

MENU

DINNER

CAFFE CLIPPER

STARTER'S

GARLIC BREAD	7
QUESADILLA, CHORIZO, CHEESE, AIOLI, ROCKET	11
ARANCINI 3 PANKO CRUMBED, MUSHROOM, THYME, PARMESAN, ROCKET, AIOLI (V)	15
SALT & PEPPER SQUID, SALAD GREENS, CITRUS MAYONNAISE	15
CAMEMBERT BAKED, CRANBERRY, THYME, CRISPY TORTILLA CHIPS	13
KEBAB CHICKEN OR BEEF OR VEGETARIAN SERVED ON CRISPY NOODLES	13
SPINACH & RICOTTA AGNOLOTTI SAGE BUTTER CREAM SAUCE, BEETROOT CHIPS	15

MAINS

VEGETABLE STACK, ZUCCHINI, MUSHROOM, SWEET POTATO, EGGPLANT, ROCKET, CHAR GRILLED HALOUMI, HERB OIL (GF)	19
PASTA LINGUINI, PRAWNS, CHILLI, GARLIC, ROCKET, WHITE WINE SAUCE	28
FRENCH CUT LAMB CUTLETS, DAUPHINOISE POTATOES, GREENS, RED WINE BERRY JUS	29
FISH & CHIPS, PANKO CRUMBED, SIDE WINDER FRIES, BBQ'D CITRUS, LIME AIOLI, GARDEN SALAD GREENS	22
GRILLED CHICKEN BREAST CHEERY TOMATO, MANGO SAUCE, ASPARAGUS, POTATO CAKES	28
CRISPY SKIN SALMON CRISPY RIPPED POTATOES, SALAD GREENS, DIL MAYO	29
300 GRAM SCOTCH FILLET, MUSHROOM GRAVY, SIDEWINDER FRIES, ASPARAGUS, NECTARINE SALAD	30
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, CHILLI LIME DRESSING, TOASTED PEANUTS (GF)	20
SALAD GREENS, CUCUMBER, AVOCADO, BABY SPINACH SPANISH ONION, HONEY MUSTARD DRESSING	10

15% SERVICE FEE ON ALL PUBLIC HOLIDAYS

DRINK. DINE.