

# The Clipper Restaurant



THE MENU IS AVAILABLE FROM 07H00 UNTIL 22H30. THEREAFTER WE  
SERVE A LIMITED MENU AND THESE ITEMS ARE MARKED WITH A \*



At The Commodore Hotel our passion for food is simple.  
We use the finest fresh ingredients to create unique  
dishes with global influences.

The essence of this food style is flexible to suit the  
individual palate. Should you wish, we can create a dish  
for you with whatever ingredients we have.

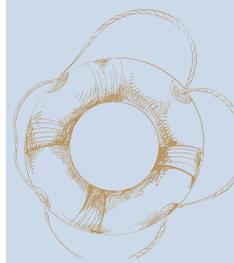
Enjoy the experience.

Jean Pierre Bertholet  
*Executive Chef*

All Room service orders includes a Tray service charge  
for delivery to your room.

All prices on the menu includes 15% Vat.

# Breakfast



## **SLICED FRESH FRUIT**

\* R90

Fresh Seasonal Fruit with a generous serving of Greek Yoghurt and Crunchy Muesli, drizzled with Honey.

## **LIFESTYLE ROLL**

R95

Crisp Bacon, Soft Fried Eggs and Grilled Tomato, on lightly salted Potato Chips, cooked to perfection and served in a Bap Roll.

## **ALL DAY BREAKFAST**

\* R140

Grilled Tomato, juicy Mushrooms, crispy Golden Hash Browns, Strips of Bacon, succulent Pork or Beef Sausage, Baked Beans and your choice of Fried, Boiled or Scrambled 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?

## **CHICKEN LIVERS**

R95

Creamy Pan Fried Sherry Vinegar Chicken Livers served with Garlic Bread.

## **BRIE CHEESE AND CARMELISED 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.

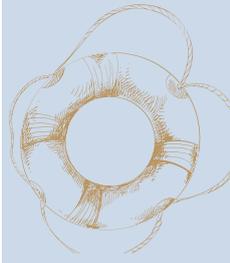
## **TEMPURA PRAWNS**

R150

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**

\* R95

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



## **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.

## **SWEET CHILLI BEEF WRAP**

\* R135

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

## **LAMB KOFTA AND GRILLED HALLOU**

R145

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.



# Sandwiches

Plain or Toasted  
On White, Brown or Gluten-free Bread  
Served with French Fries or Crisps  
(Ciabatta, Forcaccia or Pita Breads ADD R10)

## **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**

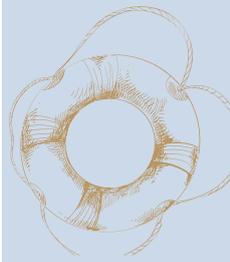
\* R125

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

\* R125

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

## HOME MADE PURE BEEF BURGER

\* R135

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

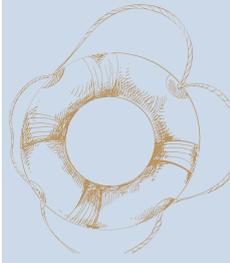
## GRILLED OSTRICH BURGER

\* R145

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**

**\* R125**

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**

**\* R145/R135**

Beef or Chicken Crisp Spring Onion, Pak Choi and Julienne Stir Fry Veg tossed with Chilli, Garlic and Oyster Sauce and Sprinkled with Toasted Sesame Seeds.

## **CREAMY SEAFOOD PASTA**

**R195**

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.



# Mains



## **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**

\* R145

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**

\* R155

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.

## **GRILLED OSTRICH FILLET**

R225

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)**

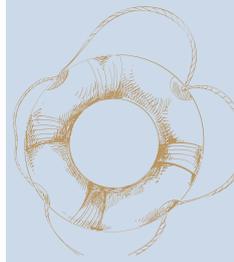
R235

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.

CONT.



# Mains



## **GRILLED NORWEGIAN SALMON**

**R245**

Grilled Norwegian Salmon served with a Creamy Crushed Baby Potato, Sauteed Green Veg and Ginger Soya Dressing.

## **TIGER PRAWNS**

**R255**

Pan fried Tiger Prawns seared with a Lemon Butter and Paprika sauce served with a Spicy Fried Rice.

## **BEEF FILLET (250g)**

**R265**

Succulent Grilled Beef Fillet on a Sweet Potato Puree with Caramelized Shallots, Sweet Potato Veg, Baby Carrots and Mini Yorkshire Pudding served with a Mustard infused Jus.

## **LAMB RACK**

**R275**

Honey Mustard Grilled Lamb Rack, served with a Potato Confit, Carrot Puree, Red Pepper Coulis, Layered in a Herb Crust & Port Red Wine 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**

**R385**

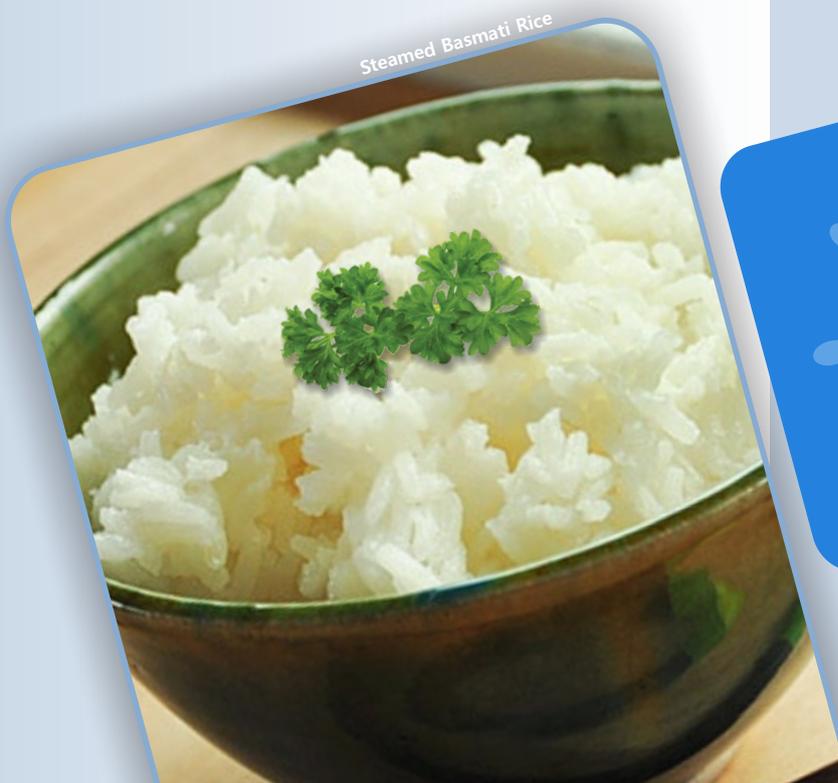
Six grilled tiger prawns, creamy mussels, grilled line fish and fried calamari, perfectly prepared and served with steamed rice or French fries and accompanied by your choice of sauce – lemon butter, garlic butter or peri peri.



# Side Orders



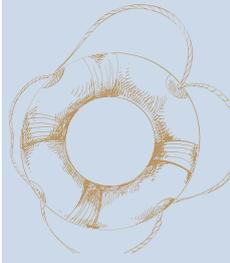
<b>THICK-CUT HOMEMADE CHIPS</b>	<b>* R45</b>
<b>SWEET POTATO CHIPS</b>	<b>* R45</b>
<b>CREAMY MASHED POTATO</b>	<b>* R45</b>
<b>STEAMED BASMATI RICE</b>	<b>* R45</b>
<b>BAKED BUTTERNUT</b>	<b>* R45</b>
<b>MIXED SALAD</b>	<b>* R45</b>
<b>STEAMED BABY VEGETABLES</b>	<b>* R45</b>



Steamed Basmati Rice



# Desserts



**CAKE OF THE DAY** \* R75

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** \* R75

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

**CHOCOLATE NUT SUNDAE** \* R80

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

**VANILLA PANNA COTTA** R85

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

**NOUGAT PARFAIT** \* R90

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

**BAKED APPLE CRUMBLE** R85

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

**NEW YORK CHEESECAKE** \* R90

Classic baked New York cheesecake on a shortbread crust.

**SELECTION OF UNIQUE SOUTH AFRICA CHEESES** R185

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

