

## STARTERS

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

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

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

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

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

## 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, Sea-weed Salad, Pickled Ginger, Green Chilli, Wasabi Mayo, Kim Chi Dressing Raw Tasmanian Salmon 23 | Kaorage Chicken 22 | Silken Tofu 18 *Add Avo 3*

## MAINS

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

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

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

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

**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

## 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)

ALL MENU ITEMS NOW AVAILABLE FOR TAKE AWAY!

## 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

## 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

## DESSERT

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

## KIDS

(under 12) 12 ea

*Optional GF Pizza Base or GF Burger Bun +2*

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

**Chicken Schnitty** Chips, Salad

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

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

THE WORLD'S A LITTLE CRAZY RIGHT NOW  
HERE'S A QUICK UPDATE FROM US

## WHAT WE'RE DOING

### SANITISER SHERIFFS ON DUTY TO

- Regularly sanitise high volume areas incl. restrooms
- Sanitise condiment stations
- Monitor patrons for signs of flu-like symptoms

### RIGOROUSLY CLEANING HIGH TOUCH POINT AREAS

Including:

- Handrails
- Doorways
- Salt & pepper shakers
- Sauce bottles
- Food buzzers/numbers
- Restrooms

### REMOVAL OF COMMUNAL ITEMS

Including:

- Menu sleeves
- Straws
- Cutlery stations

### ADDITIONAL FOOD SAFETY MEASURES

- Shortened menu selection
- Use of gloves for all food preparation
- Removal of share plate dishes

### INCREASED DISTANCE

- Increased space between tables & chairs to recommended 1.2-1.5m (if possible)
- Reduction of high vertical seating to horizontal

### DISCLAIMER

Please note that management reserves the right to ask you to leave if you are showing signs of flu-like symptoms, which will influence the health and safety of other patrons.

## WHAT'S ON

MONDAY KIDS  
TUESDAY  
WEDNESDAY  
THURSDAY  
SUNDAY  
WEEKDAYS

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

## 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*