

# Clifford's Grill & Lounge

## TAPAS

- GARLIC BAKED SOURDOUGH** 14  
Cherry tomato saplicon, extra virgin olive oil, lemon (V)
- PACIFIC PLATE OYSTERS** 28  
Freshly shucked, seasoned wakame, ponzu infused organic soy, pickles (GF, DF)
- SEARED BIGEYE TUNA** 22  
Wilted fennel and rocket, toasted nuts and seeds, yoghurt dressing (GF)
- WARM SEAFOOD SALAD** 24  
Local calamari, scallops and prawns, chilli lime dressing, cherry tomatoes, celery and herbs (GF, DF)
- BYRON BAY BURRATA** 19  
Heirloom cherry tomatoes, zaitar, lemon, roasted olives, fresh coriander (V, GF)
- BUG TAIL GNOCCHI** 25  
House made gnocchi, local bugs, garlic cream and crispy prosciutto
- SALADA** 17  
Roasted baby beets, asparagus, goats curd, cacao orange crumble, leaves (V, GF)
- SEARED WAGYU BEEF** 28  
100gm sliced thin with crispy garlic, scallions, infused organic soya, crispy chili threads (DF)
- LOCAL JUMBO PRAWNS** 29  
Chu Chee Thai curry reduction, Asian herb salad, grilled flat bread, lime squeeze

## SOMETHING LARGER

- THE LOCAL MARKET, TODAY'S FISH FILLET** 39  
Pan-seared today's catch, sweet spicy and sour jam, grilled broccolini, Asian herb salad, and lime (GF, DF)
- CLIFFORD RENDANG BOARD** 34  
Slowed braised Angus rump in coconut and tamarind, house spice paste, grilled flat bread and acer vegetable pickle
- HOUSE MADE POTATO GNOCCHI** 31  
Pan-seared, roasted pumpkin, baby spinach, pine nuts, buffalo mozzarella, parmesan (V)
- BANGALOW PORK CUTLET** 39  
Crispy pan-fried breaded pork cutlet, dressed heirloom tomatoes, pancetta and shaved grana Padano, lemon squeeze

## TASTING EXPERIENCE

- 89  
Three hour slow braised pork belly, sweet Bali manis, fresh basil, crispy shallots (DF)
- Free-range buffalo wings, sticky New York spices, house ranch dipping sauce (GF)
- Crispy salt and pepper squid, roasted garlic mayo, fresh lime
- Sicilian arancini - panko breaded, pumpkin and buffalo mozzarella, truffle and rosemary mayo (V)

## A LITTLE EXTRA

- 9.5ea  
Clifford's house mash with truffle tapenade and rosemary (GF)
- Organic greens of rocket and spinach, baby beets, quinoa, nuts, seeds, balsamic reduction (GF, DF)
- Seasoned sweet potato fries with aioli
- American slaw, craisons, lemon and olive oil
- Grilled corn with sambal
- Seasoned onion rings

## OFF THE GRILL

- PREMIUM GRASS-FED SIRLOIN (250GM)** 42  
Grilled baby vegetables, potato aioli, café de Paris butter, house jus (GF)  
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- WAGYU 5+ RUMP STEAK (300GM)** 39  
Grilled baby vegetables, potato aioli, café de Paris butter, house jus (GF)
- GRAIN-FED RIB EYE (400gm)** 67  
On the bone, signature peppercorn sauce, crispy potato rosti, broccolini, blistered cherry tomatoes (DF, GF)
- CHAR-GRILLED HALF FREE RANGE CHICKEN** 41  
Spiced Memphis dry rub, house-made BBQ sauce, American slaw, grilled corn, crispy onion rings (DF)

## SIGNATURE SHARING

- CHAR-GRILLED WHOLE FREE RANGE CHICKEN** 79  
Spiced Memphis dry rub, house-made BBQ sauce, American slaw, grilled corn, crispy onion rings (DF)
- SLOW COOKED LAMB SHOULDER** 84  
Started yesterday, pull apart today served with salsa verde, lamb jus, sea salt (GF, DF)
- CHAR-GRILLED 1KG T-BONE STEAK** 110  
Sliced of the bone, three dipping sauces, sides of house truffled mash and specialty salada (GF)
- GRAINFED TOMAHAWK** Market Price  
Grilled to perfection, served sliced with freshly grated horseradish, black garlic and truffle mustard tapenade, house jus)

## A SWEET FINISH

- BOMBE ALASKA** 24  
Croquant macadamia, salted caramel and vanilla bean ice cream, scorched meringue (GF)
- BITTERSWEET VALRHONA CHOCOLATE TORTE** 19  
Ganache, strawberries and cocoa sorbet (GF)
- MANGO PANNA COTTA** 17  
Dressed fruit salad, candied nut selection (GF)
- CLIFFORDS CHEESE BOARD** 19.5  
Today's cheese selection, fig paste and olive oil crostinis and truffled honey (GF)

