

## Clarke's of North Beach

Pineapple and chilli sorbet	6
Gin and tonic sorbet	6
A selection of homemade rye, country grain, sour dough, white bread, lescure seasoned with fleur de sel, parfait de foie gras au poulet.	14

## Entrée

Linley valley pork belly, crackle dust, apple textures.	22
Slow cooked Hens egg, pulled ham hock cassoulet and brioche.	20
Queensland Spanner crab, croquette, chorizo and tomato jelly, curry espuma.	24
Apple smoked Quail breast, foie gras, Chestnut custard.	24
Confit Huon Salmon and ballotine, wakame, duck consommé, hon shimeji mushrooms.	22
Forest mushrooms, walnut foam and ice cream, Madeira jelly, brioche and rye crumbs.	20

## Mains

Roasted Poussin breast, pancetta wrapped rabbit loin  
Cranberries, Margaret river venison, brioche 43  
Crumb, boulangere potatoes Jerusalem artichoke.

Pressed suckling pig, chop and croquette, 44  
maple smoked carrots, Savoy cabbage.

Fresh fish of the day. m/p

Aged prime Fillet steak, 42  
Beef cheek and tongue, onion  
Puree, fondant potato, thyme jus.

Honey roasted Duck breast with boudin 44  
confit leg, glazed beetroots,  
foie gras espuma.

500g Dry aged south west rib eye 60  
béarnaise sauce.

Vegetarian options, ask your wait person for daily specials

## Side dishes

Sauté royal blue potato and mushroom gnocchi with pancetta. 14  
Broccolini toasted almonds, walnut dressing 9  
Mesclin, tomatoes, fetta, crispy shallots, olives, French dressing. 14  
Roast pumpkin, blue cheese and pine nuts. 9

## Cheese course

### Blue cheese plate

Roquefort, Gorgonzola, Valdeon, cashel blue.

Four of the best blue cheeses in the world from France, Italy, Spain and Ireland.

### la bouche d'affinois, Will Studds Brillat Savarin

La bouche d' affinois

A smooth, creamy delicate cow's milk cheese

Surface ripened for approx three weeks,

Lyon, France.

Gently heated in a small copper pot,

Served with our rye bread.

Will Studds Brillat savarin.

A decadent triple cream cows milk surface ripened cheese.

Named after the famous

18<sup>th</sup> century French gastronome Jean-Anthelme Brillat Savarin.

## Pre dessert

Chocolate espuma with popping candy 8

## Desserts

Caramelised lemon tart, kalamansi  
Sorbet and jelly, vanilla marshmallow.

Chilled vanilla bean rice pudding,  
Apple and rhubarb.

Valrhona chocolate textures and tones  
with passionfruit.

Desserts 15

Cheese 20

## Our degustation menu

### Amuse bouche

Linley valley pork belly, crackle dust, apple textures.

Confit salmon and ballotine, wakame  
duck consommé hon shimeji mushrooms.

Slow cooked free range Hens egg  
pulled ham hock cassoulet, brioche.  
(\$15 supp)

Honey roasted duck breast with boudin  
confit leg, glazed beetroots,  
Foie gras espuma.  
(\$20 supp)

Aged prime fillet steak, beef cheek,  
and celeriac, black pudding puree,  
fondant potato and thyme jus.

Chocolate espuma,  
popping candy.

Caramelised lemon tart,  
kalamansi sorbet and jelly,  
vanilla marshmallow.

\$100 per person.

\$115 to include cheese course.

### Vittoria Cinque stelle premium coffee

Espresso, flat white, cappuccino, long black, 4.5  
Latte, long macchiato, short macchiato.

Decaffeinated coffee and soy milk 0.50  
Extra shot of coffee 1.50

Mocha, hot chocolate 4.5

#### Affogatto

Espresso served with vanilla bean ice cream 7.5

### Fresh plunger tea

English breakfast, Earl Grey, peppermint, 4.5  
Chamomile, jasmine.

### Beverages

Santa Vittoria still mineral water 1lt 7.5  
Santa Vittoria sparkling mineral water 7.5  
Lemon lime and bitters 4.  
Lemonade, Pepsi, Pepsi max 4.  
Soda water, apple and orange juice 4.20

**Corkage \$6.per person**

Please note this price may change if a certain amount of glass ware is used.

**We can also decant your special bottle of wine. \$10.**

2.5% surcharge for American express transactions.

All prices are GST inclusive. No separate billing.

From everyone at Clarkes we thank you for your patronage.