

FIRST



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CLIFFORD'S
GRILL & LOUNGE △

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	
SAUTÉED LOCAL TIGER PRAWNS	19
with house-made gnocchi, white wine cream, baby spinach and gorgonzola	
SALADA	16
roasted baby beets and raw beets, asparagus, goats curd, cacao orange crumble, leaves. GF, V	
SEARED, RARE WAGYU BEEF (7+) 90GM.....	22
sliced thin with crispy garlic, scallions, infused organic soya. DF	
THREE-HOUR PULL APART SHORT RIB	17
boneless, garlic potato, aioli and truffle mustard, dry gremolata. GF	
JUMBO KING PRAWNS	24
wood-grilled in their shell, mint, shallot salad, chilli, preserved lemon mayonnaise. GF, DF	
SEARED YELLOWFIN TUNA	19
wilted fennel and rocket salad, toasted nuts and seeds, yoghurt dressing. GF	
BRUSCHETTA	18
warm Buffalo mozzarella, shaved parma ham and salad caponata, balsamic glaze. VA	

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 260GM	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	
VEAL MILANESE	43
dressed heirloom tomatoes, shaved 5 year parmesan, lemon and olive oil, rocket salad	
CHAR-GRILLED LAMB CUTLETS	33
with sumac, baba ganoush and parsley salad, yoghurt and roasted olives. GF	
CRISPY SKIN SALMON FILLET	34
shaved asparagus sauté, crispy prosciutto, braised lobster carnaroli and lemon sabayon. GF	
GRILLED WHITE SNAPPER	36
sweet and spicy sour jam, herb salad and seared broccolini, fresh lime. GF, DF	

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

WHOLE GRILLED PINK SNAPPER.....Price per weight

sweet and spicy sour jam, herb salad, crispy shallots and fresh lime. GF, DF

CLIFFORD'S HEROPrice 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

Sides 8

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, baby beets, quinoa, nuts, seeds, balsamic reduction. DF, GF

Bread board of Middle Eastern dips - moutabel, spicy hommus Beirut, sour herbs, house baked flat bread

Wild mushroom ragout, fresh herbs. GF

Chunky chips with parmesan, crème fraiche, truffle oil

Sauces 3.5

Chimichurri

House ranch

Peppercorn jus

Salsa verde

Truffle mustard

Chilli jam

Dessert

To share;

CLIFFORD'S SIGNATURE BOMBE ALASKA.....Serves 2 22
Croquant macadamia, salted caramel and vanilla bean ice-cream,
battered 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

STICKY MUSCAVADO TOFFEE AND DATE PUDDING.....14
house-made served with vanilla bean ice-cream and caramel

VOCO™ HONEY PANNA COTTA14
North Queensland mango, crisp meringue. GF

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

The Pick-me-ups

Our tribute to caffeine lovers and those of you needing a reliable yet different pick-me-up

SALTED CARAMEL	19
Ratu Rum liqueur, Baileys, home-made salted caramel sauce, Himalayan rock salt, espresso	
CHOC CHILLI	19
Patron XO choc chilli tequila, Tia Maria, espresso, chocolate	
JAFFA MOCHA	18
Grand Marnier, Cointreau blood orange, Dark Crème de Cacao, espresso, orange zest, chocolate	
CHOC MINT	18
Bacardi gold rum, Crème de Cacao, Crème de Menthe, espresso, chocolate	
ARE YOU NUTS?	18
Galliano Amaretto, Frangelico, coconut, espresso	
THE GINGER SPY	18
Mozzart white chocolate, Spytail black ginger rum, Ginger liqueur, espresso, honeycomb	
LUXURY	26
Penfolds Grandfather Port, Hennessy Cognac, espresso	

The Fun Coffees

Espresso meets ice-cream, but there's more

ESPRESSO ROCHER	12
Mozzart chocolate + Frangelico	
DEFINITELY IRISH	12
Baileys + Jamesons Irish Whiskey	
IT'S SO VANILLA	12
Galliano vanilla + Licor 43 vanilla liqueur	
OHH SCHNAPP!	12
Ratu rum liqueur + Butterscotch schnapps	
FORTIFIEDS COLLIDE	12
Tawny port + Pedro Ximenez sherry	