

Clive's

CLASSIC LOUNGE

3-COURSES \$45

STARTERS

SHRIMP CEVICHE

LIME, CILANTRO, CUCUMBER,
CHILI, TORTILLA CHIPS

LITTLE GEM CAESAR SALAD

BRIOCHE CROUTONS, PARMESAN, GREMOLATA

ROASTED SQUASH SALAD

LOCAL BACON, GRILLED ZUCCHINI,
GREEN GODDESS DRESSING, PUMPKIN SEEDS

Wine Pairing (5oz): Blue Grouse Pinot Gris **or**
Unsworth Charmé De L'Ile Rosé

Cider Pairing (14.5oz): No Boats on Sunday Apple Cider

MAINS

BRAISED BEEF BOURGUIGNON

SPÄTZLE, HERB & RED ONION SALAD, BROCCOLINI

HANDMADE RAVIOLI

RICOTTA, SPINACH, MUSHROOMS, CHIVES,
PARMESAN, CHARRED TOMATO SAUCE

PORK LOIN

ROASTED RAINBOW CARROTS,
POTATO & PARSNIP PURÉE, PEPPERCORN SAUCE

Wine Pairing (5oz): CedarCreek 'Lot 87' Pinot Noir **or**
Burrowing Owl Syrah

Beer Pairing (16oz): Hoyne Pilsner **or**
Hoyne 'Among Giants' IPA

DESSERTS

CHOCOLATE MOUSSE

COFFEE

BASQUE CHEESECAKE

RHUBARB

Fresh Baked Cookie

WALNUT CHOCOLATE CHIP

Wine Pairing (2oz): Unsworth Ovation **or**
Clos du Soleil Saturn

CIDER + BEER PAIRING \$15

WINE PAIRINGS \$35