

# clove lane

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**'feed me'** - \$89pp

*chefs' selection of dishes served to share*

**matching wines** - \$79pp

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## **starters**

- sydney rock oysters, merlot mignonette 6ea
- flatbread, ras el hanout 6ea
- hummus, zuni pickle, za'atar 18
- chicken liver parfait, sourdough, apricot & lemon thyme jam 20

## **vegetables**

- heirloom tomato, plum, green olive tapenade, basil 19
- figs, fromage frais, hazelnut, honey pomegranate 22
- caramelised eggplant, pilpelchuma, radicchio, cashew 28
- zucchini, stracciatella, mixed grains, pine nuts 24

## **seafood**

- kingfish ceviche, jalapeño, lime buttermilk, cucumber 30
- abrolhos island octopus, chorizo, lentil 26
- canadian scallops, cauliflower blossom, vine leaf salsa 32
- baby barramundi, butternut pumpkin, furikake 36

## **meat**

- rolled chicken thigh, swiss brown mushroom, leek, jus 24
- lamb shoulder, labne, salsa verde, peperonata 40
- 450g bone in sirloin, black garlic butter, red wine sauce 110

## **sides**

- leaf salad, chardonnay vinaigrette 12
- green beans, currants, almond, lemon 16
- fries, mustard mayonnaise 12