

# CLARKE'S

bar & dining room

**FOOD**

## PLEASE READ THIS IMPORTANT NOTE ABOUT OUR WATER SITUATION

We are currently at Level 3 Water Restrictions. We have had rains over our winter but this has not put an end to our water worries. We live in a water scarce environment, whenever and wherever we all need to save water. We've always served complimentary tap water on arrival but no longer do this. We will serve tap water when it's requested but we urge you to rather order a bottle of the Aqua V that we stock.

Also a note for all traveller's to our city and surrounds:

Please keep our water crisis in mind during your visit here and while staying at your hotel, Airbnb, guest house or backpacker. Every navy shower and skipped flush will be a contribution to the saving we desperately need to make.

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## SPECIALS

Eggs on Toast  
& a Coffee/OJ  
R40-00  
Monday - Friday  
8:00 - 9:00

Any Coffee  
R15-00  
Monday - Friday  
7:00 - 8:00

R25-00 Mimosa's  
10:00 - 14:00  
Saturdays & Sundays

Happy Hour!  
Monday - Saturday  
17:00 - 18:00

Shot & a Beer!  
R37-00  
All day, every day!

## A NOTE ABOUT THE FOOD AT CLARKE'S

Everything we make at Clarke's is made fresh, by us and with the best ingredients that we can find. We put a lot of love into our food and into what we do here and it's a great thing to be able to share it with you.

Our Buns, Croissants, White Bread & Flourless Nut & Seed Loaf are baked by us. Our Sourdough & 100% Rye are from Woodstock Bakery.

Avocado is only available if they're ripe.

The pea shoots & limes are sometimes not available.

We're a small, busy kitchen & changes or substitutions are unfortunately not possible. Thanks for hanging out!

\* vegetarian (vn) vegan (gf) gluten free (lf) lactose free

## ALL DAY BREAKFAST FROM 8:00

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Our standard bread option is Woodstock Bakery's sourdough or choose their 100% rye, or our white bread or flourless seed loaf (extra R15-00)

### A GOOD START

Croissant 15 or Pain au chocolat 18

Add our vanilla & strawberry or gooseberry jam 12

Blueberry & Banana Muffin w/ carrot, apple, flax, quinoa, pecans & sunflower seeds (gf) 30

Creamy whole oats w/ our almond milk, rooibos stewed prunes & seed crumble (gf)(lf) 56 Add yoghurt 6

House-made Granola with seasonal fruit & yoghurt (gf) 56

Seasonal Fruit Bowl\*(vn)(gf)(lf) small 32 / large 64 Add yoghurt 6

### TARTINES

Two farm eggs on toast - scrambled, fried, crispy, poached\* 35

Avocado on Toast w/ house made labneh (add a fried or poached egg)\* 62

Smoked Mackerel on toast with mayonnaise & fresh plum tomato 75

## BIG

The Breakfast - two farm eggs, crispy bacon, a porky, mushrooms, tomato & a slice of toast 86

The Egg Sandwich - scrambled egg, Swiss chard, bacon 68  
Add avocado 24 (seasonal)

Fire eggs - 2 eggs in a tomato chickpea stew baked w/ Swiss chard, aubergine, fresh herbs & a slice of toast (gf)(lf) 72  
(vn) option: swap the egg for avocado

The Hash Eggs - toasted cauliflower, parmentier potatoes, peppers & spring onion with two poached eggs, hollandaise & pea shoots\* (gf) 72  
Add asparagus 30 (seasonal) Add haddock 20 or bacon 18

3 Egg Omelet - mushrooms, baby rosa, Swiss chard, smoked aubergine, goat's cheese & zucchini - served with toast\* 92

Kimchi fried organic rice - 2 eggs, warm mushrooms, radish, crispy kale & sesame seeds (gf)(lf) 74  
(vn) option: swap egg for avocado (we use our vegan kimchi)

Huevos Rancheros - organic black beans slow cooked in red wine, beer & smoked tomatoes on toast with two fried eggs, house-made queso fresco, pico de gallo, topped with avocado & coriander\* 73

French Toast - Nutella stuffed croissant with honey & bourbon bananas\* 75  
we bake this in the oven and it can take a little longer than our other dishes to get it just right  
Add bacon 18

## BREAKFAST EXTRAS

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<i>Flourless Nut &amp; Seed Loaf slice</i> .....	22	<i>House-made kimchi</i> .....	25
<i>Usana Farm Egg any way</i> .....	11	<i>Cheddar</i> .....	20
<i>Crispy Bacon</i> .....	18	<i>Nutella</i> .....	17
<i>Avocado (seasonal)</i> .....	24	<i>Our strawberry or gooseberry jam</i> .....	12

## LUNCH FROM 11:00

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### SALADS

*Please note that because of the water situation in the Western Cape leaves are increasingly difficult to source, as a result we will make substitutions at times, thanks for understanding.*

Caesar Salad - classic Caesar with anchovy dressing, pecorino, croutons & a poached egg add chicken 20 / bacon 18 ..... small 49 / large 82

Baby gem, green beans & broccoli with lemon labneh dressing & toasted pecans\*(gf) add avo 24 / poached egg 11 / chicken 20 ..... small 63 / large 105

Chickpea Salad - with baby spinach, goat's cheese, cucumber, pepper & red onion dressing, toasted sunflower seeds, pea shoots, carrot ribbons & fresh coriander\*(gf) add chicken 20 ..... small 63 / large 105

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### GOOD FOR LUNCH

Four cheese Mac & Cheese\* (add bacon 18 or baby rosa 10) ..... 74

Soup & a Grilled Cheese Sandwich - choice of Smoked Tomato\*(gf), Oyster

Chowder or Cauliflower\*(gf) ..... 78

or with just a slice of toast ..... 52

Please note that the Oyster Chowder has bacon in it

We recommend having your grilled cheese on housemade white bread, or choose Woodstock Bakery's Sourdough, 100% Rye or our flourless nut & seed loaf (extra R20-00)

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## SANDWICHES

Our standard bread option is Woodstock Bakery's Sourdough or choose their 100% Rye, our white bread or flourless nut & seed loaf (extra R20-00)

Classic grilled cheese\* ..... 58

Add avocado 24 or bacon 18 or an egg 11 or pickled jalapenos 7

Pressed Veg with duxelle, zucchini, baby rosa,  
Swiss chard & smoked mozzarella\* ..... 80

Sabich - hummus, fire roasted aubergine, cumin carrots, beets, salted  
cucumber, tomato, cabbage & yoghurt\* ..... 66

Add a pickled beet egg 11

Reuben with grass fed, 12 hour brisket, braised cabbage,  
blue cheese dressing & Emmental ..... 122

BLT - bacon, tomato, baby gem lettuce & green goddess dressing ..... 64

Smoked pulled pork with our house made kimchi & mozzarella ..... 88

Free range chicken salad sandwich with buttermilk coleslaw ..... 62

Add avocado 24 (seasonal)

Rooster Dog topped with kimchi, Sriracha, miso  
mayo & toasted peanuts ..... 71

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## BURGERS

Our Greenfields grass fed 210g beef burger topped with Klein River Havarti  
cheese served with fries or a salad ..... 112

Baby Burger - when you want the real thing but just can't spare the stomach  
real estate ..... 62

add fries 17 or a salad 22

Buttermilk Fried Chicken Burger - pasture reared Red Barn buttermilk  
marinated chicken fried in our secret, crispy coating & served on our bun  
with iceberg, coleslaw & miso mayo ..... 109

add fries 17 or a side salad 22

Zucchini & Beet Burger with aubergine, smoked mozzarella &  
fries or a salad\* ..... 86

please note that the Zucchini & Beet burger has sunflower seeds in it

*We bake our very special burger buns fresh every day so supply is limited.*

*We serve our burgers a pink and somewhat bloody medium rare.*

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## BURGER EXTRAS

Crispy Bacon.....	18
Fried Egg.....	11
Avocado.....	24
House-made kimchi.....	25

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## SIDES

Twice Fried Fries & Aioli*.....	45	Side Salad*.....	22
Cheese Fries.....	65	Buttermilk coleslaw*.....	29
Small Fries*.....	17		

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## SWEETS

Hot Fudge Brownie Sundae.....		Affogato.....	55
for one 68 or for two 93.....		Brownie (gf) (add a scoop!).....	28
Scoop of Ice Cream.....	44	Chocolate Pie (add a scoop!).....	46
check with your waitron for flavours			

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Please note that if you are happy with the service from your waitron that standard tipping ranges between 10% and 20% in South Africa

12% service charge on tables of six or more

No card or SnapScan payments for under R50-00

We offer wi-fi for one hour that is complimentary to the food and drink you order at Clarke's

instagram: clarkescapetown

twitter: clarkesdining

WE DELIVER! Check out [clarkesdining.co.za](http://clarkesdining.co.za) for details.

### OPENING TIMES:

MONDAY – FRIDAY: 7:00 – LATE

SATURDAY: 9:00 – LATE

Mon – Sat our kitchen closes for hour from 16:00

SUNDAY: 9:00 – 15:00

Last orders 15 minutes before kitchen closes

OPEN ON PUBLIC HOLIDAYS

Thanks for your support!

# Want to take our labneh home? Need fresh milk?

Check out our retail section at the back where you can buy your favourites.

Every Thursday Umthunzi Farming Community delivers their weekly vegetable boxes. You can place your order online Monday - Wednesday.

Woodstock Bakery delivers fresh bread daily.

Every Friday we have products delivered fresh & direct from Mysthill Farm.

We use only glass packaging. Bring back your glass for a return on your deposit (with your next purchase).

Stock is limited each day

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## ***Our house made products:***

Almond milk  
Labneh  
Kimchi  
Hot Sauce  
Pickled beans  
Pickled jalapeños  
Organic hibiscus syrup  
Juniper syrup  
Chamomile & orange syrup  
Pineapple Kefir water  
Gooseberry Jam  
Strawberry & Vanilla Jam

## ***Goods to Order:***

Nut & Seed Loaf  
Clarke's Granola

## ***Mysthill Farm Free Range Dairy:***

Full cream milk  
Butter  
Cheese

## ***From our suppliers:***

Theonista Kombucha on tap  
Woodstock Bakery  
Sourdough & 100% Rye  
Chrisna's Mixed Olives  
Deluxe Coffee Beans  
Edie's Lemonade  
Usana Eggs

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