

Aussie Negroni

Four Pillars Gin, Maidenii Sweet Vermouth
Red Okar Amaro

Cliveden Collins

Cliveden gin, lemon juice, soda

Frosty Fruit

Animus “small batch” gin, passionfruit pulp,
orange & cranberry juice

Pimms To Love

Pimms, with a dash of blackberry syrup,
splash of lemonade & fresh fruit

Centre Court Crush

Lychee liqueur, cointreau, pink grapefruit
& orange juice

VODKA

666 Tasmanian	13
Archie Rose	15
Mchenry Peur	13
Sheep Whey	18
Belvedere	13
Cariel Vanilla	14
Crystal Skull	18
Grey Goose	18
Ketel One	12

GIN

78 Degrees	16
Archie Rose	
Signature Dry	14
Cliveden Gin	16
Four Pillars	13
Mc Henry Barrel Aged	18
Mc Henry Sloe	16
Melbourne Gin	
Company	14
Prohibition	16
Westwinds Captains Cut	16
Westwinds Sabre	13
Bombay Sapphire	13
Hendricks	15
Tanqueray	12
Tanqueray No.10	18

BOURBON

Basil Haydens	18
Bakers	14
Bookers	15
Buffalo Trace	13
Fireball	13
Jack Daniels	12
Makers Mark	12
Sazarac Rye	25

RUM

Blackgate Ranga Rum	19
Bundaberg	12
Gunnery White Spiced	18
Iridium	14
Stone Pine Dead Mans	
Drop Spiced	13
Appleton Estate	
Jamaican	13
Bacardi	12
Beach House Spiced	15
Dark Matter	14

RUM

Dos Maderas	20
Kraken Spiced	13
Mt Gay Eclipse	12.5
Ron Zacapa XO	20
Sailor Jerry's Spiced	12

WHISKY

Belgrove Rye	36
Belgrove Rye Peated	56
Hellyers Rd Slightly	
Peated	17
Mc Henry Single Malt	77
Ardbeg Uigeadail	25
Glenfiddich 12yr	15
Glenfiddich 15yr	22
Glenfiddich 18yr	30
Glenlivet 18yr	26
Glenmorangie 10yr	15
Isle of Jura 16yr	23
Johnnie Walker Blue	43
Johnnie Walker Green	16
Johnnie Walker	
Platinum	25
Lagavulin 16 Year	25
Laphroaig 10 Year	18
Monkey Shoulder	13
Talisker 10 Year	18
Jamesons	13
Jamesons Gold	22
Nikka Barrell	22
Togouchi Premium	22

TEQUILA

Café Patrón	16
Clase Azul Plata White	24
Clase Azul Reposado	28
Don Julio	16
Milagro Single	
Barrel Silver	18
Olmecca	12

COGNAC & ARMAGNAC

Black Bottle XO	31
St Agnes XO	25
Bas Armagnac Perlod	
Recolte 1985	46
Castarede Bas	
Armagnac 1970	43
Hennessy VS	15
Hennessy VSOP	20
Hennessy XO	45

COFFEE

Short Black 4.5
Long Black 4.5
Short Macchiato 5.5
Long Macchiato 5.5
Latte 5.5
Cappuccino 5.5
Flat White 5.5
Chai Latte 5.5

TEA

Brilliant Breakfast 5.5
The Original Earl Grey 5.5
Pure Peppermint Leaves 5.5
Pure Chamomile Flowers 5.5
Ceylon Young Hyson Green Tea 5.5
Moroccan Mint Green Tea 5.5
Rose With French Vanilla 5.5
Italian Almond 5.5

NON ALCOHOLIC

Coca-Cola Classic 5
Coca-Cola Diet 5
Coca-Cola No Sugar 5
Sprite or Lift 5
San Pellegrino Pompelmo 5
San Pellegrino Limonata 5
San Pellegrino Chinotto 5
San Pellegrino Aranciata Rossa 5
Seasonal Mocktail 12