

CLARKE'S

Thanks for joining us again, it's been too long.

Please read:

We are no longer accepting cash because of the risks involved.

Please wear your mask unless you are at your table.
If you see someone headed your way please pull up your mask to protect them.

Since we've reduced capacity significantly please note that a table is prime real estate, please mind the time.

Please maintain distance, especially when inside the restaurant or in the restroom.

If unwell, stay home.

Please be patient, please be kind.

WE DON'T SERVE OUR DRINKS WITH STRAWS. REQUEST A COMPOSTABLE STRAW IF YOU WOULD LIKE ONE.

JUICES & SMOOTHIES

<i>Freshly squeezed OJ</i>	30
<i>Anxiety Aid</i>	58
<i>The Green Juice</i>	58
<i>Bananas!: a classic peanut butter & banana smoothie</i>	32
<i>The Breakfast Smoothie: blueberry, banana, beet, chia, hemp & flax</i>	48

(We stop serving Smoothies at 15:45)

HOUSE MADE COLD DRINKS

<i>Clarke's Rooibos Ice Tea</i>	26
<i>Hibiscus & Lime Soda</i>	38
<i>Chamomile & Orange Soda</i>	32
<i>Juniper & Rosemary Soda</i>	32
<i>Our Kefir Water brewed with pineapple & spring water</i>	25

COLD DRINKS

Aqua V Sparkling/Still 440ml/750ml.....	25/44
Theonista kombucha on tap - ask for today's flavour.....	34
Rock Shandy.....	35
Virgin Bloody Mary.....	60
Coca-Cola/ Coca-Cola light.....	22/25
Dope - Pineapple/ Grapefruit/ Watermelon.....	47
San Pellegrino aranciata rossa / melograno arancia.....	38
'Tisers.....	33
Edie's Lemonade.....	26

HOT

Coffee by Deluxe - Espresso, Cortado, Americano, Flat White, Latte, Macchiato	
Chicory Flat White.....	28
Iced Coffee.....	30
Red Flat White.....	28
Matcha Latte.....	32/38
Fresh Mint.....	30
Rooibos.....	20
Five Roses Ceylon.....	20
Twinings Earl Grey.....	28
Theonista Chai Latte.....	38
Hot Chocolate.....	32
Irish Coffee.....	52

Substitutes - Oat Milk: 10/14 Almond Milk 10/14 Soy Milk: 10/14
Decaf & Chicory available

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

Our standard bread option is Woodstock Bakery's sourdough or their 100% rye, or we have our in house white bread or flourless nut & seed loaf (extra R8-00)

LITTLE BREAKFAST

Croissant 33 or Pain au Chocolat 32

Add our vanilla & strawberry or gooseberry jam 9

Blueberry & Banana Muffin w/ carrot, apple, flax, quinoa, pecans & sunflower seeds (gf) 35

Creamy whole oats w/ rooibos stewed prunes

& seed crumble (gf)(lf) 48 Add yoghurt 6

House-made Granola with seasonal fruit & yoghurt (gf) 69

Seasonal Fruit Bowl*(vn)(gf)(lf) 53 Add yoghurt 6

TARTINES

Two farm eggs on toast - scrambled, fried, crispy, poached* 42

Avocado on Toast w/ house made labneh (add a fried or poached egg)* 72

Smoked Mackerel on toast with mayonnaise & fresh plum tomato 99

BIG BREAKFAST

Egg Croissant - two eggs of your choice on a Clarke's croissant 50
Add extras of your choice

The Breakfast - two farm eggs, crispy bacon, a porky, mushrooms, tomato & a slice of toast 99

The Egg Sandwich - scrambled egg, Swiss chard, bacon 82
Add avocado 25 (seasonal)

Fire eggs - 2 eggs in a tomato chickpea stew baked w/ Swiss chard, aubergine, fresh herbs & a slice of toast (gf)(lf) 106
(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) 86
Add asparagus 35 (seasonal) Add haddock 24 or bacon 20

3 Egg Omelet - mushrooms, baby rosa, Swiss chard, smoked aubergine, goat's cheese & zucchini - served with toast* 117

Kimchi fried organic rice - 2 eggs, warm mushrooms, radish, crispy kale & sesame seeds (gf)(lf) 104
(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* 105

French Toast - Nutella stuffed croissant with honey & bourbon bananas* 99
we bake this in the oven and it can take a little longer than our other dishes to get it just right
Add bacon 20

BREAKFAST EXTRAS

<i>Flourless Nut & Seed Loaf slice</i>	<i>18</i>	<i>Baby rosa</i>	<i>12</i>
<i>Usana Farm Egg any way</i>	<i>11</i>	<i>Swiss chard</i>	<i>12</i>
<i>Crispy Bacon</i>	<i>20</i>	<i>Danbo cheese</i>	<i>24</i>
<i>Avocado (seasonal)</i>	<i>25</i>	<i>Nutella</i>	<i>27</i>
<i>House-made kimchi</i>	<i>20</i>	<i>Our strawberry or gooseberry jam</i>	<i>9</i>

LUNCH FROM 11:00

SALADS

Caesar Salad - classic Caesar with anchovy dressing, pecorino, croutons & a poached egg add chicken 20 / bacon 20 small 56 / large 100

Baby gem, green beans & broccoli with lemon labneh dressing & toasted pecans*(gf) add avo 25/ poached egg 11/ chicken 20 small 58 / large 104

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 115

GOOD FOR LUNCH

Four cheese Mac & Cheese* (add bacon 20 or baby rosa 12) 98

Soup & a Grilled Cheese Sandwich - choice of Smoked Tomato*(gf), Oyster Chowder or Cauliflower*(gf) 96
or with just a slice of toast 55

Please note that the Oyster Chowder has bacon in it

We recommend having your grilled cheese on our housemade white bread..

SANDWICHES

Our standard bread option is Woodstock Bakery's Sourdough or choose their 100% Rye, our white bread or flourless nut & seed loaf (extra R18-00)

Classic grilled cheese* 73

We recommend having your grilled cheese on our housemade white bread.

Add avocado 25 or bacon 20 or an egg 11 or pickled jalapenos 7

Pressed Veg with duxelle, zucchini, baby rosa, Swiss chard & smoked mozzarella* 104

Sabich - hummus, aubergine, cumin carrots, beets, salted cucumber, tomato, cabbage & yoghurt* 68

Add a pickled beet egg 12

Reuben with grass fed, 12 hour brisket, braised cabbage, blue cheese dressing & Emmental 149

BLT - bacon, tomato, baby gem lettuce & green goddess dressing 88

Smoked pulled pork with our house made kimchi & mozzarella 95

Free range chicken salad sandwich with buttermilk coleslaw 68

Add avocado 25 (seasonal)

Rooster Dog topped with kimchi, Sriracha, miso mayo & toasted peanuts 96

BURGERS

Our Greenfields grass fed 210g beef burger topped with Klein River Havarti cheese 148

add fries 19 or a side salad 21

Baby Burger - when you want the real thing but just can't spare the stomach real estate 79

add fries 19 or a side salad 21

Buttermilk Fried Chicken Burger - pasture reared Mysthill Farm chicken marinated in buttermilk fried in our secret, crispy coating & served on our bun with iceberg, coleslaw & miso mayo 128

add fries 19 or a side salad 21

The (vegetarian) Sloppy Joe - organic black beans slow cooked in red wine, beer & smoked tomatoes on our burger buns & topped with smoked mozzarella & avocado 125

bacon 20 / an egg 11
add fries 19 or a salad 21

Zucchini & Beet Burger with aubergine & smoked mozzarella 86

add fries 19 or a salad 21

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.

BURGER EXTRAS

Crispy Bacon.....	20
Fried Egg.....	11
Avocado.....	25
House-made kimchi.....	20

SIDES

Twice Fried Fries & Aioli*.....	45	Side Salad*.....	22
Cheese Fries.....	70	Buttermilk coleslaw*.....	22
Small Fries*.....	19		

SWEETS

Hot Fudge Brownie Sundae		Affogato.....	62
for one 81 or for two 105		Brownie (gf) (add a scoop!).....	31
Scoop of Ice Cream.....	44	Chocolate Pie (add a scoop!).....	50
check with your waitron for flavours			

BEERS

ON TAP BEERS

Castle Lite.....	42/64
Windhoek Draught.....	45/69
Birkenhead Honey Blonde.....	48/72
Jack Black's Lager.....	37/56
Jack Black's Cape Pale Ale.....	37/55
1,3L Pitcher of Jack Black's Lager.....	135

LOCAL BEERS

Tafel.....	32
Black Label.....	36
Black Label Quart.....	55
Amstel.....	36
Windhoek.....	40
Dragon Co's Fiery Ginger Beer.....	52
Castle Free.....	32
Zero to Hero.....	39
Heiniken Zero.....	39

IMPORTED BEERS

Vedett Extra White.....	59
Vedett IPA.....	65
Duvel.....	73
Chouffe.....	80
Maredsous Blonde.....	58
&Union cans Wednesday Wheat Beer, Saturday Lager, Sunday Pale Ale.....	59
Heineken.....	44
Corona.....	51

CIDERS

Cluver & Jack.....	51
Savanna Dry.....	45
Hunter's Dry.....	43
Savanna Free.....	49

WINES

WHITES

Opstal Sixpence Sauvignon & Semillon, Breedekloof	48/178
Vondeling Petit Blanc Chenin, Paarl	52/193
Usana Pinot Gris Pinot Grigio, Stellenbosch	65/240
Springfield Life From Stone Sauvignon, Roberston	300
The Valley Chardonnay Chardonnay, Elgin	305
Khayelitsha's Finest Cape Blend Chardonnay, Chenin, Sauvignon, Grenache & Verdelho, Western Cape	311

ROSÉ

Vondeling Rosé Merlot, Paarl	52/205
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REDS

Radley & Finch, The Prof's Pinotage Pinotage, Western Cape	57/225
Hermanuspietersfontein, Posmeester Merlot, Overberg	72/285
The Valley Pinot Noir, Elgin	326
Joostenberg Family Blend Shiraz, Mourvedre & Cinsault, Paarl	288
Cederberg Merlot & Shiraz, Cederberg	295
Beaumont Pinotage, Overberg	398

MCC

Pierre Jourdan Brut, Franschhoek	85/330
Graham Beck Brut Chardonnay & Pinot Noir, Robertson	98/390
Saronsberg Brut Chardonnay, Tulbagh	410

ALL DAY COCKTAILS

served from 10:00 till close

For some great alcohol-free options please check out our House Made Cold Drinks on the previous page.

Kombucha Kick.....	70
Today's flavour & Smirnoff	
The Bloody Mary.....	92
Maggie's Special.....	88
A shot of El Jimador in a bottle of Corona with Tabasco, salt & lime	
Aperol Spritz.....	110
Campari & Orange.....	78
Mimosa.....	65
Hibiscus & Gin Soda.....	68
Our house brewed organic hibiscus cordial with fresh lime, soda & Gordons gin or with any gin of your choice.....	SQ
The Georgia Punch.....	64
Clarke's Iced Tea, El Jimador & Southern Comfort over ice with orange & mint	
Rocking Chair.....	72
Bell's whisky, ginger beer & bitters over ice, served with mint	
White Russian.....	65
The Dude's drink - Kahlua, our house made vanilla Smirnoff & milk	
Holy Russian.....	75
Kahlua, our house made vanilla Smirnoff & almond milk	
Negroni.....	98
Beefeater Gin, Campari & Sweet Vermouth & a twist of orange	
Classic Margarita.....	81
El Jimador, Cointreau, squeeze of fresh lime and a pinch of salt	
Godfather.....	81
Maker's Mark Bourbon & Amaretto with a squeeze of lime	
Acapulco.....	76
Our pineapple 3 Rum Punch, fresh OJ & a squeeze of lime	
Honey Blonde Sour.....	83
Wild Turkey, fresh lemon, marmalade & Birkenhead Honey Blonde	
Martinis.....	SQ
Inverroche, Hope on Hopkins, Bombay Sapphire, Beefeater, Hendrick's, Belvedere, Stolichnaya... chat to your server about what you'd like	

SPIRITS

Please check out our selection of spirits & chat to your waitron if you have any queries

WHISKY	Johnnie Walker Black	Amber & Verdant	APERITIFS
Yamazaki 12 Year	RUM	VODKA	Aperol
Laphroaig 10 Year	Clarke's 3 Rum Punch	Belvedere	Campari
Knob Creek	Mount Gay	Hope on Hopkins	Pernod
Makers Mark	Bacardi	Stolichnaya	DIGESTIFS
Wild Turkey	GIN	TEQUILA	Chartreuse
Woodford Reserve	Beefeater	Don Julio	Cointreau
Bell's	Bombay Sapphire	El Jimador	Drambuie
Dalwhinnie	Gordon's	HoH Esperanza	Antonella Grappa
Famous Grouse	Hendrick's	Patron Silver	Fernet Branca
J&B	Hope on Hopkins Salt		
Jack Daniels	River & London Dry		
Jameson	Inverroche Classic,		

Please note that if you are happy with the service from your waitron that standard tipping ranges between 10% & 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 that is complimentary to the food & drink you order at Clarke's

instagram: clarkescapetown

twitter: clarkesdining

WE DELIVER! Check us out on Mr D and Ubereats

Last orders 15 minutes before kitchen closes

Thanks for your support!

Thanks for visiting!

Want to take our labneh home?
Need fresh milk, a mask,
one of our t-shirts?

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

Our house made products:

Nut & Seed Loaf
Clarke's Granola
Labneh
Kimchi
Hot Sauce
Pickled beans
Organic hibiscus syrup
Juniper syrup
Chamomile & orange syrup
Gooseberry Jam
Strawberry Jam
Oatify Milks
Pineapple Kefir water

From our suppliers:

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

Mysthill Farm

Full cream milk
Full cream yoghurt
Butter

CLARKE'S
bar & diningroom

133 Bree Street, Cape Town
www.clarkesdining.co.za