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

**HOME MADE PURE BEEF BURGER**  
Pure ground beef and the chef's own special blend of spices combine to tantalise your taste buds.

**GRILLED OSTRICH BURGER**  
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.
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 Caramerlized Shallots, Sweet Potato Veg, Baby Carrots and Mini Yorkshire Pudding served with a Mustard infused Jus.

LAMB RACK  R275

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

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