

Clifford's Seasonal Small Plates

FRITTO MISTO	22
Crispy fried local squid, prawns, scallops and zucchini, preserved lemon and chilli aioli.	
TAGLIATA	19
Grilled black Angus tenderloin, served sliced with roasted field mushroom, goats curd and truffle dressing.	
GRILLED JUMBO KING PRAWNS	24
A Clifford's favourite: garlic cream sauce, toasted sourdough crostini's, lemon and herbs.	

Large Plates

SLOW COOKED LAMB SHANKS	32
Truffled house mash, buttered fresh peas and baby carrots, parsley salad and lamb stock reduction.	
CRISPY SKIN SALMON FILLET	34
Confit cherry tomatoes, spanner crab, garlic skordallia, baby spinach and crispy capers.	
GRILLED PORK CUTLET	33
Fried polenta and parmesan chips, fennel slaw, crispy pancetta and vanilla bean jus.	
VEAL MILANESE	37
Dressed heirloom tomatoes, shaved 5 year parmesan, lemon and olive oil, rocket salad.	

Share Plates

TEXAN BBQ RIBS	1/2 Rack 39
Pork spare ribs, American slaw, seasoned fries and house ranch dressing.	
	Full Rack 59

Dessert

STICKY MUSCOVADO TOFFEE & DATE PUDDING	15
house-made served with vanilla bean ice-cream and caramel.	

Clifford's Originals Small Plates

PACIFIC OYSTERS	1/2 Doz 18
freshly shucked, lemon, vinaigrette or our own hot sauce with champagne. GF, DF	
	Doz 36
 SEARED CANADIAN SCALLOPS	 18
pea puree, mild prawn sambal, sticky braised pork belly, fresh ginger, hot basil. DF	
 BREAD BOARD	 12
Middle Eastern dips - moutabel, spicy hommus Beirut, house flat bread	
 SALADA	 16
roasted beets and raw beets, asparagus, goats curd, cacao orange crumble, leaves. GF, V	
 THREE-HOUR PULL APART SHORT RIB	 17
boneless, garlic potato aioli and truffle mustard, dry gremolata. GF	
 SEARED YELLOWFIN TUNA	 19
wilted fennel and rocket salad, toasted nuts and seeds, yoghurt dressing. GF	

Clifford's Originals

Larger Plates

CHAR-GRILLED HALF FREE-RANGE CHICKEN	34
spiced Memphis dry rub, house-made BBQ sauce, American slaw, grilled corn, crispy onion rings. DF	
GRAIN-FED ANGUS SIRLOIN 280GM	36
grilled baby vegetables, potato aioli, cafe de Paris butter, house jus. GF	
GRAIN FED RIB EYE 400GM.....	46
on the bone, signature peppercorn jus, crispy potato rosti, broccolini, blistered cherry tomatoes. GF	
HOUSE-MADE PUMPKIN AND PESTO GNOCCHI	29
pan-seared, roasted pumpkin, baby spinach, pine nuts, buffalo mozzarella, shaved parmesan. V	
GRILLED WHITE SNAPPER	36
sweet and spicy sour jam, herb salad and seared broccolini, fresh lime. GF, DF	

Sides

- Garlic baked Ciabatta, dressed heirloom tomatoes
- Clifford's house mash, truffled tapenade, rosemary. GF
- Charred broccolini with sesame dressing. DF, GF
- Organic greens of rocket and spinach, beets, quinoa, nuts,
seeds, balsamic reduction. DF, GF
- Wild mushroom ragout, fresh herbs. GF
- Seasoned fries with parmesan, crème fraiche, truffle oil

Clifford's Signature Sharing Platters

All sharing meals are recommended for 2 people

CHARRED WHOLE FREE-RANGE CHICKEN.....59
 split to serve with spiced Memphis rub, house-made BBQ sauce, American slaw, grilled corn, crispy onion rings. DF

SLOW COOKED LAMB SHOULDER.....78
 started yesterday, pull apart today served with salsa verde, lamb jus, sea salt. GF, DF

CHAR-GRILLED 1KG T BONE STEAK.....89
 sliced off the bone, three dipping sauces, served with the following side dishes:
 ▫ Organic greens, baby beets, quinoa, nuts, seeds. GF
 ▫ Clifford's house mash with truffled tapenade, rosemary

CLIFFORD'S HERO.....Price per weight
TOMAHAWK, BLACK ANGUS RIB EYE
 served with sauce béarnaise, fresh grated horseradish, black garlic and truffled mustard, vanilla bean jus
 Served with your choice of 2 sides

Sauces.....3.5

- Chimichurri
- House ranch
- Peppercorn jus
- Salsa verde
- Truffle mustard
- Chilli jam

Dessert

To share;

CLIFFORD'S SIGNATURE BOMBE ALASKA.....Serves 2 24
 Croquant macadamia, salted caramel and vanilla bean ice-cream, buttered popcorn. GF

MIX IT UP!.....Serves 2 24
 Rocher Bavaois, Belgium chocolate brownie, Aero Bar, honeycomb, popping candy, molten chocolate

Serves 1;

MIXING IT ON YOUR OWN?.....15
 Rocher Bavaois, Belgium chocolate brownie, Aero Bar, honeycomb, popping candy, molten chocolate

CLIFFORD'S BRULEE15
 Creamy Valrhona Blond Chocolate, crisp wafer and caramelised Queensland banana

FARMERS SEASONAL CHEESE BOARD Serves 1 17
 matching accompaniments, oat cakes Serves 2 28