

Clifford's Grill & Lounge Menu

Entree

- PACIFIC OYSTERS** half / doz 25/48
Freshly shucked, lemon, vinaigrette or our own hot sauce (GF, DF)
- SEARED CLEARWATER SCALLOPS** 18
Pea puree, mild prawn sambal, sticky braised pork belly, fresh ginger, basil (DF)
- SEARED BIGEYE TUNA** 19
Wilted fennel and rocket salad, toasted nuts and seeds, yoghurt dressing (GF)
- SALADA** 16
Roasted baby beets, asparagus, goat's curd, cacao orange crumble, leaves (V,GF)
- SEARED, RARE WAGYU BEEF (7+) 80GM** 24
Sliced thin with crispy garlic, scallions, infused organic soya, crispy chili threads (DF)
- GRILLED JUMBO PRAWNS** 24
A Clifford's favorite, garlic cream sauce, toasted sourdough crostini's, Lemon and herbs

Main

- GRILLED WHITE SNAPPER FILLET** 38
Sweet and spicy mild chili jam, herb salad, seared broccolini, fresh lime (GF, DF)
- 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 RIB EYE (400gm)** 49
On the bone, signature peppercorn sauce, crispy potato rosti, broccolini, blistered cherry tomatoes (GF)
- CHAR-GRILLED LAMB CUTLETS** 35
Thai green curry sauce, crispy eggplant, steamed rice, fried shallots, herbs (DF, GF)
- PREMIUM GRASS-FED SIRLOIN (300GM)** 38
Grilled baby vegetables, potato aioli, café de Paris butter, house jus (GF)
- HOUSE-MADE PUMPKIN AND PESTO GNOCCHI** 29
Pan-seared, roasted pumpkin, baby spinach, pine nuts, buffalo mozzarella, parmesan (V)

Signature Sharing Plates

- SLOW COOKED LAMB SHOULDER**
Started yesterday, pull apart today served with salsa verde, lamb jus, sea salt (GF, DF)
- CHAR-GRILLED 1KG T-BONE STEAK**
Sliced off the bone, three dipping sauces served with the following side dishes:
◦ Organic greens, baby beets, quinoa, nuts, seeds (DF, GF)
◦ Clifford's house mash with truffled tapenade, rosemary (GF)
- SLOW-COOKED GRAINFED RUMP** 69
House spice rub, chunky chips, American slaw, grilled corn, house jus

TASTING PLATTER 80

- 38 Three-hour slow-braised pork belly, sweet Bali manis, fresh basil, crispy shallots (DF)
- 34 Free-range buffalo wings, sticky New York spices, house ranch dipping sauce (GF)
- 49 Crispy salt and pepper squid, roasted garlic mayo, fresh lime (DF)
- Sicilian Arancini - panko breaded, pumpkin and buffalo mozzarella, truffle and rosemary mayo (V)
- Six-hour slow braised beef cheek, lemon, capers, grilled crostini, roasted garlic skordallia

Sides

- 35 Garlic baked ciabatta, dressed heirloom tomatoes
Clifford's house mash with truffled tapenade, rosemary (GF)
- 38 Charred broccolini with sesame dressing (DF, GF)
- Organic greens of rocket and spinach, baby beets, quinoa, nuts, seeds, balsamic reduction (DF, GF)
- 29 Chunky chips with parmesan, crème fraiche, truffle oil

Desserts

- RASPBERRY GIN WITH LEMON AND THYME BRENTON** 16
Raspberry gin gel with lemon curd and cheesecake whipped fluff
- HAVE A BAR OF IT** 16
Decadent chocolate plate, triple chocolate brownie and bubble chocolate
- MATCHA SURFERS PARADISE** 16
Mango and coconut cream sandwiched in between matcha ice cream and brown sugar sable
- CLIFFORD'S SEASONAL CHEESE BOARD - SERVES 1** 17
3 selections with matching accompaniments, oak cakes
- SIGNATURE DESSERT TO SHARE**
BOMBE ALASKA 24
Croquant macadamias enveloped in salted caramel, vanilla and sponge. finished with toasted marshmallow meringue

GF - gluten free | DF - dairy free | V - vegetarian

