

## SHARE

**Herb & Garlic Bread (V)** 10 *Add Cheese 2*

**Guac & Chips (VG/GF/DF)** Guacamole, Corn Tortillas, Jalapenos 10

**Kaarage Popcorn Chicken (DF/GF)** Wasabi Mayo, Shallots 12

**Teriyaki Chicken Wings (DF/GF)** 15

**Buffalo Wings (GF)** Blue Cheese Dip, Celery 16

**Chilli & Garlic Squid (DF/GF)** Chipotle Mayo, Lemon 16

**Porcini Mushroom & Mozzarella Arancini (V)** (4pc) Salsa Verde, Aioli, Parmesan 15

**Salmon Tataki (DF/GF)** Raw Salmon, Shallots, Edamame, Seaweed, Pickled Ginger, Sesame, Wasabi Mayo, Ginger Ponzu Dressing 22

**Fish Tacos** (3pc) Battered Flathead, Fennel Slaw, Chipotle Mayo, Coriander 18

**Dips Board (V)** Hummus, Labna, Baba Ganoush, Garlic Pita Bread 16.  
*Extra Pita Bread 4*

**Butcher's Board** Chorizo, Pork & Fennel Salami, Prosciutto, Hummus, Lavosh, Pickled Chillies, Olives, Piquillo Relish, Eggplant Chutney, Cheddar, Garlic Pita 35

## SALADS

**Roast Pumpkin (DF/GF/VG)** Baby Kale, Hummus, Activated Almonds, Broccolini, Quinoa, Legumes, Pomegranate, Lemon Dressing 22 *Add Grilled Chicken 5 | Add Grilled Halloumi 4*

**Bowls (DF/V/VG\*)** Brown Rice, Mixed Leaf, Cucumber, Bean Sprouts, Seaweed Salad, Pickled Ginger, Green Chilli, Wasabi Mayo, Kim Chi Dressing  
Raw Tasmanian Salmon 23 | Kaarage Chicken 22 | Silken Tofu 18  
*Add Avo 3*

**Beach Goddess (DF/GF/VG)** Baby Cos, Cherry Tomato, Lentils, Onion, Avo, Cucumber, Pine Nuts, Edamame, Pepitas, Olives, Green Goddess Dressing 18 *Add Grilled Chicken 5 | Add Grilled Halloumi 4*

## SIDES

**Chips** Rosemary Salt, Aioli 10

**Sweet Potato Fries** Sour Cream, Sweet Chilli 12

**Seasonal Greens** Lemon 10

**Creamy Mash** 8

**Rocket & Parmesan Salad** Balsamic, Extra Virgin Olive Oil 10

# THE CLOVELLY HOTEL

(GF - Gluten Free • DF - Dairy Free • V - Vegetarian • VG - Vegan)

WHAT'S  
ON

MONDAY  
TUESDAY  
WEDNESDAY  
THURSDAY  
SUNDAY  
WEEKDAYS

KIDS EAT FREE *from 5 pm*  
2 FOR 1 PIZZAS *from 5 pm*  
\$16 STEAK *from 5 pm*  
\$14 SCHNITTY *from 5 pm*  
\$25 ROAST *from 12 pm*  
\$14 LUNCHES *12-3 pm*

## BURGERS

Served with Chips  
Add Guacamole 3 | Add Bacon 3 | Add Beef Patty 6 | GF Bun 3

**Cheeseburger** Angus Beef, Pickle, Cheese, Tomato Relish, American Mustard 19

**Portuguese Chicken** Grilled Chicken Breast, Guacamole, Lettuce, Tomato, Onion, Swiss Cheese, Chipotle Mayo 20

**The Cloey** Angus Beef, Cheese, Bacon, Lettuce, Tomato, Beetroot, Special Sauce 23

**Mushroom & Halloumi (V)** Grilled King Brown Mushroom, Halloumi, Harissa Yoghurt, Beetroot, Tomato, Rocket, Eggplant Chutney 19

## PIZZAS

Gluten Free Base Add \$2

**Margherita (V)** Fior di Latte, Fresh Tomato, Basil 20

**Hawaii Five-0** Double Smoked Ham, Tomato, Caramelised Pineapple, Rosemary 22

**Tony Pepperoni** Pepperoni, Mushroom, Tomato, Parmesan, Oregano 23

**Spicy Tiger** Prawns, Spanish Onion, Tomato, Ricotta, Olives, Rocket, Chilli, Lemon 26

**Rocket Hog** Prosciutto, Gorgonzola, Mushroom, Tomato, Rocket 24

**Pollo Diavola** Chicken Breast, Hot Salami, Chilli Flakes, Mushroom, Capsicum, Olives, Oregano 24

**Capricciosa** Double Smoked Ham, Mushroom, Olive, Artichoke, Basil 26

**Team Green (V)** Broccoli, Spinach, Mushroom, Artichoke, Pesto, Goat's Cheese 22

## MAINS

**Chicken Schnitzel** Herb Crusted Chicken Breast, Slaw, Chips, Lemon, Gravy 20

**Chicken Parmigiana** Smoked Ham, Cheese, Napolitana Sauce, Slaw, Chips 25

**Spaghetti Ala Prosciutto** Prosciutto, Garlic, Chilli, Rocket, Pine Nuts, Parmesan, Lemon 25

**Pumpkin, Coconut & Lentil Curry (DF/GF/VG)** Basmati, Green Beans, Poppadum, Lime 23 *Add Chicken 5 | Add Prawns 8*

**Fish & Chips (DF)** Beer Battered Barramundi, Chips, Tartare, Salad, Lemon 24

**Roasted Tasmanian Salmon (DF)** Miso Roasted Potatoes, Asian Greens, Sesame Ponzu Dressing 33

**Wild Caught Mulloway (DF, GF)** Romesco, Organic Quinoa, Roast Sweet Potato, Edamame, Lemon 32

**Chicken Larb Choi Bow (DF, GF)** Stir Fried Chicken Mince, Lemongrass, Bean Sprouts, Asian Herbs, Puffed Rice, Peanuts, Iceberg, Chilli 25

## GRILL

Served with Broccolini & Your Choice of Mash or Chips  
*Sauces: Mushroom, Pepper, Gravy, Chimmi Churri*

**300g Black Angus Rump (GF)** 28

**250g Southern Prime Sirloin (GF)** 34

## DESSERT

**Churros** Dulce De Leche, Chocolate Sauce 12

**White Chocolate Panna Cotta (GF)** Strawberry, Mint, Passionfruit Sorbet 14

## KIDS

(under 12) 12 ea  
*Optional GF Pizza Base or GF Burger Bun +2*

**Fish & Chips (DF)** Lemon, Tartare Sauce

**Chicken Schnitty** Chips, Salad

**Grilled Barramundi (DF/GF)** Rice, Greens, Soy, Lemon

**Beef Burger**, Lettuce, Tomato, Cheese, Ketchup, Chips

**Pasta** Napolitana (V) or Spaghetti Bolognese

**Pizza** Margherita (V) or Ham & Pineapple

**SUMMER OF SEAFOOD**  
Market Fresh Seafood Specials  
Available Fridays, Saturdays & Sundays



## Your Birthday, Our Shout!

Sign up online or at the bar and receive a **\$30 Voucher** for your b'day!

## CHEF'S SPECIALS

Please see the blackboard for our Chef's Specials!

## BUBBLES

<b>Zilzie BTW Brut</b>   Orange NSW	<b>8.5</b>	<b>38</b>
<b>Villa Sandi Prosecco</b>   Veneto, Italy	<b>11</b>	<b>49</b>
<b>Varichon et Clerc Blanc de Blanc</b>   Burgundy, France	<b>11</b>	<b>49</b>
<b>Chandon NV Brut</b>   Yarra Valley, Victoria	<b>13</b>	<b>55</b>
<b>NV Veuve Cliquot Brut</b>   Champagne, France		<b>125</b>

## WHITE

	Reg	Lge	Btl
<b>Zilzie BTW Pinot Grigio</b>   Orange NSW	<b>8.5</b>	<b>12</b>	<b>38</b>
<b>Zilzie Selection 23 Sauvignon Blanc</b>   SEA	<b>10</b>	<b>15</b>	<b>46</b>
<b>Zilzie Selection 23 Chardonnay</b>   SEA	<b>10</b>	<b>15</b>	<b>46</b>
<b>Baby Doll Sauvignon Blanc</b>   Marlborough, New Zealand	<b>11</b>	<b>16</b>	<b>52</b>
<b>Majella Riesling</b>   Clare Valley, SA	<b>12</b>	<b>18</b>	<b>52</b>
<b>Punt Road Pinot</b>   Yarra Valley, SW	<b>12</b>	<b>18</b>	<b>53</b>
<b>Howard Park Chardonnay</b>   Mt Barker, WA	<b>15</b>	<b>22</b>	<b>65</b>
<b>Greystone Pinot Gris</b>   Gladstone, NZ			<b>68</b>

## PINK

	Reg	Lge	Btl
<b>Bouchard Rose</b>   Rhone, France	<b>11</b>	<b>16</b>	<b>50</b>
<b>Amalia Rose</b>   Provence, France	<b>13</b>	<b>20</b>	<b>62</b>

## RED

	Reg	Lge	Btl
<b>Zilzie BTW Cabernet Merlot</b>   Orange, NSW	<b>8.5</b>	<b>12</b>	<b>38</b>
<b>Geoff Merrill Pimpala Road</b>   Barossa Valley, SA	<b>10</b>	<b>15</b>	<b>46</b>
<b>Radio Boka Tempranillo</b>   Penedes, Spain	<b>10</b>	<b>15</b>	<b>46</b>
<b>Round Two Cabernet Sauvignon</b>   Longhorn Creek, SA	<b>11</b>	<b>16</b>	<b>52</b>
<b>The Musician Cabernet Shiraz</b>   Barossa Valley, SA	<b>11.5</b>	<b>18</b>	<b>54</b>
<b>Jack &amp; Jill Pinot Noir</b>   Bellarine Peninsula, VIC	<b>12</b>	<b>19</b>	<b>54</b>
<b>Tuesner 'The Family' Shiraz</b>   Barossa Valley, SA	<b>12</b>	<b>19</b>	<b>58</b>
<b>Howard Park Cabernet Sauvignon</b>   Mt Barker, WA	<b>15</b>	<b>22</b>	<b>65</b>

**HAPPY HOUR MON - FRI 4-6 PM \$5 LOCAL TAP BEERS + \$6 HOUSE WINES**

### ALCOHOL FREE MENU

- Espresso Martini \$12** Lyre's White Cane, Lyre's Coffee Liqueur, Espresso, Sugar
- Italian Spritz \$12** Lyre's Aperol, Soda, Sugar
- Lychee Mojito \$11** Lychee, Mint, Sugar, Soda
- Yuzu Lady \$11** Yuzu, Lady Grapefruits, Soda
- Carlton Zero 0.0% \$6** Non-Alcoholic r

**\$12  
COCKTAIL  
HAPPY HOUR  
THURS 5-7 PM**

## Cocktails

### HUGO SPRITZ 16

Elderflower Liqueur, Aperol, Prosecco, Lemon Juice, Soda

### BEACH BUM 18

Smirnoff Vodka, Peach Liqueur, Pineapple, Lime, Passionfruit Syrup

### GIN GARDEN 18

Gordon's Gin, Elderflower Liqueur, Lime Juice, Lavender Syrup, Tonic

### THE CLOEY COLADA 18

Pampero Blanco White Rum, Coconut Syrup, Pineapple Juice, Lime

### CUCUMBER MARGARITA 18

Tequila, Cointreau, Lime Juice, Cucumber, Chilli Salt Rim

### PINK MONKEY 18

Monkey Shoulder Blended Scotch Whisky, Orgeat Syrup, Lime Juice, Watermelon Juice, Soda

### BIG APPLE 18

Captain Morgan Spiced Rum, Agave, Fresh Ginger & Apple Juice

## Pitchers

SERVES 4

### PIMMS 30

Pimm's No 1 Cup, Dry Ginger, Lemonade, Orange, Cucumber, Mint

### FROSE 35

Frozen Rose, Strawberry, Framboise, Mint, Lemon

### WHITE SANGRIA 35

Pinot Grigio, Peach Liqueur, Apple Juice, Seasonal Fruits

### RED SANGRIA 35

Cabernet Merlot, Brandy, Orange Juice, Seasonal Fruits

*Classic Cocktails Available on Request*