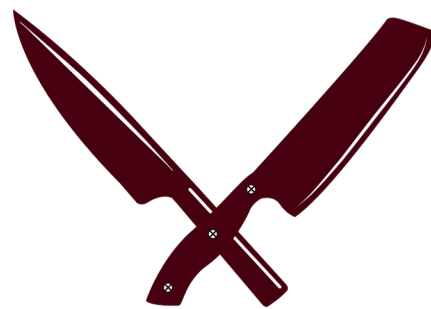


CLIFFORD'S

GRILL & LOUNGE



Tapas

Garlic Sourdough Cherry tomato salpicon, extra virgin olive oil, lemon (V)	17
Seared Ahi Tuna Fennel and apple salad, toasted nuts and seeds, minted cucumber and yoghurt dressing	27
Seared Wagyu Beef MB 8+ striploin, crispy garlic, spring onion and soy-ponzu dipping sauce	27
Scallops and Pork Belly Seared Clearwater scallops with local prawn sambal, slow-cooked pork belly in sweet Bali manis, pea purée, mild chilli	28
Bug Tail Linguini Moreton Bay bug tail in white wine and lemon emulsion, cherry tomatoes, mild chilli, garlic, olive oil	31
Beef Cheeks Four-hour slow-cooked beef cheeks, potato aioli, grilled crostini	24
Jumbo King Prawns Mooloolaba king prawns, flame-grilled, toasted baguette, garlic cream, lemon	31
Salada Roasted baby beets, asparagus, goat's curd, cacao and orange crumble, leaves (V, GF)	19

A Taste of Clifford's

Minimum two people	79 pp
Garlic Sourdough Cherry tomato salpicon, extra virgin olive oil, lemon (V)	
Three-Hour Slow-Braised Pork Belly Sweet Bali manis, fresh basil, crispy shallots (DF)	
Sicilian Arancini Panko-crumbed pumpkin and buffalo mozzarella arancini, truffle and rosemary mayonnaise (V)	
Choice of One Sharing Dish Memphis Char-Grilled Whole Free-Range Chicken (DF) or Slow-Cooked Pull-Apart Lamb Shoulder (GF, DF) or Char-Grilled 1 kg T-Bone Steak sliced off the bone (GF)	
House Salad Organic rocket and spinach, baby beets, quinoa, nuts, seeds, balsamic reduction (V, GF, DF)	
Truffled Mash Mashed potatoes with truffle tapenade and rosemary (V)	

A Little Extra

Clifford's house mash, truffle tapenade, rosemary	13 each
Organic rocket and spinach, baby beets, quinoa, nuts, seeds and balsamic reduction (GF, DF)	
Grilled corn with sambal	
Seasoned sweet potato fries, aioli	
Smashed baby potatoes, pancetta, parmesan	
Pan-seared baby carrots, purée, dukkah	
Char-Grilled broccolini, toasted sesame dressing	

Off the Grill

Premium Grass-Fed Sirloin (250 g) Grilled baby vegetables, potato aioli, Café de Paris butter, house jus (GF)	49
Black Angus Eye Fillet (200 g) À la plancha, thyme and garlic butter, truffle mash, roasted field mushroom, broccolini, kale, house jus	57
Wagyu 5+ Rump Steak (300 g) Grilled baby vegetables, potato aioli, Café de Paris butter, house jus (GF)	51
Grain-Fed Rib Eye (400 g) On the bone, signature peppercorn sauce, crispy potato rösti, broccolini, blistered cherry tomatoes (DF, GF)	70
Char-Grilled Half Free-Range Chicken Spiced Memphis dry rub, house-made BBQ sauce, American slaw, grilled corn, crispy onion rings	46
Snowy Peaks Lamb Cutlets Marinated and grilled lamb cutlets, green curry sauce, jasmine rice, crispy eggplant	49

Something Larger

Tasmanian Salmon Pan-roasted salmon fillet, crispy skin, field mushroom, asparagus, pomme purée, jus	43
House-Made Potato Gnocchi Pan-seared, roasted pumpkin, baby spinach, pesto, pine nuts, buffalo mozzarella, parmesan (V)	39
Bug Tail Linguini Moreton Bay bug tail in white wine, lemon emulsion, cherry tomatoes, mild chilli, garlic, olive oil	58
Smashed Veal Cutlet Panko-crumbed veal, pan-fried with dressed heirloom tomatoes, crispy pancetta, lemon	48

Signature Sharing

Char-Grilled Whole Free-Range Chicken Spiced Memphis dry rub, house-made BBQ sauce, American slaw, grilled corn, crispy onion rings	81
Slow-Cooked Lamb Shoulder Started yesterday, pulled apart today, salsa verde, lamb jus, sea salt, lemon (GF, DF)	98
Char-Grilled 1 kg T-Bone Steak Sliced off the bone, signature dipping sauces, house truffled mash and salada (GF)	120

Grain-Fed Tomahawk Grilled to perfection, served sliced with freshly grated horseradish, black garlic, truffled mustard tapenade, house jus	Market Price
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A Sweet Finish

Bombe Alaska (serves two) Macadamia croquant, salted caramel, vanilla bean ice cream, scorched meringue (GF)	30
House Apple Crumble Vanilla ice cream, crème anglaise	21
Clifford's Cheese Board Today's cheese selection, fig paste, crostini, truffled honey, prosciutto	23

OPEN WEDNESDAY TO SUNDAY FROM 5.30PM
TO BOOK SCAN QR CODE OR PHONE 5588 8333
GF - Gluten Free | GFA - Gluten Free Available | DF - Dairy Free | V - Vegetarian

