

The Clipper Restaurant takes its inspiration from the Atlantic Ocean and the countless vessels that have navigated the Cape waters. Its name pays homage to the clippers, graceful sailing ships celebrated for their speed and elegance, reflecting the refined, classic nautical ambiance the restaurant embodies.

THANK YOU FOR DINING WITH US



# Clipper RESTAURANT

STARTERS

<b>SOUP OF THE DAY</b> Chefs soup of day served with garlic croutons	<b>95</b>
<b>AVOCADO AND PRAWN RITZ</b> 3 tiger prawns, Avocado guacamole, lemon, overnight tomatoes, creme fraiche, marie rose sauce	<b>185</b>
<b>YELLOW CURRY HALF SHELL LOCAL MUSSELS</b> Half shell local mussels cooked in yellow curry coconut cream sauce served with artisan bread	<b>170</b>
<b>SALMON TROUT NICOISE</b> Sweet indonesian glazed salmon trout served on a warm nicoise salad	<b>205</b>
<b>CURRY CHICKEN LIVERS</b> Creamy curry chicken livers served with toasted sourdough	<b>115</b>
<b>MUSHROOM AND BLUE CHEESE ARANCINI (V)</b> Mushroom, blue cheese arancini served on basil tomato concasse with parmesan	<b>120</b>
<b>PATAGONIA CALAMARI</b> Fried or grilled patagonia calamari, peppadew aioli	<b>145</b>
<b>FROM THE GRILL</b>	
Beef Fillet 300g	<b>365</b>
Ostrich Fillet 300g	<b>285</b>
Beef Sirloin 300g	<b>345</b>
Lamb Cutlets 300g	<b>325</b>
6 Grilled Tiger Prawns	<b>315</b>
Oven grilled whole red snapper <i>(when available)</i>	
<b>SIDES</b> Mixed seasonal veggies Roasted butternut Mustard mash Sweet potato mash Potato fries Seasonal garden salad Sweet potato fries	<b>55</b>
<b>SAUCES</b> Green madagascan Roasted butternut Peppercorn sauce Mushroom Sauce Lemon butter sauce	<b>40</b>
<b>SPECIALITY SAUCE</b> Wine jus Bernaise sauce	<b>55</b>

SALADS

<b>CAPRESE SALAD (V N)</b> Fior de Latte mozzarella, plum tomatoes, basil pesto, pine nuts, tomato and basil salsa, balsamic reduction	<b>170</b>
<b>VEGETABLE TEMPURA SALAD (V)</b> Seasonal tempura vegetables, mixed leaves, red quinoa, pickled ginger, sweet Indonesian soya vinaigrette	<b>135</b>
<b>CHICKEN AND AVOCADO SALAD</b> Grilled chicken breast fillet, mixed lettuce leaves, avocado, peppadew, feta, cherry tomatoes, cucumber and peppadew dressing	<b>135</b>
<b>BUTTERNUT AND WALNUT SALAD (V N)</b> Roasted cinnamon and honey butternut, toasted walnuts, rocket leaves, sunflower and pumpkin seeds, red onion, pearl couscous, citrus vinaigrette	<b>120</b>
<b>GREEK SALAD (V)</b> Mixed lettuce leaves, cherry tomatoes, calamari olives, red onion, peppers, feta, cucumber, lemon vinaigrette	<b>105</b>

<b>SOMETHING TO SHARE</b>	
<b>SOUTH AFRICAN MEAT PLATTER</b> Ostrich fillet 200g, beef sirloin 200g, lamb cutlets 350g served with one side and sauce of choice	<b>895</b>
<b>SEAFOOD GRANDE PLATTER</b> 6 Prawns, 200g linefish, half shell local mussels, patagonia calamari, whole crayfish, basmati rice served with tartar sauce and lemon and garlic butter sauce	<b>1200</b>

MAINS

<b>BAKED HERB CRUSTED KINGKLIP</b> Lemon and herb crusted kingklip, green beans, chakalaka jacket potatoes and pineapple beurre blanc	<b>295</b>
<b>WEST COST SOLE THERMIDOR</b> Filleted west coast sole, prawn Thermidor sauce, chateaux potatoes, long stem broccolini, sautéed mushrooms	<b>320</b>
<b>CLIPPER SEAFOOD PLATTER</b> 2 tiger prawns, line fish, half shell mussels, patagonia calamari, basmati rice, tartar sauce, lemon garlic butter sauce	<b>405</b>

MAINS

<b>THAI GREEN CHICKEN CURRY</b> Chicken breast fillet, mange tout, red bell peppers, bamboo shoots, broccoli lemon zest, basmati rice, basil and tomato salsa, poppadom	<b>185</b>
<b>CONFIT PORK BELLY</b> Confit styled pork belly, pork crackling, apple cider potato fondant, baby carrots, roasted cauliflower puree, pineapple salsa red wine jus	<b>215</b>
<b>CHICKEN SUPREME SALTIMBOCCA</b> Chicken stuffed with basil and cream cheese wrapped in prosciutto and served on a Neapolitan potato gnocchi, roasted butternut and olive tapenade	<b>245</b>
<b>SPRINGBOK SHANK</b> Springbok shank cooked in red wine, sweet potato mash, roasted baby seasonal vegetables, tobacco onions and Hanepoot jus	<b>335</b>
<b>TRUFFLE MUSHROOM TAGLIATELLE</b> Sautéed mushrooms, truffled parmesan cream sauce, tagliatelle pasta and parmesan shavings <i>Add back bacon</i>	<b>138</b> <b>35</b>
<b>PRAWN LINGUINE</b> 6 tiger prawns cooked in fennel, caper lemon cream sauce, parmesan shavings and dill cucumber salsa	<b>255</b>
<b>PUTTANESCA PENNE PASTA</b> Penne pasta tossed through tomato ariabiatta, anchovies, calamata olives, cherry tomatoes, basil pesto, parsley, oregano and grated parmesan	<b>255</b>

<b>PAIRING MENU</b> <b>SALMON TROUT NICOISE</b> Sweet indonesian glazed salmon trout served on a warm niçoise salad <i>paired with Kliene Zalze Cellar Selection</i>  <b>WEST COST SOLE THERMIDOR</b> Filleted west coast sole, prawn Thermidor sauce, chateaux potatoes, long stem broccolini, sautéed mushrooms <i>paired with Arniston Bay Sauvignon Blanc</i>  <b>CHOCOLATE FONDANT</b> Baked chocolate fondant, berry coulis and vanilla ice-cream <i>paired with Chamonix Rouge</i>	<b>965</b>
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PAIRING MENU 875

<b>CAPRESE SALAD</b> Fior de Latte mozzarella, plum tomatoes, basil pesto, pine nuts, tomato and basil salsa, balsamic reduction <i>paired with Graham Beck Brut</i>  <b>CONFIT PORK BELLY</b> Confit styled pork belly, pork crackling, apple cider potato fondant, baby carrots, roasted cauliflower puree, pineapple salsa red wine jus <i>paired with Allee Bleue Blue Owl</i>  <b>RED WINE POACHED PEAR</b> pears poached in read wine and served with sticky toffee sponge, chantilly cream and creme anglaise <i>paired with Stellenbosch Vineyards</i>
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DESSERTS

<b>AMARULA TIRAMISU</b> Amarula infused tiramisu with chocolate macaroon	<b>98</b>
<b>BAKED AMERICAN CHEESECAKE</b> Classic american cheesecake with chantilly cream and fresh seasonal berries	<b>105</b>
<b>CHOCOLATE FONDANT</b> Baked chocolate fondant, berry coulis and vanilla ice cream	<b>125</b>
<b>MALVA PUDDING</b> Classic South African dessert with vanilla ice cream and caramel sauce	<b>95</b>
<b>RED WINE POACHED PEAR</b> pears poached in read wine and served with sticky toffee sponge, chantilly cream and creme anglaise	<b>105</b>
<b>CHEFS CAKE OF THE DAY</b> Slice of cake plated with Chantilly cream and berries	<b>95</b>
<b>DRINKS</b>	
Boschendal XO and Espresso / Coffee (single origin Bootlegger)	<b>110</b>
The Macallan Double Cask 12 Year	<b>70</b>
Sydney Back Brandy 15	<b>40</b>
Italian Style Affogato	<b>65</b>