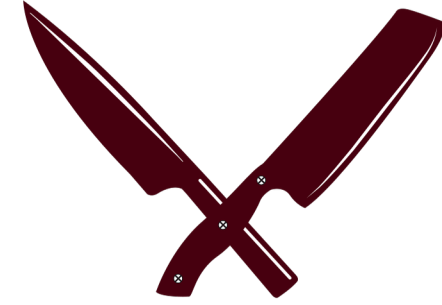


CLIFFORD'S

GRILL & LOUNGE



Tapas

Garlic Sourdough Cherry tomato salpicon, extra virgin olive oil, lemon (V)	14
Pacific Plate Oysters Freshly shucked, house specialty 'Nam Jim' dipping sauce, fresh lime	32
Seared Ahi Tuna Fennel and apple salad, toasted nuts and seeds, minted cucumber and yoghurt dressing	24
Wagyu Beef 7+ (90gm) Seared wagyu striploin, scallions, crispy garlic and mild chili, soy-ponzu dipping sauce	28
Scallops and Pork Belly Seared clearwater scallops with local prawn sambal, slow cooked pork belly in sweet Bali manis, pea puree, mild chilli	25
Bug Tail Gnocchi House-made potato gnocchi, white wine cream, Crispy prosciutto, buffalo mozzarella	25
Beef Cheeks Four hour slow cooked beef cheeks, potato aioli, grilled crostini	21
Jumbo King Prawns Mooloolaba King prawns, flame-grilled, toasted baguette, garlic cream, lemon	29
Salada Roasted baby beets, asparagus, goat's curd, cacao orange crumble, leaves (V, GF)	17

Something Larger

Atlantic Salmon Pan-seared salmon fillet, buttered baby spinach, soft parmesan polenta, Salsa Verde, lemon, olive oil	39
Lamb Striploin Herb and parmesan crusted lamb backstrap, dry ratatouille, garlic potato puree, jus	43
House-Made Potato Gnocchi Pan-seared, roasted pumpkin, baby spinach, pesto, pine nuts, buffalo mozzarella, parmesan (V)	33
Chicken Supreme Panko breaded free range chicken breast, shaved San Danielle ham, buffalo mozzarella, dressed heirloom tomatoes, lemon	38

Tasting Experience

Three hour slow braised pork belly, sweet Bali manis, fresh Thai basil, crispy shallots, ginger julienne, chilli threads (DF)	89
Shaved San Danielle ham, goat's curd, pickled figs, mini baguette	
Crispy salt and pepper squid, roasted garlic mayo, fresh lime	
Panko breaded, Sicilian arancini, pumpkin, buffalo mozzarella, truffle and rosemary mayo (V)	
Four hour slow cooked beef cheek, potato aioli, grilled crostini	

A Little Extra

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

Off The Grill

Premium Grass-Fed Sirloin (250gm) Grilled baby vegetables, potato aioli, café de paris butter, house jus (GF)	46
Black Angus Eye Fillet (200gm) A La Plancha, thyme and garlic butter, truffle mash, roasted field mushroom, broccolini, kale, house jus	54
Wagyu 5+ Rump Steak (300gm) Grilled baby vegetables, potato aioli, café de paris butter, house jus (GF)	48
Grain-Fed Rib Eye (400gm) On the bone, signature peppercorn sauce, crispy potato rosti, broccolini, blistered cherry tomatoes (DF, GF)	67
Char-Grilled Half Free Range Chicken Spiced memphis dry rub, house-made bbq sauce, american slaw, grilled corn, crispy onion rings (GFA)	44

Signature Sharing

Char-Grilled Whole Free Range Chicken Spiced memphis dry rub, house-made bbq sauce, american slaw, grilled corn, crispy onion rings (GFA)	79
Slow Cooked Lamb Shoulder Started yesterday, pulled apart today, Salsa Verde, lamb jus, sea salt, lemon (GF, DF)	96
Char-Grilled 1kg T-Bone Steak Sliced off the bone, three dipping sauces, house truffled mash and specialty salada (GF)	110
Grainfed Tomahawk Grilled to perfection, served sliced with freshly grated horseradish, black garlic, truffled mustard tapenade, house jus	Market Price

A Sweet Finish

Bombe Alaska Croquant macadamia, salted caramel and vanilla bean ice cream, scorched meringue (GF)	24
House Apple Crumble Vanilla ice cream, crème anglaise	18
Clifford's Cheese Board Today's cheese selection, fig paste, crostini, truffled honey, prosciutto	19.5

OPEN WEDNESDAY TO SUNDAY FROM 5.30PM
TO BOOK SCAN QR CODE OR PHONE 5588 8883
GF - Gluten Free | GFA - Gluten Free Available | DF - Dairy Free | V - Vegetarian

