

THE CLIPPER RESTAURANT MENU

READY FOR BUSINESS FROM 07H00 UNTIL 22H30, THEREAFTER A LIMITED MENU IS AVAILABLE IN OUR HOTEL ROOMS AND LOUNGE AREA AND THESE ITEMS ARE MARKED WITH A *

BREAKFAST

SMOKED SALMON BAGEL R75

Accompanied by cream cheese, peppadews and cucumber

PANCAKES WITH STRAWBERRIES R85

Traditional homemade pancakes served with whipped cream, sweetened strawberries and your choice of golden syrup or natural honey

REFRESHING SEASONAL FRUIT SALAD * R90

Served with Greek yoghurt, crunchy muesli and a generous spoonful of natural honey

ALL DAY BREAKFAST * R135

Grilled tomato, mushrooms, crisp golden hash browns, rashers of crispy bacon, farm style pork or beef sausage, baked beans and your choice of fried, scrambled or boiled eggs served with lightly toasted white, brown or rye bread and preserves

STARTERS

SOUP OF THE DAY * R80

Piping hot soup served with our daily homemade bread

ROAST TOMATO SOUP * R85

Roasted tomato soup made with farm fresh vegetables with hints of basil, served with parmesan on a crispy bruschetta. A taste sensation that begs the question – is there more?

PERI PERI CHICKEN LIVERS R95

Lightly seasoned chicken livers cooked in a rich bacon, mushroom and red wine sauce, accompanied by freshly baked garlic bread and mixed salad leaves

BRIE CHEESE AND CARAMELISED ONION TARTLET R125

Homemade savoury tart case filled with herbs, sweet caramelised onions and brie in a creamy egg custard, served with preserved figs and toasted walnuts

TEMPURA PRAWNS R145

Prawns dipped in tempura batter and deep fried to perfection, served on a bed of pickled cucumber and a sweet chilli reduction

SALADS

AUTHENTIC GREEK SALAD * R80

Creamy Danish feta, plump Kalamata olives, cucumber, red onion, capers and baby tomatoes, all tossed in the finest olive oil and dusted with herbs

CLASSIC CAESAR * R85

Crisp cos leaves, crunchy garlic bruschetta, lightly coddled eggs, anchovies, shaved parmesan and an authentic Caesar dressing

CLASSIC CAESAR AND CHICKEN * R95

Classic Caesar - served with grilled chicken strips

QUINOA AND ROASTED BUTTERNUT * R85

Quinoa, honey roasted butternut, chickpeas, red onion, chilli and creamy feta cheese, combined with wild baby rocket leaves and pumpkin seeds, dressed in the chef's herb vinaigrette. A classic salad with a difference

GOAT'S CHEESE SALAD * R125

Crisp mixed leaves, grilled pear, sweet peppadews, locally sourced biltong and deep fried goat's cheese, drizzled with a rich honey and wholegrain mustard dressing

SMOKED SALMON * R135

We have sourced the best quality salmon, full flavoured with a melt in the mouth texture, accompanied by chives, cream cheese and guacamole

WRAPS

Served with French fries or chef's salad

MEDITERRANEAN VEGETABLE WRAP * R90

Seasonal roasted vegetables tossed in basil pesto and served with feta cheese, baby salad leaves and peppadews

MUSTARD CHICKEN BREAST WRAP * R95

Oven roasted chicken breast pieces and creamy Camembert, with whole grain mustard, baby salad leaves and cranberry compote, elegantly combined

PULLED PORK WRAP R105

Slow roasted pulled pork belly, served with red cabbage coleslaw, baby leaves, cream cheese and fried onions

SWEET CHILLI BEEF WRAP * R125

Sweet chilli beef strips grilled to perfection, combined with iceberg lettuce, tomato and onion salsa, coriander and mint yoghurt

LAMB KOFTA AND GRILLED HALLOUMI R135

Grilled lamb kofta made with hints of cumin and coriander, with grilled halloumi cheese and freshly picked mixed salad leaves in a herbed yoghurt dressing, served in a lightly toasted wrap

SANDWICH SELECTION

Plain or toasted on white, brown or gluten free bread

Served with French fries and a side salad

(Ciabatta, focaccia or pita breads R10 extra)

CHEDDAR * R80

With fresh tomato, smoked ham, crispy bacon or fried onion

TUNA MAYONNAISE * R85

Shredded tuna, a dash of black pepper and tangy mayonnaise combined for your enjoyment

CHICKEN MAYONNAISE * R90

Tender roast chicken pieces in a tangy mayonnaise

BLT * R95

A classic – crisp iceberg lettuce, smoked bacon, fresh tomatoes and a rich garlic mayonnaise

RARE ROAST BEEF * R105

Tender sliced sirloin, Danish feta and caramelised onion for a taste sensation

TRADITIONAL CLUB * R115

Grilled chicken fillet, mature cheddar, fresh tomato, crispy bacon and a soft fried egg

BURGERS

**Served with French fries or homemade sweet potato chips and a
selection of accompaniments:**

**Fried onions, bacon, cheddar cheese, fried egg, pawpaw relish, guacamole,
spicy cucumber, onion marmalade and beetroot jam**

CAJUN CHICKEN BURGER * R115

Spicy or plain, plump and juicy chicken breasts, grilled to perfection, makes for a great burger

HOME MADE PURE BEEF BURGER * R125

Pure ground beef and the chef's own special blend of spices combine to tantalise your taste buds

GRILLED OSTRICH BURGER * R135

Made with our unique blend of fresh herbs and spices for a truly South African flavour

PASTAS

Please select your pasta:

**Penne, buckwheat noodles, spaghetti, tagliatelle
or gluten free penne and spaghetti**

BUTTERNUT RISOTTO R95

Oven roasted butternut marinated with flavours of rosemary, thyme and honey in our creamy risotto, accompanied by a wild green salad and parmesan dust

BOLOGNAISE * R115

The timeless classic of ground beef with fresh herbs cooked in a hearty tomato ragout, served with savoury parmesan shavings

WOK FRIED BEEF OR CHICKEN * R135/ R125

Crisp spring onions, pak choi and broccoli tossed with chilli, garlic and oyster sauce and sprinkled with toasted sesame seeds

CREAMY SEAFOOD PASTA R185

The freshest seafood sourced from our local coastline – prawns, mussels, calamari and line fish, served in a creamy leek and garlic sauce with hints of lemon and dill

MAIN COURSES

ROASTED VEGETABLE QUICHE * R95

Homemade vegetable quiche with aromatic herbs and spices and the finest feta, parmesan and basil pesto, served with a mixed leaf salad

CALAMARI AND CHIPS * R135

Tender calamari steak strips, seasoned and fried to perfection and served with hand cut chips, tartar sauce and homemade sweet chilli sauce

FISH AND CHIPS * R145

Fillet of fresh local line fish, grilled or deep fried, served with hand cut chips, tartar sauce and homemade sweet chilli sauce

CHICKEN SUPREME R175

Roast chicken breast stuffed with peppadews and feta, pan fried and roasted till tender, served on a bed of wild field mushrooms with pickled beetroot, slow braised potato fondant and onion sauce

PRAWN OR CHICKEN CURRY R215/ R175

An aromatic prawn or chicken curry served with steamed white rice, a refreshing tomato and onion salsa and coriander yoghurt

PORK BELLY R195

Slow roasted pork belly marinated in the finest herbs and spices and served on a bed of red wine and cinnamon cabbage, sweet potato mash and a tantalising apple sauce

GRILLED OSTRICH FILLET R215

Best served medium rare, with cape lentil samoosas on the side and a spicy chakalaka sauce, finished off with a sweet grilled banana

PRIME CUT BEEF SIRLOIN OR RIBEYE (250g) R225

Char grilled to your specification and served with your choice of mushroom, pepper, horseradish, chimichurri or Portuguese sauce, crispy potato wedges and oven roasted vegetables

GRILLED NORWEGIAN SALMON R245

Norwegian salmon fillet lightly infused with a soy marinade, grilled and nestled on a bed of ribbon zucchini, asparagus, broccoli and peas and accompanied by a cherry tomato salad

TIGER PRAWNS R255

Six grilled tiger prawns, cooked to perfection and served with fennel scented rice, steamed seasonal vegetables and a choice of your preferred sauce – peri-peri, garlic butter or lemon butter

BEEF FILLET (250g) R265

Succulent grilled beef fillet on a parsnip puree with caramelised shallots, parsnips, baby carrots and a mini Yorkshire pudding and a mustard infused jus

LAMB CUTLETS R275

Dukkah spiced Karoo lamb cutlets, served with a gremolata potato stack, wok seared vegetables and a Cape ruby jus

LAMB SHANK R295

Slow braised lamb shank, marinated in red merlot wine and rosemary, served on a creamy garlic mash with roasted root vegetables and crispy brown onion rings

SEAFOOD PLATTER R365

Six grilled tiger prawns, creamy mussels, grilled line fish and fried calamari, perfectly prepared and served with steamed rice or French fries and accompanied by your choice of sauce – lemon butter, garlic butter or peri peri

SIDE ORDERS

R40 each

THICK CUT HOMEMADE CHIPS *

SWEET POTATO CHIPS *

CREAMY MASHED POTATO *

STEAMED BASMATI RICE *

BAKED BUTTERNUT *

MIXED SALAD *

STEAMED VEGETABLES *

DESSERTS

CAKE OF THE DAY * R70

Home baked goodness with every bite; please ask our service personnel which cake is available on the day

SELECTION OF HOME MADE ICE CREAM OR SORBET * R70

Please ask our service personnel about the chef's selection of the day

CHOCOLATE NUT SUNDAE * R75

Vanilla ice cream, toasted nuts, dollops of whipped cream and lashings of chocolate sauce, decadently layered for your enjoyment

VANILLA PANNA COTTA R75

A classic dessert accompanied by saffron syrup, orange jelly, fresh berries and a freshly baked shortbread biscuit

NOUGAT PARFAIT * R80

Created in Italy and respectfully served at the Commodore Hotel – the bittersweet goodness of chocolate, honey and nuts

BAKED APPLE CRUMBLE R80

Apple crumble on a rich, sweet pastry crust with golden delicious apples, served with kiwi coulis, crème Anglaise and a rich coffee ice cream

NEW YORK CHEESECAKE * R85

Classic baked New York cheesecake on a shortbread crust

SELECTION OF UNIQUE SOUTH AFRICA CHEESES R180

Served with assorted biscuits, preserved figs, dried fruit, biltong and a distinctive South African dessert wine