

FIRST



eat

THEN

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THEN
EVERYTHING
ELSE



CLIFFORD'S
GRILL & LOUNGE △



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Welcome to Clifford's Grill & Lounge, where the naked flame of the ten-burner grill dances on almost every dish, from simple yet sensational premium quality beef, lamb and poultry to the freshest local seafood and seasonal produce.

We take our menu seriously and it's seriously good. We refuse to compromise on quality and we don't expect you to either.

All Clifford's Grill & Lounge dishes reflect and respect the brand and uphold the trusted reputation that has become our trademark.

If you need some help with the menu, please ask. If this is your first visit to Clifford's Grill & Lounge, we suggest you try one of our Signature dishes made for sharing. We know you'll be back for more.

So now, the burners beckon.

First eat, then everything else.

Entrées

PACIFIC OYSTERS	1/2 Doz	18
freshly shucked, lemon, vinaigrette or our own hot sauce	Doz	34
SEARED CLEARWATER SCALLOPS		18
pea puree, mild prawn sambal, sticky braised pork belly, fresh ginger		
BIG EYE TUNA		18
grilled rare, dressed heirloom tomatoes, goats cheese, pickled fennel, lemon		
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		
SEARED, RARE WAGYU BEEF (7+) 70GM.....		22
sliced thin, crispy garlic, scallions, infused organic soya		
SLOW-COOKED STICKY BEEF SHORT RIB		17
skordallia, fresh horseradish and mustard, house dill pickle		
PROSCIUTTO		17
ribbons of San Danielle prosciutto, buffalo curd, sweet pickled figs, field mushroom, shaved pecorino, toasted crostinis		
BREAD BOARD OF MIDDLE EASTERN DIPS		12
moutabel, spicy hommous Beirut, sour herbs, house baked flat bread		

Mains

CRISPY SKIN SALMON FILLET	32
white lobster risotto, preserved lemon and fresh peas, butter sauce	
CHAR-GRILLED HALF FREE-RANGE CHICKEN	34
spiced Memphis dry rub, house-made BBQ sauce, American slaw, grilled corn, crispy onion rings	
GRILLED PORK LOIN	31
sweet fig relish, sautéed haricot vert, three cheese polenta, crispy lardons, sage	
GRAIN-FED ANGUS SIRLOIN 300GM.....	36
grilled baby vegetables, potato aioli, cafe de Paris butter, house jus	
CHAR-GRILLED MOOLOOLABA KING PRAWNS	39
dressed with a Thai coconut reduction, steamed rice, crispy shallots, kaffir lime, coriander	
GRAIN FED RIB EYE 400GM.....	46
on the bone, signature peppercorn jus, crispy potato rosti, broccolini, blistered cherry tomatoes	
HOUSE-MADE PUMPKIN AND PESTO GNOCCHI	29
pan-seared, roasted pumpkin, baby spinach, pine nuts, buffalo mozzarella, shaved parmesan	

Sauces..... 3.5

Chimichurri
House ranch
Peppercorn jus
Salsa verde
Truffle mustard
Chilli jam

Clifford's Signature Sharing Platters

Made for sharing, these Signature dishes present the essence of Clifford's Grill & Lounge on a plate; simple honest fare, perfectly prepared, perfectly cooked, perfectly presented.

Recommended for two.

CHARRED WHOLE FREE-RANGE CHICKEN.....59

split to serve with spiced Memphis rub, house-made BBQ sauce, American slaw, grilled corn, crispy onion rings

CLIFFORD'S SIGNATURE.....78

SLOW COOKED LAMB SHOULDER

started yesterday, pull apart today served with salsa verde, lamb jus, sea salt

CLIFFORD'S SIGNATURE..... 89

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
- Clifford's house mash with truffled tapenade, rosemary

TOMAHAWK, BLACK ANGUS RIB EYE.....Price per weight

sliced, bearnaise sauce, freshly grated horseradish, cabernet jus, served with your choice of 2 sides.

Sides8

Garlic baked Ciabatta, dressed heirloom tomatoes

Clifford's house mash with truffled tapenade, rosemary

Charred broccolini with sesame dressing

Organic greens of rocket and spinach, baby beets, quinoa, nuts, seeds, balsamic reduction

Sautéed mushrooms

Chunky chips with parmesan, crème fraiche, truffle oil

Dessert to share

Guaranteed to elicit a chorus of oohs and aahs at your table, these sweet masterpieces created in-house turn quiet and simple honest ingredients into a screaming success.

Made for sharing, recommended for two.

CLIFFORD'S SIGNATURE BOMBE ALASKA.....Serves 2 22

candied macadamia, salted caramel and vanilla bean ice-cream, butter popcorn

CHOCOLATE FOR TWO? DON'T MIND IF WE DO!.....Serves 2 24

Ganduja milk chocolate mousse sphere, nougatine, warm white chocolate chunk blondie, popping candy macaron, hot chocolate sauce

Dessert

LADIES CHOCOLATE FOR ONE!15

Ganduja milk chocolate mousse sphere, nougatine, warm white chocolate chunk blondie, hot chocolate sauce

STICKY MUSCAVADO TOFFEE AND DATE PUDDING.....14

Clifford's Way - vanilla bean ice-cream, caramel

WHIP IT!.....14

whipped cheesecake, zesty lemon cremeaux, raspberry curd, crisp meringue

CLIFFORD'S SEASONAL CHEESE BOARD.....Serves 1 17

3 selections with matching accompaniments, oat cakes

Serves 2 28

Dessert & Fortified Wine

	Glass	Bottle 375ml
2015 Vietti Cascinetta Moscato d'Asti <i>Piemonte, ITA</i>	-	38
2013 Brown Brothers Patricia Noble Botrytis Riesling <i>King Valley, VIC</i>	11	60
Angove Grand Tawny Port 10 Year Old <i>McLaren Vale, SA</i>	8	-
Penfolds Grandfather Port Rare Tawny <i>Multi region, SA</i>	16	-

Liqueur Affogato

A SHOT OF COFFEE POURED OVER ICE CREAM,
SERVED WITH YOUR FAVOURITE LIQUEUR..... 12.5

Select your affogato flavour:

- Jamaican - Appleton Reserve Rum
- Bavarian - Peppermint and Kahlua
- Canadian - Fireball Whiskey
- Dutch - Butterscotch
- Italian - Frangelico
- Irish - Baileys
- Roman - Licor 43 Vanilla
- American - Wild Turkey Honey
- Le Café - Mozart chocolate