



CORAL SEA
MARINA | RESORT

The Clipper Restaurant Bar and Lounge

Dinner Menu

5 Course Tasting Menu

\$79 per person, excluding beverages

\$119 per person, including paired wines

-

Sparkling White Wine (150ml): NV Redbank Emily Brut Cuvee, Whitfield

King Fish Ceviche

Aji Amarillo sweet potato puree, baby born served with quinoa and salsa

-

Sparkling Red Wine (150ml): Bleasdale Sparkling Shiraz, New Zealand

Braised Beef Cheek

Butternut squash served with bacon jam and chorizo crisp

-

White Wine (150ml): HaHa Chardonnay, New Zealand

Pan Seared King Fish

School prawns, Congo potato, char leek, braised fennel served with champagne velouté

-

Red Wine (150ml): Yalumba Galway Shiraz, Barossa Valley

Pan Seared Pork Loin

Truffle sweet potato, trumpet mushroom with edamame served with bacon chili jam and cider jus

-

Tawny (45ml): Galway Pipe

Sticky Date Pudding

House made honeycomb served with sticky date ice cream

To Share

Bread Basket (V)	\$16
Daily house made focaccia bread served with balsamic reduction, olive oil and salted butter	
Trio of Dips (V)	\$16
Selection of house made dips with focaccia bread	

Entree

King Fish Ceviche (GF) (DF)	\$23
Aji Amarillo sweet potato puree, baby corn served with quinoa and salsa	
Octopus Takoyaki Balls	\$22
Radish, ponzu glaze, bonito flakes served with Sriracha mayonnaise	
Herbs & Parmesan Gnocchi (V)	\$19
Tomato confit, pickled mushrooms served with shiitake consommé	
Braised Beef Cheek	\$21
12 hour braised beef cheek served with butternut squash, bacon jam and chorizo crisp	
Duo of Duck (GF) (DF)	\$23
Orange and honey confit, chili hinted duck terrine served with cognac infused cherries and summer salad	
Thambapani Prawn (GF)	\$23
Sri Lankan spice marinated prawns, pawpaw and coconut tempered, crispy lotus root served with turmeric mayonnaise	
Pacific Oysters (GF) (DF)	
Natural with red wine vinaigrette	\$25 ½ dozen \$48 dozen
Natural with chili champagne granita	\$25 ½ dozen \$48 dozen
Crusted with Szechuan pepper and wakame salad	\$25 ½ dozen \$48 dozen

Mains

Market Fish of the Day (GF)	\$38
Fried quinoa, chorizo, green peas puree, fried mushroom served with salsa verde	
Pan Seared King Fish	\$42
School prawns, Congo potato, charred leek, braised fennel served with champagne velouté	
Aubergine Parmigiana (GF)	\$30
Roasted eggplant, Mediterranean vegetables, parmesan cheese, candied walnuts served with sweet potato puree	
Reef and Beef	\$48
Ribeye served with braised potato, mushroom duxelles, asparagus, king prawn, crispy enoki and beef prosciutto	
Duo of Lamb (GF)	\$42
Rack of lamb, braised lamb shoulder served with anchovies and chick pea salad, pickled pumpkin, grilled zucchini, spinach, apricot and red wine jus	
Pan Seared Pork Loin (GF)	\$38
Truffle sweet potato, trumpet mushroom with edamame, bacon chili jam served with cider jus	
Venison 55 (GF)	\$46
Wild New Zealand Venison, braised red cabbage, celeriac puree, baby beetroot, kale served with blueberry vinaigrette and orange and gin fig	

Side Dishes

Side Salad	\$10
Fresh garden salad served with house made vinaigrette	
Crispy Chips	\$12
Seasoned with Sea salt and rosemary	
Roast Chat Potatoes	\$10
Seasoned with rosemary and garlic	
Green Beans	\$10
Seasonal vegetables tossed in herb butter	

Dessert

Chocolate & Bitter Orange Fondant	\$16
Pistachio praline, candied orange served with red wine sorbet	
Mango and Coconut Panna Cotta	\$16
Sous-vide strawberry, moscato gel and meringue	
Matcha Parfait	\$16
White chocolate and matcha parfait, yuzu sorbet served with orange blossom gel, matcha crumble and black sesame sponge	
Sticky Date Pudding	\$16
House made honeycomb served with sticky date ice cream	
Trio of Ice Cream	\$15
Selection of daily house made ice creams and sorbets	
Cheese Platter	\$25 for one \$48 for two
House selection of fine cheese, crackers and chutney	

Dessert Beverages

Dessert Wine	\$16	
D'Arenberg Noble Mud Pie (Viognier, Maranne, Pinot Gris), McLaren Vale, 2011		
Port		
Galway Pipe 12 year old Grand Tawny Port	\$10	
Penfolds Grandfather Rare Tawny Port	\$16	
Liqueur Coffee	\$12.50	
Freshly ground espresso with your choice of liqueur, topped with fresh cream Drambuie / Whiskey / Amaretto / Baileys / Gran Marnier / Frangelico		
Affogato	\$7.50	
Freshly ground espresso poured over vanilla ice cream <i>Add your choice of liqueur</i>		
Drambuie / Whiskey / Amaretto / Baileys / Gran Marnier / Frangelico		+ \$5