

MENU

BREAKFAST

CAFFE CLIPPER

BREADS	
CHOICE OF SOURDOUGH, 5 SEED SOURDOUGH, FRUIT BREAD TOASTED W/- BUTTER	8
2 EGGS, POACHED, FRIED OR SCRAMBLED, TOASTED SOURDOUGH (V)	13
SMASHED AVOCADO, FETTA, ROCKET, HONEY ALMONDS, 5 SEED TOASTED SOURDOUGH (V)	22
CRANBERRY SALSA AVOCADO, GRILLED CRISPY BACON, ROCKET, 5 SEED TOASTED SOURDOUGH	22
HOMEMADE GRANOLA, NATURAL GREEK YOGHURT, BERRY COMPOTE (V)	16
SCRAMBLED EGGS, FETTA, HAZELNUT DUKKAH, TOASTED SOURDOUGH (V)	18
EGGS FLORENTINE HOLLANDAISE, SPINACH ON HASH BROWN CAKE, (V) HAM OR SMOKED SALMON	19 24
OMELETTE, 3 EGGS TOMATO, CHEESE, CHIVES, TOASTED SOURDOUGH	20
AMERICAN BAKED EGGS, (2) IN HOMEMADE BAKED BEANS, CHEESE & CHORIZO QUESADILLA	22
MUSHROOMS, FIELD, SHIITAKE, PORTOBELLO, ENOKI, GRILLED HALLOUMI, BABY SPINACH, TOASTED SOURDOUGH (V)	20
BIG BREAKFAST, EGGS, BACON, MUSHROOMS, HOMEMADE BAKED BEANS, HASH BROWNS, CHERRY TOMATOES, CHIPOLATAS, WILTED SPINACH, TOASTED SOURDOUGH	24
BRUSCHETTA, TRADITIONALLY MADE W/- BACON, 2 POACHED EGGS ON TOASTED SOURDOUGH	20
VEGETARIAN BREAKFAST EGGS, MUSHROOMS, AVOCADO, HOMEMADE BAKED BEANS, HASH BROWNS, SPINACH, CHERRY TOMATOES, TOASTED SOURDOUGH (V)	24
2 WAFFLES NUTELLA, CARAMELISED BANANA, CREAM (V) BERRY & APPLE COMPOTE, CREAM (V)	19 19
SIDES	
JAM, MARMALADE, VEGEMITE & HONEY	1.5EA
1 XTRA EGG, 1 HASH BROWN, 1 PC TOAST	3EA
2 XTRA EGGS, SERVE OF SMOKED SALMON, 1/2 AVOCADO, CHERRY TOMATO, 2 HASH BROWNS, HALLOUMI, CHORIZO, 2 SAUSAGES, 2 RASHERS BACON, MUSHROOMS	5EA
GLUTEN FREE BREAD	1.5

DRINK. DINE.

MENU

LUNCH

CAFFE CLIPPER

ARANCINI 6 PANKO CRUMBED, MUSHROOM, THYME, PARMESAN, ROCKET, AIOLI (V)	18
SALT & PEPPER SQUID, SALAD GREENS, CITRUS MAYONNAISE	19
PORTERHOUSE STEAK SANDWICH ONION MARMALADE, TOMATO, ROCKET, BACON AIOLI, SIDEWINDER FRIES	19
PIZZA'S MARGARITA, NAPOLETANA SAUCE, MOZZARELLA, TOMATO HAM, ROCKET, PARMESAN	16 19
THE CLIPPER BEEF BURGER BACON, FRIED EGG, CHEDDAR, TOMATO, BABY SPINACH, SIDEWINDER FRIES	19
CAESAR SALAD COS LETTUCE, CROUTONS, BACON, PARMESAN, POACHED EGG, ANCHOVY AIOLI	18
GRILLED CHICKEN OR SMOKED SALMON	23
THAI BEEF SALAD VERMICELLI NOODLES, ASIAN GREENS, MINT, CORIANDER, TOASTED PEANUTS, CHILLI LIME DRESSING (GF)	20
FISH & CHIPS PANKO CRUMBED, SIDEWINDER FRIES, BBQ'D CITRUS, LIME AIOLI, SALAD GREENS	22
GRILLED SNAPPER (LOCALLY SOURCED) SLAW, CRISPY RIPPED POTATOES	25
SIDEWINDER FRIES, CITRUS MAYONNAISE (V)	10
CRISPY RIPPED POTATOES, BACON MAYONNAISE	9
GRILLED BRIOCHE TOASTIES CROQUET MONSIEUR; HAM, DIJON MUSTARD, CHEDDAR CHICKEN, AVOCADO, CHEDDAR GRILLED VEGETABLES, SPINACH, BASIL PESTO (V)	15EA
EACH W/- HOUSE CHUTNEY, GARDEN LEAVES (GF AVAILABLE)	
EXTRA SAUCES TOMATO SAUCE SWEET CHILLI SAUCE GARLIC AIOLI	1.5 1.5 1.5

15% SERVICE FEE ON ALL PUBLIC HOLIDAYS

DRINK. DINE.