

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)

Calamari, smoked eggplant puree, olives,
preserved lemon, squash, gremolata 22 **LG, DF**

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**

Mixed 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**

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

300g Grass fed Sirlion, watercress salad, choice
of béarnaise, peppercorn sauce or red wine jus 42
LG +10 surcharge for set menu

DESSERTS

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

Fresh Granny Smith apple and 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