

CAFÉ CLIPPER DINNER MENU

ENTRÉE

GARLIC BREAD 9

BRUSCHETTA: GARLIC, ITALIAN CURED CHERRY TOMATOES,
LEMON, EVOO 12 V

CRUNCHY CAULIFLOWER BITES: BATTERED, CRUMBED,
PAPRIKA, LEMON, AIOLI 14 V

MAINS

PANFRIED, CREAMY GARLIC PRAWNS, WHITE & BLACK RICE,
34

CORN FLOUR TORTILLA, BATTERED FISH OR CHICKEN,
KIMCHI SLAW 22 GFO

PRAWN GNOCCHI, PESTO, CHERRY TOMATO'S 32 VO

CLIPPER SALT & PEPPER SQUID, HAND PREPARED, LEMON
CHICKPEA & CORN FLOUR, FRESH LEMON, AIOLI, 27 GFO

LINGUINE ALA MARINARA, CRAB, MUSSELS, SQUID, CHILLI,
MEDITERRANEAN SUGO 35.

PORTERHOUSE, GARLIC, PEPPER, MUSHROOM SAUCE 34 GF

CRISPY SKIN BARRAMUNDI, BOKCHOY, STIR FRY-(CAPSICUM,
CARROT, SPRING ONION), CHILLI (OPTIONAL) 39

BEER BATTERED OR GRILLED FISH & CHIPS HOUSE-MADE
TARTARE SAUCE 29 GFO

CHICKEN SCHNITZEL: TRADITIONALLY MADE, YOUR CHOICE
OF VEGETABLES & POTATOES OR SALAD & CHIPS 28

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SALADS

CLIPPER SUMMER SALAD: GRILLED CHORIZO, HALOUMI, MESCULIN, CUCUMBER, CRUMBED FETTA, CAPSICUM, PITTED OLIVES, CHERRY TOMATOES, CHILLI LIME VINAIGRETTE 26

WARM OCTOPUS SALAD: POTATOES, CELERY, ONION, EVOO, LEMON PARSLEY EMULSION 24

TRADITIONAL CAESAR SALAD: COS LETTUCE, BACON, SHAVED PARMESAN, CROUTONS, ANCHOVIES, POACHED EGG
20

ADD CHICKEN +6

SMALLS

BOWL OF CHIPS, AIOLI 10

BOWL OF SPICY WEDGES, SOUR CREAM, SWEET CHILLI 12

INGREDIENTS

HOUSE-MADE TARTARE: MAYONAISE, WHITE ONION, CAPERS, GHERKIN, LEMON

CHILI LIME VINAIGRETTE: LEMON GRASS, RICE VINEGAR, VEGETABLE OIL, SESAME OIL, LIME, GARLIC, FISH SAUCE, CHILLI, SUGAR

ALL MAINS ARE SERVED WITH YOUR CHOICE OF CHAT POTATOES AND SEASONAL VEGETABLES OR CHIPS & SALAD

15% SURCHARGE ON ALL PUBLIC HOLIDAYS