

THE CLIVEDEN

BAR & DINING

BREAKFAST (ALL DAY)

COLD CEREALS	8.5
your choice of cornflakes, special k, just right, all bran, rice bubbles, sultana bran, coco pops, toasted muesli	
TOAST	9
your choice of white, wholemeal, multigrain or sourdough bread; butter & confiture	
FREE RANGE EGGS ON TOAST	12
cooked to your liking	
FRENCH TOAST	19
thick buttered brioche; chocolate; mascarpone cream; mixed berries compote; shaved toasted coconut	
SMASHED AVOCADO	20
smashed avocado; persian feta; soft poached eggs; toasted sourdough; seeded mustard hollandaise sauce	
SHAKSHOUKA	20
homemade tomato ragout; middle eastern spice; soft poached eggs, za'atar spiced flat bread	
SPANISH OMELETTE	20
roasted potatoes; spanish chorizo; toasted sourdough bread	
BREAKFAST BURGER	15
two fried eggs; crispy bacon; american cheese; tomato relish; soft milk bun	
THE HEALTHY BOWL	15
homemade granola; greek yoghurt; fresh berries & passionfruit coulis	
BREAKFAST SIDES	
SMOKED SALMON, BERTOCCHI BACON, DOUBLE SMOKED HAM	6 EA
CHICKEN SAUSAGES, PORK SAUSAGES, SPANISH CHORIZO	8 EA
SMASHED AVO, SPINACH, ROAST TOMATOES, MUSHROOMS	5 EA
BAKED BEANS, HASH BROWN	4 EA

FAVOURITES

CHICKEN BURGER	25
marinated chicken, tomato relish, swiss cheese, bacon, lettuce, toasted brioche bun, fries	
BEEF BURGER	25
wagyu beef, cos lettuce, tomato, pickle, aged cheddar cheese, onion marmalade, harissa mayonnaise, toasted brioche bun, fries	
CROQUE MONSIEUR	21
sourdough, double smoked leg of ham, béchamel sauce, dijon mustard and swiss cheese, chips and salad	
FISH AND CHIPS	25
beer battered fish, fries, tartare sauce, lemon	
PAPPARDELLE PASTA	23
choice of house made beef and pomodoro ragout, napoli or carbonara, served with parmesan cheese	
RUMP STEAK	35
250 gr grass fed eye of rump, watercress salad, choice of béarnaise, peppercorn sauce or red wine jus (lg)	
FREE RANGE CHICKEN "CHASSEUR"	35
wild mushrooms, pancetta, shallots and potato fondants	
SMALL PLATES	
SOUP OF THE DAY	15
served with sourdough	
MEAT BALLS	16
beef meat balls in a soffrito sauce, shaved parmesan, sourdough	
BAO BUN (3)	15
fluffy steamed bao bun, filled with pumpkin, cucumber, pickled carrot, spring onion, coriander and cashew nuts (vg)	
ARANCINI BALLS	16
activated charcoal and feta arancini, (6) saffron aioli (vg, lga)	
CALAMARI	16
salt and pepper calamari, citrus mayonnaise	
DUMPLINGS	16
steamed dumplings (5) with tamarind dipping sauce	

SIDES

ROASTED PUMPKIN, PEPITAS AND TAHINI VINAIGRETTE	10
SEASONAL STEAMED GREENS, CHIMICHURRI	10
CHIPS WITH AIOLI	8
GARLIC BREAD	6

SALADS

CAESAR SALAD	15
cos lettuce, crisp bacon, croutons, parmesan cheese, poached egg, dressing, white anchovies - add smoked salmon +6 - add chicken breast +5	
NICOISE SALAD	15
beans, capsicum, egg, cherry tomatoes, olives, kipfler potatoes (lg, df) - add tuna +5 - add smoked salmon +6 - add chicken breast +5	
BEETROOT, FETA AND PEAR SALAD	15
roasted heirloom beetroot, buckwheat, pear, radishes, feta cheese and citrus (lg)	
EDAMAME BEAN SALAD	15
grilled corn and heirloom carrot, miso and mustard vinaigrette (lg, v, vg)	

DESSERTS & CHEESES

MANGOMISU	14
fresh mangoes, mascarpone and chocolate	
CHURROS	14
churros with cinnamon sugar and chocolate dipping sauce	
STRAWBERRY PASTRY	14
strawberry mille feuille, vanilla cream, buttery puff pastry	
CHOCOLATE MOUSSE	14
dark chocolate and coconut mousse, passion fruit	
VICTORIAN FARMHOUSE CHEESES PLATE	22
willow grove blue, tarago river triple cream, and maffra cloth aged cheddar, house made lavosh, apple gel and quince puree	
<div style="border: 1px dashed black; padding: 5px;"> lg - low gluten vg - vegetarian lga - low gluten available v - vegan df - dairy free </div>	

WINES BY THE GLASS

CHAMPAGNE / SPARKLING		130ML	BOTTLE
Moët & Chandon Brut	Epernay, France	22	125
Dal Zotto Prosecco	King Valley, Victoria	13	65
Chandon Blanc de Blanc	Yarra Valley, Victoria	14	75
La Bohème Cuvee Rosé	Yarra Valley, Victoria	14	75
WHITE		150ML	BOTTLE
2017 Pewsey Vale '1961 Block' Reisling	Clare Valley, South Australia	13	60
2018 Vidal Estate Pinot Gris	Hawkes Bay, New Zealand	11	39
2018 La Maschera Pinot Grigio	Lime Stone Coast, South Australia	12	55
2018 Working Lunch Sauvignon Blanc	Marlborough, New Zealand	12	55
2017 Port Phillip Estate Sauvignon Blanc	Mornington, Victoria	13	65
2017 Vasse Felix 'Filius' Chardonnay	Margaret River, Western Australia	13	65
2017 Byrne Coghills Creek Chardonnay	Ballarat, Victoria	16	70
ROSE		150ML	BOTTLE
2017 Domaine De Triennes	Nans-les-Pins, France	13	70
2018 Bouchard Aine & Fils	Burgundy, France	12	58
RED		150ML	BOTTLE
2018 Giant Steps Pinot Noir	Yarra Valley, Victoria	16	70
2016 Josef Chromy 'Pepik' Pinot Noir	Tamar Valley Tasmania	13	55
2015 Vinoque Sangiovese	Yarra Valley, Victoria	13	55
2016 Yalumba 'Wild Ferment' Shiraz	Barossa Valley, South Australia	12	60
2017 Round Two Merlot	Mclaren Vale, South Australia	11	58
2018 Medhurst Pinot Noir	Yarra Valley, Victoria	13	65
2018 Under & Over Shiraz	Heathcote, Victoria	11	39
2017 Phillip Shaw 'Number 17' Cabernet Sauvignon Merlot	Orange, New South Wales	14	65

NON-ALCOHOLIC DRINKS

Soft Drinks (Coca-Cola, Coke No Sugar, Sprite)	6
Lemon Lime & Bitters	6
Ginger Beer	6
Juice (orange, apple, pineapple, tomato, pink grape fruit, cranberry)	5.5
Milkshakes (choc or vanilla)	7
Still or sparkling water	6/8

BEER & CIDER

BOTTLE BEERS	
James Boags Premium	10
James Boags Light	9
James Squire Hop Thief	11
James Squire 150 Lashes Pale Ale	11
Hawthorn IPA	11.5
Little Creatures Pale Ale	11.5
Mountain Goat Organic Steam Ale	10
Great Northern Super Crisp	11.5
Carlton Draught	10
Heineken	11
Furphy	11
CIDERS	
Pipsqueak Apple Cider	10.5
The Hills Pear Cider	10
5 Seeds Apple Cider	10

TEA & COFFEE

TEA	
English Breakfast	5.5
Peppermint	5.5
Green Tea	5.5
Chamomile	5.5
Earl Grey	5.5
COFFEE	
	(Mugs 6.5)
Cappuccino	5.5
Flat White	5.5
Latte	5.5
Long Black / Short Black	4.5
Mocha	6
Hot Chocolate	5.5
Chai Latte	5.5
Iced Coffee / Iced Chocolate	9
Macchiato (Long or Short)	5.5

A list of wines by the bottle is available upon request...