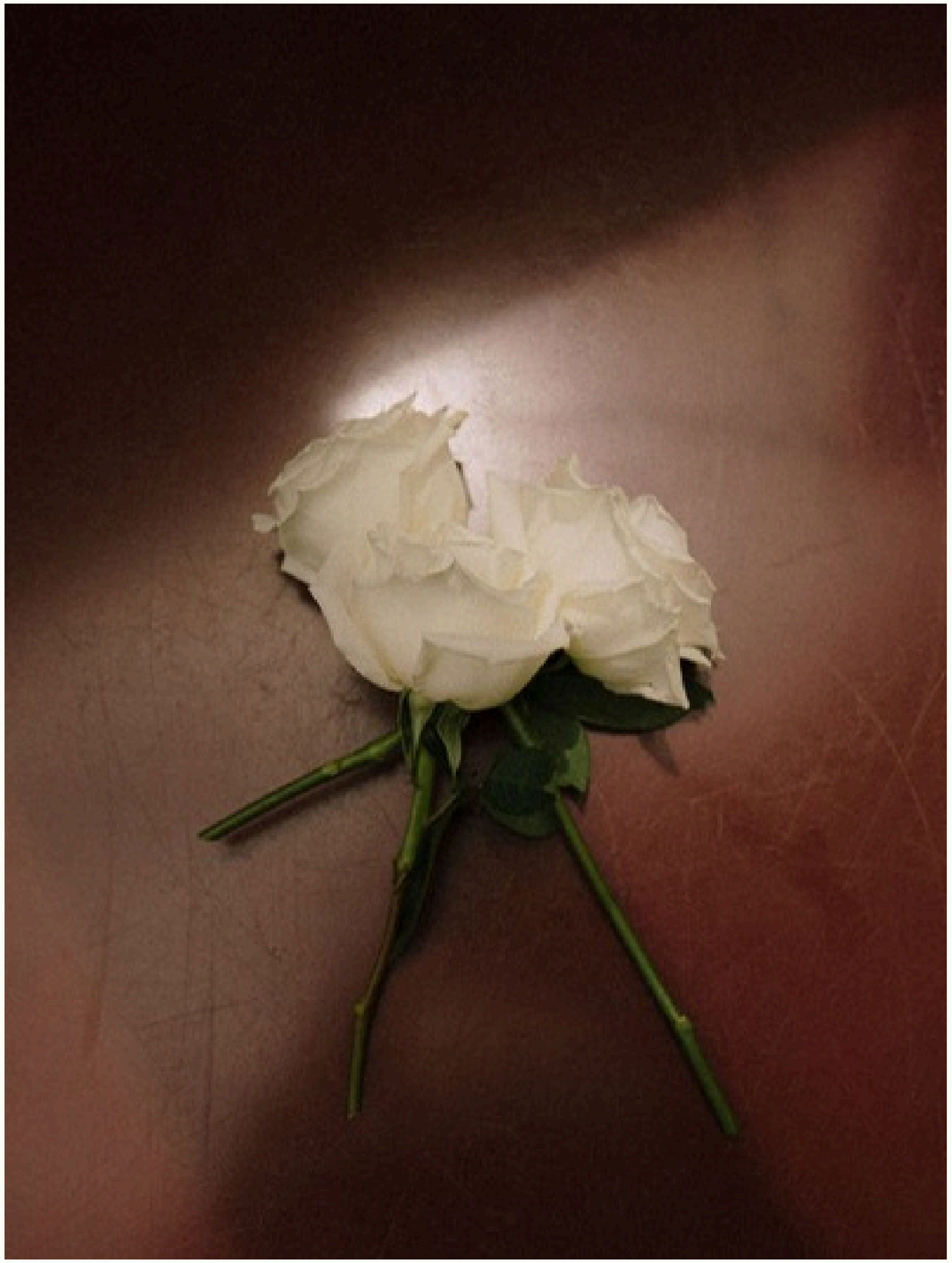
EVENTS AT CLOVER

We love being part of your celebrations. Those moments that matter, big or small. Birthdays, engagements, long lunches that turn into dinners, or just a beautiful excuse to gather with friends.
Whatever you’re planning, we’ll help you make it feel effortless and thoughtful. Our menus and wine selections are flexible, generous, and tailored to suit the tone of your event.
Share your ideas with us, and together we’ll create something memorable and full of warmth. And above all, we hope you’ll find yourself in Clover.



COURTYARD

Our covered and heated courtyard has a way of making every gathering feel a little more relaxed.

Long tables fill with shared plates and bottles passed from hand to hand, while standing celebrations unfold over roaming canapés, glasses poured from your own private bar and conversations that carry well into the evening.

Exclusive use of the courtyard is available, with minimum spends varying by day and season. Get in touch with our team to discuss your event and for details on minimum spends.



MONDAY - SUNDAY

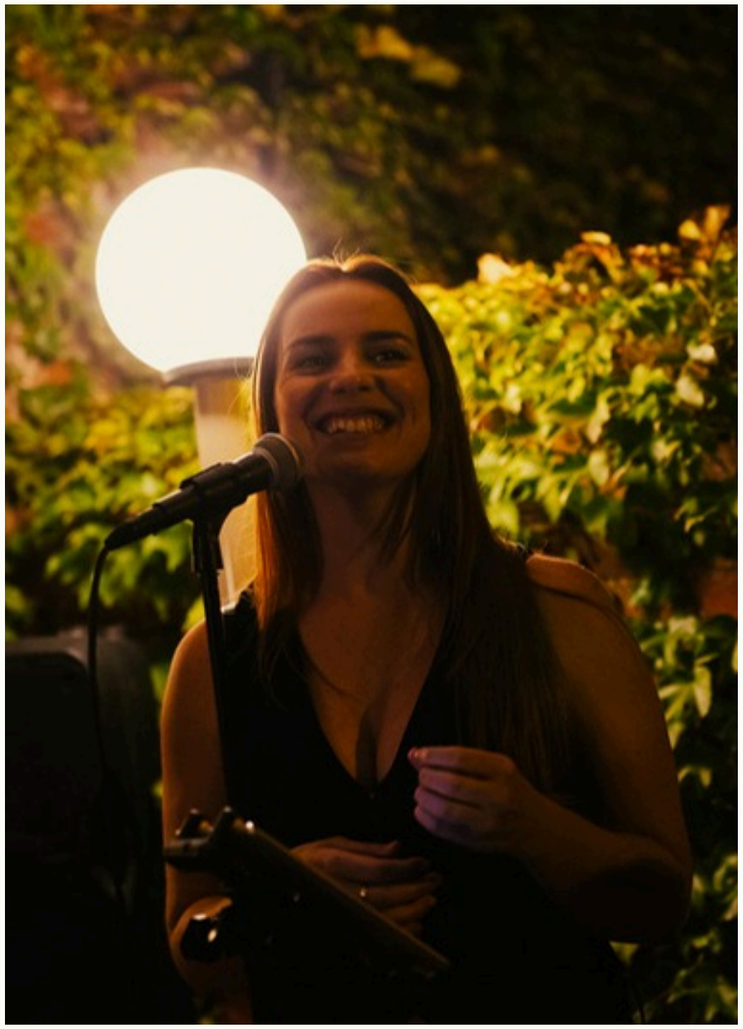
LUNCH BOOKING WINDOW
12pm - 4:30pm

DINNER BOOKING WINDOW
5pm - 11pm

COURTYARD

CAPACITY	MAXIMUM
Seated	40 guests
Cocktail	40 guests







FULL VENUE

There’s something special about walking into a restaurant and knowing it’s yours for the evening.

With exclusive use of both the dining room and courtyard, Clover welcomes up to 70 guests for celebrations that unfold from shared feasts to dancing beneath the lights.

Food from the fire, thoughtful bottles and generous hospitality set the scene. You bring the people—we’ll take care of the rest.

Get in touch for details on minimum spends on your chosen day.



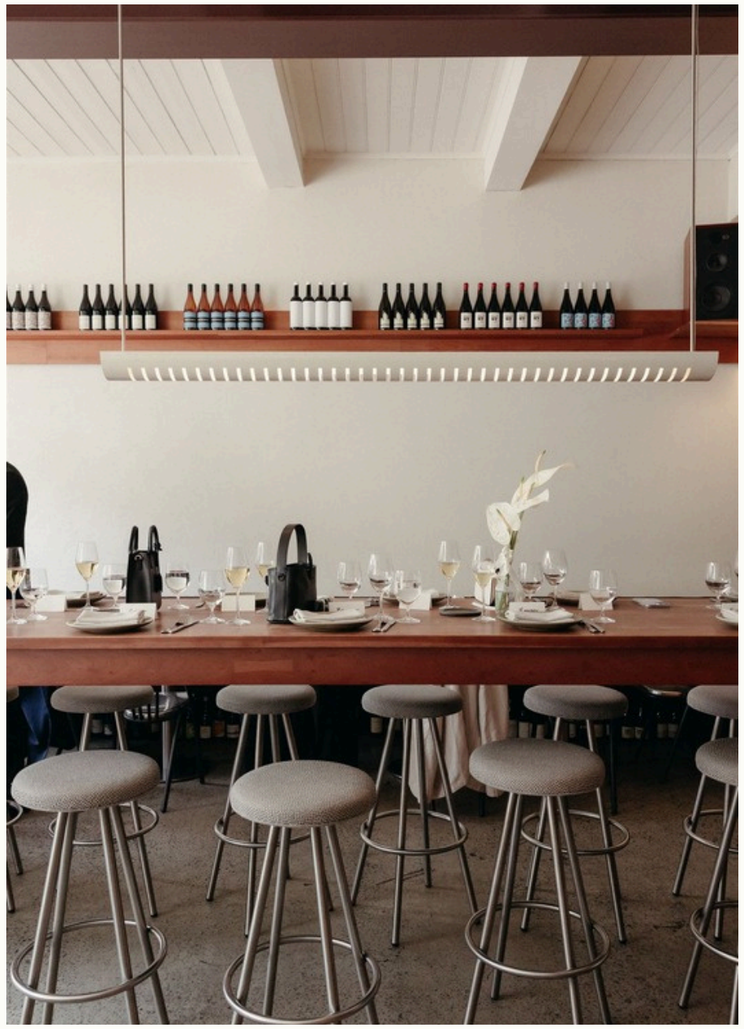
MONDAY - SUNDAY

LUNCH BOOKING WINDOW
12pm - 4:30pm

DINNER BOOKING WINDOW
5pm - 11pm

FULL VENUE

CAPACITY	MAXIMUM
Seated	80 guests
Cocktail	70 guests








CHARLEY SNADDEN-WILSON'S COOKING IS
PRODUCE-LED, CRAFTED WITH CARE AND INTENT.
GREAT FOOD, GREAT WINE
& GREAT PEOPLE

SEATED MENU

97PP

SMOKED FISH TOAST

HONEY BREAD, SMOKED BUTTER

RAW FISH, ORANGE, CHILLI

SALUMI

FRESH CHEESE, BEETROOT, CRESS

HALF CHICKEN, BUTTERMILK, PEPPER

COS, GREEN GODDESS, FENNEL

–

SOFT OR SEMI HARD CHEESE,
SEASONAL PRESERVE, LAVOSH

OR

PANNACOTTA, COCONUT, PINEAPPLE

125PP

SMOKED FISH TOAST

HONEY BREAD, SMOKED BUTTER

RAW FISH, ORANGE, CHILLI SALUMI

FRESH CHEESE, BEETROOT, CRESS

BLACK ANGUS SCOTCH, JUS GRAS,
BRAD'S MUSTARD

ROAST POTATO, SAVOURY BUTTER

COS, GREEN GODDESS, FENNEL

SOFT OR SEMI HARD CHEESE,
SEASONAL PRESERVE, LAVOSH

OR

PANNACOTTA, COCONUT,
PINEAPPLE

AVAILABLE ADDITIONS

ROAST PRAWNS, BLACK PEPPER	15PP
CHOCOLATE STOUT CAKE, BUTERSCOTCH, MALTED CREAM	8PP
SOFT OR SEMI HARD CHEESE, SEASONAL PRESERVE, LAVOSH	8PP



• PLEASE NOTE THE MENU IS SUBJECT TO CHANGE WITH SEASONAL AVAILABILITY

STANDING MENU

CANAPÉS

GILDA	8PP
FRIED POTATO, COMTE	9PP
SMOKED CARROT, ALMOND,	8PP
LAVOSH WITLOF, ANCHOVY,	10PP
MACADAMIA SMOKED CRAB TOAST	14PP
COS, PRAWN COCKTAIL	12PP
RAW TUNA	12PP
CROQUE MONSIEUR	11PP
BEEF TARTARE, LAVOSH	11PP

BOWL CANAPÉS

BRAISED PORK BELLY, SMOKED PEAR, HARICOT BEANS	15PP
GLAZED ONION, PARIS MASH	11PP
KING PRAWN, FRIED BREAD, AOLI	18PP
ROAST CABBAGE, COMTE, SMOKED TOMATO	13PP
SMOKED BOLOGNESE, POLENTA, SALSAVERDE	14PP
SPICED CHICKEN THIGH, CORN PORRIDGE	14PP
SUNFLOWER RISTOTTO, MUSHROOM	14PP
CALAMARI, ASPARGUS, CULATELLO	19PP

DESSERT CANAPÉS

CHAMOMILE TOFFEE	4PP
GRUYERE, CARAMALISED HONEY TOAST	5PP
BURNT VANILLA CAKE, MASCARPONE, COFFEE	7PP
STOUT CAKE, CHOCOLATE, MARMALADE	7PP

GRAZING TABLE 35PP

SELECTION OF LOCAL AND IMPORTED CHEESE, CHARCUTERIE, PICKLES, FRESH SEASONAL FRUIT, CONDIMENTS, LAVOSH, BREAD



• PLEASE NOTE THE MENU IS SUBJECT TO CHANGE WITH SEASONAL AVAILABILITY



SHUCKED OYSTER BAR

1 Dozen 84

BEVERAGE

We are here to ensure everyone is having a blast. Order from our extensive wine list on the day or come in ahead of time for a tasting to choose the bottles that speak to you. Together, we'll shape a drinks offering that feels just right.

WINE PAIRING

Match each course with wines chosen specifically for your menu and your guests. If you have a crowd of wine aficionados, our sommelier can share a brief story on each wine as it is poured, describing its origin and the qualities that make it the perfect fit or just enjoy the journey as it falls around you.

MARTINI STATION

Have your guests feel truly spectacular with a martini station. Dirty with olives? Dry with a twist? Get it ice cold straight from your own martini bar.

ORDER AS YOU GO

Like the freedom of choice? Order what you want, when you want it.



PARTY PACK

SPARKLING

NV ALPINO PROSECCO
ALPINE VALLEY, VIC

WHITE

2024 SETTE ‘QUESTO IL VINO BIANCO’
ARNEIS/MOSCATO, PIEDMONT, ITALY

2024 CHATEAU LA SABLE BLANC,
LUBERON, FRANCE

ROSE

2024 A8 LA PROVENCALE ROSE,
PROVENCE, FRANCE

RED

2024 SPIDER BILL PINOT NOIR,
ADELAIDE HILLS, SA

2024 SETTE ‘QUESTO IL VINO ROSSO’
BARBERA, PIEDMONT, ITALY

TWO HOURS	65PP
THREE HOURS	85PP
FOUR HOURS	105PP

PREMIER CRU PACK

SPARKLING

NV DOMAINE CLOS MAURICE ‘VOLUPTE’
CREMANT, LOIRE VALLEY, FRANCE

WHITE

2024 HENRY FUCHS RIESLING,
ALSACE, FRANCE

2024 STONEY RISE CHARDONNAY,
TAMAR VALLEY, TAS

ROSE

2024 CHATEAU LA SABLE ROSE,
LUBERON, FRANCE

RED

2024 SCORPO ‘NOIRIEN’ PINOT NOIR,
MORNINGTON PENINSULA, VIC

2020 LA FRALLUCA ‘FILLIDE’ SANGIOVESE,
TUSCANY, ITALY

2023 BRASH HIGGINS SHIRAZ,
MCLAREN VALE, SA

TWO HOURS	75PP
THREE HOURS	95PP
FOUR HOURS	115PP

GRAND CRU PACK

SPARKLING

NV LAHERTE FRERES ‘ULTRADITION’,
CHAMPAGNE, FRANCE

WHITE

2023 CLOS MAURICE ‘LICORNE’ CHENIN
BLANC, LOIRE VALLEY, FRANCE

2023 DOMAINE VENTOURA CHABLIS,
CHABLIS, FRANCE

2024 BK WINES ‘YANDRA’ CHARDONNAY,
ADELAIDE HILLS, SA

ROSE

2022 FAULKNER COTES DU PROVENCE ROSE,
PROVENCE, FRANCE

RED WINE

2022 LOWESTOFT ESTATE PINOT NOIR,
DERWENT VALLEY, TAS

2022 SETTE ‘NIZZA’ BARBERA,
PIEDMONT, ITALY

2021 SYRAHMI ‘ONCE IN A LIFETIME’
SHIRAZ, HEATHCOTE, VIC

TWO HOURS	120PP
THREE HOURS	150PP
FOUR HOURS	180PP

BEVERAGE PACKAGES

• PLEASE NOTE BEVERAGE PACKS ARE SUBJECT TO CHANGE WITH SEASONAL AVAILABILITY

SIMPLY LET US KNOW WHAT YOU'RE THINKING,
AND WE'LL WORK WITH YOU TO PUT TOGETHER
AN AMAZING EVENT



TERMS & CONDITIONS

PAYMENT

In order to secure your reservation Clover requires a deposit of 50% of the minimum spend. This will be redeemable on the day.

The remainder of the payment for the booking will be taken on the day of the reservation.

CANCELLATIONS

In the event that you do not show up on the day, drop significantly in numbers on the day or cancel with less than 72 hours notice the 50% deposit is retained. Cancellation within 2 weeks of the reservation date will result in 10% of the deposit retained and the remainder will be refunded.

ADDITIONAL

The information in this document is a guideline for how we host large bookings. Menus are subject to change due to seasonality and availability of produce.

All dietary requirements are to be communicated to the restaurant 48 hours before the time of arrival.

For groups of 10 or more there will be a discretionary 7.5% service charge added to your final bill.

Please note that weekend bookings incur a 10% weekend surcharge added to the final bill. For bookings across the weekend, the discretionary 7.5% service charge will be waived.



BOOKINGS AND ENQUIRIES

Clover

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@clover.wine