

BREAKFAST

8:00AM - 11:30AM

SUPER FOODS HEALTHY START BOWLS

AQUA COCO (V/GF) 16

apple juice, lime, blueberries, almonds,
salted cashews, honey, pineapple yoghurt

PURE PASSION (V/GF) 17

coconut, mango puree, granola, pumpkin seeds,
acai berries, banana, figs

ACAI BOWL (V/GF/DF) 17

acai berry, honey roasted granola, seasonal fruits,
toasted chia seeds

HIGH TEA



CLOVER HIGH TEA 45 P/P

a selection of finger sandwiches, sweets & pastries,
scone w/ jam & cream, tea or coffee

LITTLE CLOVER HIGH TEA 15 P/P

ham finger sandwich, mini cheese cracker,
chocolate dipped strawberry, macaroon,
choice of a babyccino, juice or milkshake

DRINKS

HOT

BABYCCINO 2

SHORT BLACK 3.7

MACCHIATO / PICCOLO / LONG BLACK 3.9

CAPPUCCINO / FLAT WHITE / CAFE LATTE 4.1

CHAI LATTE / MATCHA LATTE 4.5

BELGIAN HOT CHOCOLATE / MOCHA / AFFOGATO 5.5

MUG +1

EXTRAS +70¢

soy milk / almond milk / oat milk / lactose free milk / decaf / extra shot / coffee
syrup: vanilla, caramel, hazelnut

POT OF TEA 5.5

Dorchester breakfast / earl grey supreme / Paris / hot cinnamon/
chamomile / peppermint / genmaicha / Jasmine green

COLD

BOTTLE OF WATER 3.5

SPARKLING WATER 4.5

SOFT DRINKS (coke / coke zero / fanta / sprite) 5

ICED LONG BLACK / ICED LATTE 7

ICED COFFEE / ICED CHOCOLATE / ICED MOCHA 8

HOUSE-MADE EARL GREY PEACH ICED TEA 6

HOUSE-MADE FRUITY SODA
PASSIONFRUIT OR RASPBERRY 7

MILKSHAKE (chocolate / strawberry / caramel / vanilla) 7

MANGO SMOOTHIE 8.5

MATCHA FRAPPE 8.5

COOKIES & CREAM FRAPPE 8.5

BERRY BLISS FRAPPE 9.5



CLOVERCAFECO.COM.AU

Clover
CAFE & CO

BREAKFAST

8:00AM - 11:30AM

TOAST (V)	7
choice of white, raisin, sourdough or gluten free w/ clover's signature jams & spreads, served w/ butter	
HOUSE-MADE SCONE	6
1 scone choice of plain or fruit, served w/ jam & cream	
BANANA BREAD	8
lightly toasted w/ butter & creamed panzanella ricotta & manuka honey	
GRANOLA MARTINI (V)	17
bees wax yoghurt, chia seeds, passionfruit curd, granny smith apple sorbet	
TURMERIC OATS (V/GF)	16
brown sugar, pumpkin seeds, coconut yoghurt, macerated figs	
EGGS YOUR WAY (V)	13
2 free range eggs (choose from poached, fried or scrambled) served w/ butter & toasted sourdough	
CLOVERS BENEDICT	21
62°C poached eggs, hollandaise sauce, spinach & fresh herbs w/ bacon or mushroom	
• add lamb shoulder +5 • add huon salmon +6	
SPANNER CRAB & PRAWN OMELETTE	25
3 free range eggs, confit chilli, sautéed kale, fresh lemon, toasted sourdough w/ butter	
• add 1 poached or fried egg +3.5 • scrambled egg +6	
CORN FRITTERS & SMASHED AVOCADO (V)	22
62°C poached eggs, tomatoes, beetroot hummus, fresh mint, bay cress & marinated fetta	
BRIOCHE FRENCH TOAST (V)	22
caramelised banana, fresh honeycomb, pistachio cream, camp maple syrup, seasonal berries	
MAPLE BACON & MILK BUN BURGER	16
fried sunny side free range egg, home-made tomato jam, streaky maple bacon, sea salt	
SMASHED AVOCADO ON TOASTED SOURDOUGH (V)	20
62°C poached eggs, fetta, cucumber salsa, cold pressed olive oil	
LEMON THYME MARINATED MUSHROOMS ON SOURDOUGH (V)	20
Danish fetta, kale, black & white sesame avocado, lemon vinaigrette	

CLOVER BIG BREAKFAST 27

eggs your way, marinated mushrooms, sausage, hash brown, bacon, semi-dried truss tomatoes & sourdough

LUNCH

11:30AM - 4.00PM

BLACK ANGUS BEEF BURGER ON MILK BUN	22
apple jack cheese, pickles, baby cos, truss tomatoes, caramelised onions, special burger sauce, chips	
BUTTER MILK FRIED CHICKEN BURGER	23
panko crumbed & fried breast fillet, fresh slaw, chilli mayo, baby cos, tomatoes, pickled cucumber	
HUON SALMON POKE BOWL	27
marinated & grilled salmon fillet, picked vegetables, tomatoes, cucumber, brown rice, black sesame avocado, fresh lemon	
CLOVER FISH & CHIPS	25
old school crispy batter fillets, home-made tartare sauce, garden salad, chips, house-made baby caper tartare sauce	
LAMB PITA	25
slow cooked pulled lamb shoulder, tzatziki sauce, fresh lemon on warm pitta bread, chips	
SPAGHETTI BOLOGNESE	23
8-hour slow cooked beef ragout, sea salt, cold pressed olive oil, fresh basilico, parmigiano reggiano	
SPAGHETTI GAMBARI	28
marinated Yamba prawns, confit garlic, sea salt, heirloom tomatoes, cracked pepper, fresh parsley, parmigiano reggiano	
NEW YORK SIRLOIN	40
grilled 250g New York sirloin on hot stone, asparagus, chips	
• add creamy mushroom sauce +3	

EXTRAS

MARINATED & GRILLED CHICKEN BREAST	5
HUON SMOKED SALMON	6
COOKED YAMBA PRAWNS	6
AVOCADO HALF / SMASHED AVO	4
MUSHROOMS	4
GRILLED TOMATO	3
BACON	5
HASH BROWN	3
HOUSE FRIES	9
SWEET POTATO FRIES	11
GARDEN SALAD	14

SALADS

ANCIENT GRAINS (V/GF/DF)	20
apple poached quinoa, chickpeas, kale, chia seeds, marinated fetta, mint, pickled cauliflower, fresh pomegranates	
• add smoked salmon +6	
• add cooked yamba prawns +6	
• add lamb shoulder +5	
GRANOLA TWICE COOKED BAKED PUMPKIN (V)	19
creamed honey ricotta, pumpkin seeds, lemon oregano vinaigrette, honey roasted cashews	
CLASSIC CHICKEN CAESAR SALAD	23
baby cos, shaved parmesan, chicken breast, crispy bacon, toasted croutons, parmesan aioli & poached egg, sea salt	

PIZZAS

GARLIC PIZZA (V)	15
fresh rosemary, mozzarella, sea salt, parsley, cracked pepper, extra virgin olive oil	
MARGHERITA (V)	16
slow cooked tomato sugo w/ tomatoes, fresh basil, sea salt, mozzarella, extra virgin oil	
VEGETARIAN (V)	22
slow cooked tomato sugo, marinated olives, asparagus, tomato, mushroom, mozzarella, fresh basil, lemon zest	
BBQ CHICKEN	23
BBQ sauce base, marinated chicken breast, caramelised onion, roasted cashews, baby spinach, mozzarella, capsicum puree	
SUPREME	25
slow cooked tomato sugo base, ground wagyu beef, caramelised onion, Roma tomatoes, mushrooms fresh chilli, marinated olives	
YAMBA PRAWN	27
slow cooked tomato sugo base w/ marinated prawns, Roma tomatoes, confit chilli, soft herbs, mozzarella, fresh lemon	

KIDS

CHICKEN NUGGETS & CHIPS	12
FISH & CHIPS	13
CHEESEBURGER & CHIPS	12
HAM & CHEESE TOASTIE	10

15% SURCHARGE ON PUBLIC HOLIDAYS