

CAFÉ CLIPPER DINNER MENU

(GFO) GARLIC BREAD 9

(GFO) SOUP OF THE DAY
GARLIC BREAD 14

SMALL BITES

(VEG) CRUMBED HALOUMI 20
HOUSE MADE ONION JAM

(GFO, VEG) CREAMY MUSHROOM TRIO 24
ENOKI, OYSTER, BUTTON MUSHROOMS, CREAMY SAUCE, ON CRUSTY
BAGUETTE

(GF) SALT & PEPPER BABY SQUID 25
HOUSEMADE AIOLI

(GFO) LAMB RIBS 22
PARSLEY, FRESH CHILLI, FLAKY SALT, CHIMICHURRI

SOMETHING BIGGER

(GF) FISH & CHIPS 29
SWEETLIP SNAPPER, RICE BASED TEMPURA BATTER, GARDEN SALAD,
CHIPS
(GRILLED OPTIONAL)

(GF) SIRLOIN STEAK 36
SEASONAL VEGETABLES, CHAT POTATOES OR CHIPS, SALAD
MUSHROOM, PEPPERCORN, GARLIC, CREAMY MUSTARD, GRAVY

SURF AND TURF OPTION (ADD PRAWNS) 42

(GF) CRISPY SKINNED SALMON 32
DILL HOLLANDAISE, SEASONAL VEGETABLES, CHAT POTATOES

CAFÉ CLIPPER DINNER MENU

(GF) LAMB RUMP 32

SOUS VIDE LAMB RUMP, SWEET POTATO PUREE, SEASONAL
VEGETABLES, SHERRY JUS

GNOCCHI BOLOGNESE 28

CLASSIC ITALIAN BOLOGNESE, GNOCCHI, PARMESAN

(VEG) MEDITERRANEAN COUS COUS SALAD 20

PEARL COUS COUS, FETTA, ROASTED PUMPKIN, ZUCCHINI, CAPSICUM,
SPINACH
ADD CHICKEN 6

SIDES

(GF) BOWL OF CHIPS 10

AIOLI

(GF) BOWL OF WEDGES 12

SOUR CREAM, SWEET CHILLI

DESSERT

(VEG) CHOCOLATE FONDANT 15

BERRY COULIS, PRALINE

(GF, VEG) STICKY DATE PUDDING 12

BUTTERSCOTCH SAUCE, ICE-CREAM

(VEG, GF) CRÈME BRULEE 12

CLASSICALLY MADE