

IMPERIAL

CLIFTON

BREAKFAST

AVAILABLE 8.00AM - 11.00AM

Toasted Sourdough V GFO ^(kf)
With berry + rhubarb jam, nutella or vegemite
\$7

Egg Soldiers V GFO ^(kf)
*Free range soft boiled eggs, sourdough soldiers
+ house-made butter*
1 egg \$13 2 eggs \$15

Egg + Bacon Roll GFO ^(kf)
*Milk bun, free range egg, smoked bacon
+ house-made chutney*
\$15

Eggs Your Way V GFO
*Free-range eggs poached or scrambled
on sourdough*
\$15

Spiced Granola VG GF
*House-made granola with coconut yogurt,
rhubarb compote + coconut milk*
\$16

Clifton Eggs GFO
*Two free range poached eggs,
bearnaise, sauteed greens on sourdough*
Smoked ham
\$22
Smoked salmon
\$24

Smoked Salmon Crumpet
*Toasted sourdough crumpet with cream cheese, smoked
salmon, sliced red onion, capers + dill*
\$22

Zucchini Fritters V
*Zucchini, corn + feta fritters with poached eggs,
mixed herbs, cherry tomatoes + herb yogurt dressing*
\$24

The Miner's Chilli Scramble
*Scrambled eggs, wagyu chipolata + hash browns
on sourdough*
\$24

Avocado Toast V GFO
*Seasoned avocado, marinated fetta, olive oil,
lemon + dukkah on sourdough*
\$24

Mittagong Mushrooms V GFO
*Roasted field mushrooms, whipped fetta, basil pistou,
dukkah + two poached eggs on sourdough*
\$24

Brioche French Toast V
*Brioche french toast with poached pears,
whipped mascarpone + maple syrup*
\$24

EXTRAS

Hollandaise
House-made chutney
Gluten free bread
\$3

Poached free range egg
Mittagong mushrooms
Confit tomatoes
Hash brown
\$4

Smoked bacon
Smoked ham
Avocado half
Haloumi
\$5

Smoked salmon
\$6

COLD PRESSED JUICES

\$10

Watermelon, strawberry, raspberry,
pomegranate, vanilla + mandarin

Apple, pineapple, mandarin,
lemon + lime

SOUTH COAST MILKSHAKES

\$10

Chocolate
Strawberry
Caramel

V Vegetarian | VG Vegan | DF Dairy free | GF Gluten free | GFO Gluten free option +\$3 | ^(kf) Kid-friendly

*A surcharge of 10% will apply on Sundays and 15% on public holidays.

START, SNACK OR SHARE

<div>Charred Sourdough V GF0</div> <div>Charred sourdough with pepe saya cultured butter</div> <div>\$8</div>	<div>Local Marinated Olives VG DF GF</div> <div>\$10</div>	<div>Butter Bean Hommus + Charred Bread VG GF0</div> <div>House-made butter bean hommus, dukkah, olive oil + charred bread</div> <div>\$12</div>	<div>Roasted Cauliflower Bites VG GF</div> <div>Cauliflower florets, smoked paprika + tangy vegan aioli</div> <div>\$18</div>	<div>Calamari DF</div> <div>Fried calamari, herbs, aioli + lemon</div> <div>\$24</div>	<div>Chips + Guac V DF GF0</div> <div>DIY guacamole, pico de gallo, coriander, lime + seasoned tortilla chips</div> <div>\$25</div>	<div>Vannella Burrata V GF0</div> <div>Vannella burrata, quick pickled baby fennel, rosemary, green olives, chilli oil, orange zest + charred bread</div> <div>\$26</div>	<div>Soft Shell Crab DF GF</div> <div>Whole fried soft shell crab tossed in paprika, chilli flakes + cumin with salsa + lime</div> <div>\$28</div>	<div>Yellowfin Tuna Ceviche DF GF0</div> <div>Diced yellowfin tuna cured in lime juice, chilli + red onion with orange blossom vinaigrette + yarra valley ikura shoyu zuke salmon pearls</div> <div>\$30</div>	<div>Oysters DF GF</div> <div>Natural sydney rock oysters, prosecco reduction + finger lime</div> <div>1/2 dozen \$33 1 dozen \$47</div>
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<div>Cured Meats + Charred Bread DF GF0</div> <div>Selection of artisan cured meats with pickles + charred bread</div> <div>\$34</div>	<div>Grilled Baby Octopus DF GF</div> <div>Lemon + garlic marinated baby octopus with baby endive, cherry tomato + pickled red onion salad</div> <div>\$34</div>	<div>Cold Seafood Plate DF GF</div> <div>Tiger prawns, sydney rock oysters, tuna ceviche + plantain chips</div> <div>\$37</div>	<div>Mediterranean Prawn Skewers</div> <div>Marinated skull island prawn skewers with charred bull horn peppers, herb yogurt, baby cos, lime + tortillas</div> <div>\$39</div>	<div>Prawns DFO GF0</div> <div>Tiger prawns (1/2 kilo), lemon, The Imperial sauce + sourdough</div> <div>\$40</div>	<div>Antipasto DFO GF0</div> <div>Cured meats, cheese, olives, butter bean hommus + charred bread</div> <div>\$49</div>
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KIDS

<div>Cheeseburger + Chips</div> <div>Chicken Tender + Chips DF</div> <div>Fish + Chips DF</div> <div>Pasta + Homemade Tomato Sauce V GF0</div>
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MAINS

<div>The Imperial Burger GF0</div> <div>Ground beef, american cheese, pickles, lettuce, tomato, onion, The Imperial sauce + chips</div> <div>\$25</div>	<div>Butternut Burger VG GF0</div> <div>Kade's butternut burger patty, carrot, coconut, coriander, legumes, lettuce, white onion, gourmet tomato + vegan aioli</div> <div>\$25</div>	<div>Steak Sandwich GF0</div> <div>Grilled angus, caramelised onions, grana padano, chimichurri, fire roasted peppers + rocket with aioli + fries</div> <div>\$29</div>	<div>Heirloom Beetroot Salad VG DF GF0</div> <div>Roasted beetroots, pine nuts, baby cos, romesco, miso crumb + preserved lemon dressing</div> <div>\$28</div>	<div>Beer Battered Fish + Chips DF</div> <div>Dory, fennel slaw, tartare + chips</div> <div>\$29</div>	<div>Jervis Bay Mussels GF0</div> <div>Steamed jervis bay mussels, cherry tomatoes, shaved fennel, tarragon, vermouth + charred bread</div> <div>\$30</div>	<div>Chicken Schnitzel + Mash</div> <div>Chicken schnitzel, buttered mash, braised red cabbage + apple with honey mustard sauce</div> <div>\$30</div>	<div>Lamb Backstrap GF</div> <div>Grilled lamb backstrap, butternut pumpkin, charred greens, bravas sauce + salsa verde</div> <div>\$37</div>
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<div><div><div>BEST ENJOYED WITH A</div><div>MICKEY'S</div><div>IMPERIAL</div><div>LAGER</div></div></div> <div>Mickey's Skull Island Prawn Roll</div> <div>Skull island prawns, lettuce, carrot, capers, red onion, pickled chilli + herbs on sonoma long roll</div> <div>\$38</div>	<div>The Catch</div> <div>Seafood plate of the day</div> <div>\$38</div>	<div>Chargrilled Riverina Angus GF</div> <div>Chargrilled riverina angus, fermented pepper sauce, mushroom ravigote, kipflers + cavolo nero</div> <div>\$40</div>
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<div>The Seafood Graze</div> <div>Chilled - oysters, tiger prawns, ceviche</div> <div>Hot - calamari, fish, octopus, soft shell crab + prawn skewers with condiments, chips + sourdough</div> <div>\$125</div>
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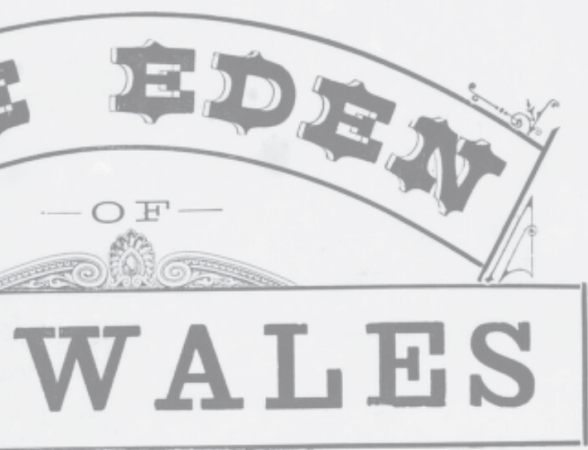
SIDES

<div>Chips V DF</div> <div>Chips + confit garlic aioli</div> <div>\$11</div>	<div>Mixed Salad Leaves V GF</div> <div>Mixed leaves, herbs + preserved lemon dressing</div> <div>\$11</div>	<div>Potato + Parmesan Croquettes V</div> <div>Potato + parmesan croquettes with tomato relish</div> <div>\$14</div>	<div>Roasted Carrot + Parsnip GF</div> <div>Carrot, parsnip, maple, cumin, pancetta crumb + grana padano</div> <div>\$15</div>
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DESSERTS

<div>The GG GF</div> <div>Chocolate ice cream dipped in milk chocolate, malted milk crumb, salted caramel + raspberry</div> <div>\$16</div>	<div>Clifton Mess GF</div> <div>Meringue, yuzu curd, poached rhubarb + vanilla cream</div> <div>\$16</div>	<div>Settler's Apple Crumble VG</div> <div>Warm apple crumble + blood orange sorbet</div> <div>\$16</div>	<div>Cheese V</div> <div>Local farmhouse cheeses - hard, soft + blue with condiments, sourdough + crackers</div> <div>\$36</div>
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STOREKEEPERS,
DESMEN GENERALLY,
s, Market Gardeners, &c., &c.
unity can never return.



open, therefore secure
while you can.

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THEIMPERIALCLIFTON.COM.AU

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

of the glories of Clifton, all
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NG HILL!
DURE-CLAD MOUNTAIN, and
TROPICAL SCENERY!
TOGETHER

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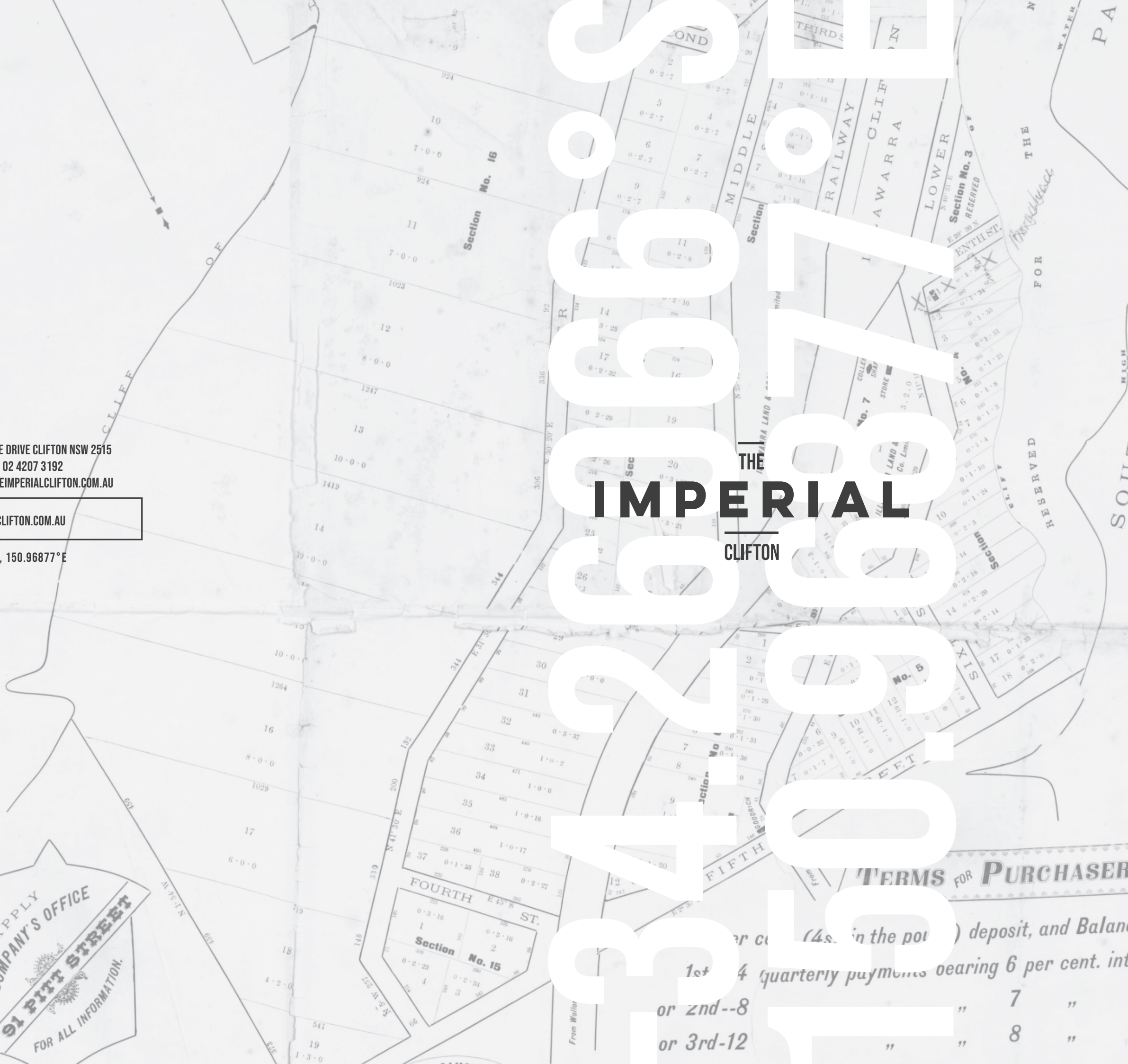
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Clifton
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TERMS FOR PURCHASER

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