

STOREKEEPERS,
DESMEN GENERALLY,
s, Market Gardeners, &c., &c.
unity can never return.



open, therefore secure
while you can.

315 LAWRENCE HARGRAVE DRIVE CLIFTON NSW 2515
TELEPHONE | 02 4207 3192
EMAIL | WELLHELLO@THEIMPERIALCLIFTON.COM.AU

THEIMPERIALCLIFTON.COM.AU

To gild refined gold,
or add one hue unto the rainbow,
and ridiculous excess!" (Shak.)

-34.26066°S, 150.96877°E

of the glories of Clifton, all
uage fails, but for

NG HILL!
DURE-CLAD MOUNTAIN, and
TROPICAL SCENERY!

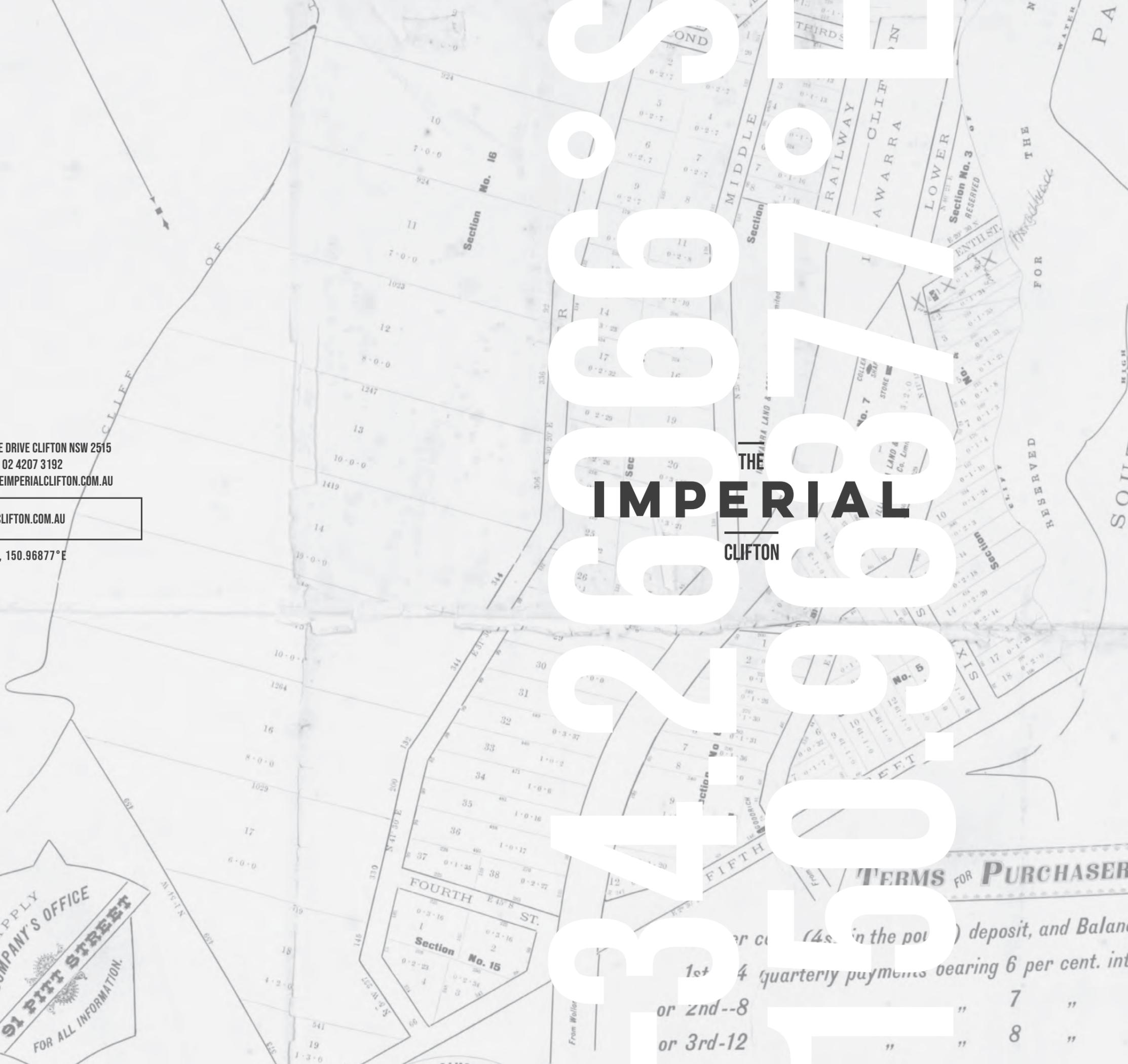
TOGETHER
ng views of that sublimity of nature,

BULLI PASS

roperty is inimitable, and

aggeration the District
stined to become

rine Pendergous



Imperial
Clifton
2019

THE
IMPERIAL
CLIFTON

TERMS FOR PURCHASER
er co (4s. in the po) deposit, and Balanc
1st 4 quarterly payments bearing 6 per cent. int
or 2nd--8 " 7 "
or 3rd-12 " 8 "

START, SNACK OR SHARE

Focaccia V

Warm house-made focaccia, garlic, rosemary + house-made butter

\$8

Local Marinated Olives VG GF

\$10

Butter Bean Hommus + Charred Bread VG

House-made butter bean hommus, dukkah, olive oil + charred bread

\$10

Cantabrian Anchovies + Charred Bread

50g tin cantabrian anchovies, house-made butter + charred bread

\$18

Cured Meats + Charred Bread

Mortadella, capocollo, double smoked ham, messinese salami, pickles + charred bread

\$26

Prawns

Tiger prawns (half kilo), lemon, The Imperial sauce, house-made butter + sourdough

\$35

Oysters GF

Natural sydney rock oysters + pepperberry vinegar

each \$4.50 1/2 dozen \$24 1 dozen \$39

Yellowfin Tuna GF

Diced raw yellowfin tuna, avocado, kaffir lime & lemongrass dressing + black sesame crackers

\$22

Cold Seafood Plate GF

Tiger prawns, sydney rock oysters, tuna tartare + black sesame crackers

\$35

Pork Riblets GF

Braised pork ribs, chilli caramel + crispy garlic

\$23

Chips + Guac V GF

D.I.Y guacamole + seasoned tortilla chips

\$22

Polenta Chips VG GF

Fried polenta + cashew nut & chilli sauce

\$16

Salt & Pepperberry Whitebait

Whole fried white bait, pepperberry, lemon, chilli mayo

\$22

Calamari

Fried calamari, herbs, aioli + lemon

\$23

Fritto Misto

Whole fried whitebait, calamari, zucchini, chilli mayo + lemon

\$33

Antipasto

Cured meats, cheese, olives, house-made lavosh, romesco, butter bean hommus + sweet & sour peppers

\$45

KIDS

\$15

Cheeseburger + Chips

Chicken Tenders + Chips

Fish + Chips

Pasta with Homemade Tomato Sauce V GF

MAINS

Braised Lamb

Bbq'd jerusalem artichokes, kipflers, date chutney, black barley, pickles, broad beans, baharat dressing + fresh herbs

\$35

Jervis Bay Mussels

Steamed mussels, greens, saffron, confit garlic, fermented chilli

+ charred bread \$28

+ GF bread \$30

Chargrilled Riverina Angus GF

Roasted parsnip, horseradish creme, charred radicchio + mustard & scallion sauce

\$35

The Catch

Seafood plate of the day

\$35

Smoked Pumpkin Salad VG GF

Spiced & smoked butternut pumpkin, baba ganoush, fresh herbs, black lentils, pickled shallots + macadamia cream

\$23

Mickey's Prawn Sandwich

Australian king prawns, avocado, finger lime, The Imperial sauce, pickled jalapeno, soft herbs, + butter lettuce on charred bread + chips

\$32

Roasted Cauli Blossom Salad VG GF

Cauli blossom, harrisa, white field peas, fresh herbs, radish, dukkha + lemon dressing

\$23

The Imperial Burger

Ground beef, american cheese, lettuce, tomato, onion, The Imperial sauce + chips

\$24

Beer Battered Fish + Chips

Mirror dory, chips + whole egg tartare

\$28

Chicken Schnitzel

Whipped potato, shaved fennel slaw + dijon mustard

\$28

Chicken gravy \$3

The Seafood Tower

Chilled WA lobster, moreton bay bugs, tiger prawns, oysters, blue swimmer crab, tuna tartare, fried calamari + whitebait, served with condiments, chips + sourdough.

Available Friday, Saturday + Sunday

\$180

SIDES

Chips V

Chips + confit garlic aioli

\$10

Wagyu Fat Potatoes

Wagyu fat potatoes + confit garlic aioli

\$12

Seasonal Salad V

Large leaf rocket, herbs, pecorino + lemon dressing

\$12

DESSERTS

The GG GF

Chocolate ice cream dipped in milk chocolate, malted milk crumb, salted caramel + raspberry

\$15

Native Wagon Wheel

Wattle seed marshmallow, strawberry gum jam, chocolate sable, dipped in dark chocolate

\$15

Clifton Mess GF

Meringue, yuzu curd, poached rhubarb + vanilla cream

\$15

Cheese

Cheese selection of soft + hard cheeses with caramelised figs, grapes, lavosh, apple + honey

\$26

Coconut Custard

Coconut, strawberries, kaffir lime + black sesame wafer

\$15

V • Vegetarian VG • Vegan GF • Gluten free

*A surcharge of 15% applies on public holidays

SOUTH COAST MILKSHAKES

THE CLIFTON

BREAKFAST

AVAILABLE 7.00AM - 11.00AM

Toasted Sourdough v (kf)
With berry + rhubarb jam, nutella or vegemite
\$6

Egg Soldiers v (kf)
Free range soft boiled eggs, sourdough soldiers
+ house-made butter
1 egg **\$12** 2 eggs **\$14**

Eggs Your Way v
Free range eggs poached or scrambled
on sourdough
\$14

Clifton Eggs
Two free range poached eggs,
bearnaise, sauteed greens on sourdough
Smoked ham
\$21
Smoked salmon
\$23

Baked eggs v
Two free range eggs baked in tomato sugo, spiced
beans, marinated fetta, chimmi churri + sourdough
\$23

Egg + Bacon Roll (kf)
Milk bun, free range egg, smoked bacon
+ house-made chutney
\$14

Breakfast Greens vG
Sauteed spinach, kale, broccolini, fragrant oil,
bean shoots, thai basil + whipped tofu
on sourdough
\$20

Avocado Toast v
Seasoned avocado, marinated fetta, olive oil,
lemon + dukkha on sourdough
\$22

Mittagong Mushrooms v
Sautéed mushrooms in house-made butter,
fetta, seeds + a poached egg on sourdough
\$21

Buttermilk Waffle Stack v (kf)
Vanilla ice cream, canadian maple syrup,
fresh + poached berries with stewed rhubarb
\$20

Cloudy Apple Bircher Muesli vG GF
Coconut yoghurt, berries, spiced apples
+ golden raisins
\$15

EXTRAS

Hollandaise
House-made chutney
Gluten-free bread
\$3

Poached free range egg
Mittagong mushrooms
Confit tomatoes
Wagyu fat hash brown
\$4

Smoked bacon
Avocado half
Haloumi
\$5

Smoked salmon
\$6

COLD PRESSED JUICES

\$9

Watermelon, strawberry, raspberry,
pomegranate, vanilla + mandarin

Apple, pineapple, mandarin,
lemon + lime

Kale, spinach, cucumber, parsley,
celery + apple

SOUTH COAST MILKSHAKES

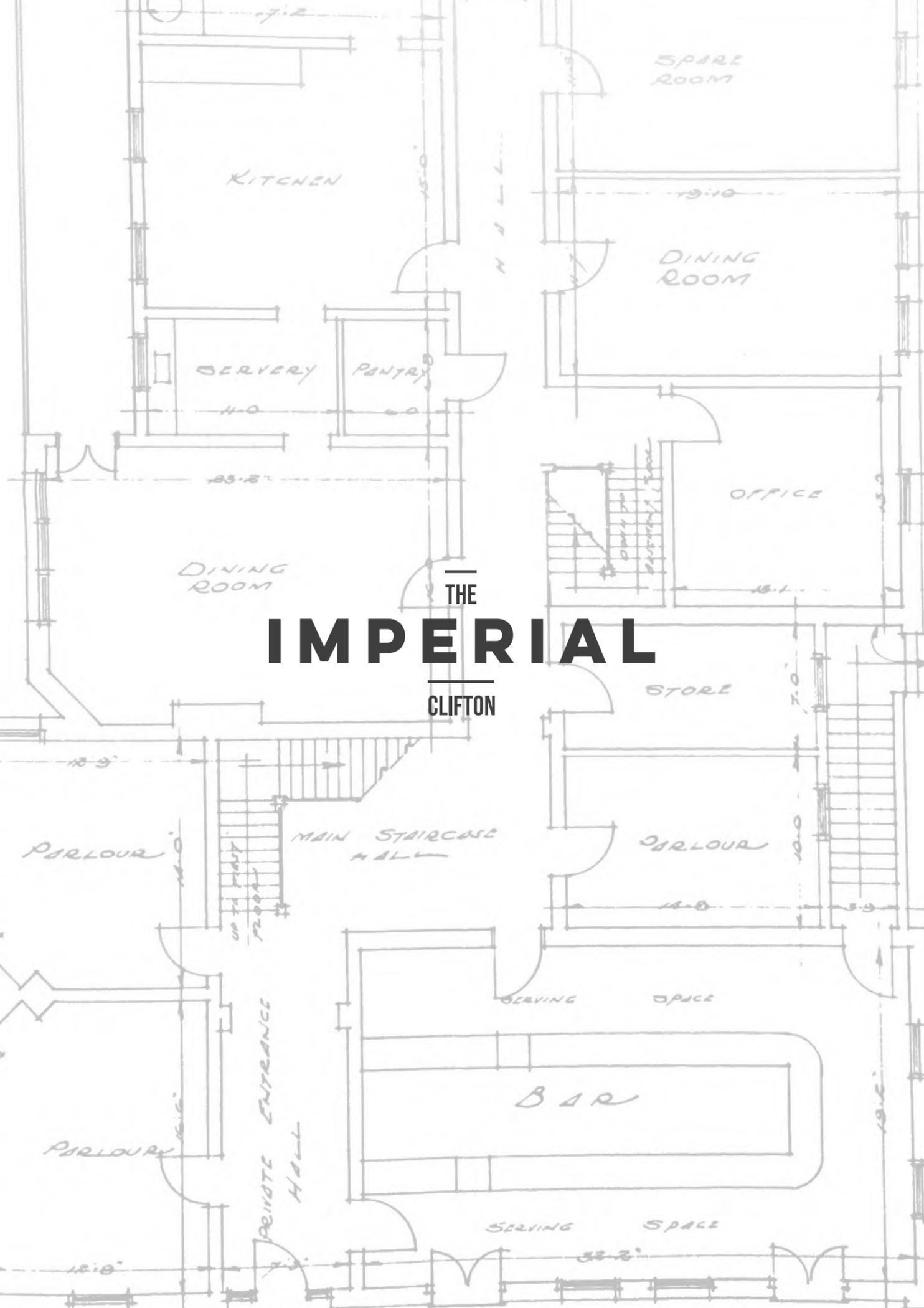
\$9

Chocolate
Strawberry

Caramel

V • Vegetarian vG • Vegan GF • Gluten free (kf) • Kid-friendly

*A surcharge of 15% applies on public holidays



THE
IMPERIAL
CLIFTON

BAR MENU

AVAILABLE 3PM - 5:30PM

Local Marinated Olives V6 GF
\$10

Butter Bean Hommus + Charred Bread V6
House-made butter bean hommus, dukkah, olive oil + charred bread
\$10

Cantabrian anchovies + Charred Bread
50g tin Cantabrian anchovies, house-made butter + charred bread
\$18

Prawns
Tiger prawns (half kilo), lemon, The Imperial sauce, house-made butter + sourdough
\$35

Cured Meats + Charred Bread
Mortadella, capocollo, double smoked ham, messinese salami, pickles + charred bread
\$26

Cheese
Cheese selection of soft + hard cheeses with caramelised figs, grapes, lavosh, apple + honey
\$26

V • Vegetarian V6 • Vegan GF • Gluten free
*A surcharge of 15% applies on public holidays

THEIMPERIALCLIFTON.COM.AU