

HOTEL CLIPPER - DINNER MENU

STARTERS

GARLIC BREAD / 7.00

QUESADILLA, CHORIZO, CHEESE, AVOCADO, ROCKET, TOMATO SALSA, SOUR CREAM / 14.00

ARANCINI, ROCKET, AIOLI (ASK OUR WAIT STAFF FOR TODAY'S SELECTION) (V) / 15.00

SALT & PEPPER SQUID, ROCKET, CITRUS AIOLI / 16.00

PAN FRIED CHILI SQUID, ROASTED PEANUTS, BASIL, LEMONGRASS, LIME (GF) / 16.00

CHEF'S TASTING BOARD FOR 2 (EXTRA SERVE PP / 12) / 30.00

MAINS

WARM QUINOA SALAD, ROASTED PEAR, FENNEL, CRANBERRY, ROCKET, HERB OIL (VG, GF, V)

ENTRÉE SIZE / 15.00

MAIN SIZE / 22.00

CHILI MUSSELS, LOCALLY SOURCED, NAPOLITANA SAUCE, CHILI, GARLIC BREAD (GF AVAILABLE)

ENTRÉE SIZE / 17.00

MAIN SIZE / 26.00

EGGPLANT & CHICKPEA CURRY, TURMERIC, COCONUT MILK, GREEN BEANS, GINGER, GARLIC, CHILI,
BROWN RICE, PAPPADUMS (VG, GF, V) / 22.00

CAESAR SALAD *WINTER STYLE*

GRILLED BABY COS, CROUTONS, BACON, PARMESAN CRISPS, POACHED EGG, ANCHOVY AIOLI / 18.00

ADD CHICKEN OR SMOKED SALMON / 6.00

CHAR SIU BBQ PULLED PORK, CRISPY POTATO SKINS, SMASHED AVOCADO,

SOUR CREAM, MOZZARELLA / 22.00

CRISPY SKIN SALMON FILLET, CRISPY RIPPED POTATOES, ASPARAGUS, DILL HOLLANDAISE / 32.00

PROSCIUTTO WRAPPED CHICKEN BREAST, SWEET POTATO MASH,
SEASONAL GREENS, CHERRY TOMATO, WHITE WINE CREAM (GF) / 29.00

KOREAN SWEET POTATO NOODLES, WILD MUSHROOMS, CHILI, CORIANDER, BROCCOLINI, SOY, SESAME
(VG, GF, V) / 24.00

TURF, 350G BLACK ANGUS RUMP, CRISPY RIPPED POTATOES, SEASONAL GREENS,

GARLIC CREAM SAUCE / 34.00

SURF, ADD PRAWNS / 5.00

FISH & CHIPS, FRIED PANKO CRUMB, SIDEWINDER FRIES, BBQ'D CITRUS, LIME AIOLI, GARDEN SALAD
(AVAILABLE GRILLED) / 26.00

SEAFOOD LINGUINI, WHITE WINE, OLIVE OIL, ROCKET, CHILI (OPTIONAL) (GF AVAILABLE) / 29.00

15% SERVICE FEE ON ALL PUBLIC HOLIDAYS