

STARTERS

PICO, GAUC & CHIPS	14	TUNA STACK	16
Fresh cut tomatoes, onion, garlic & cilantro with lime & fresh guacamole served with housemade corn tortilla chips		Ahi Tuna, avocado, tomato & onion dressed in a sweet soy glaze served with housemade tortillas & mango puree	
GARLIC PARM FRIES	10	BRUSCHETTA	15
Fries tossed with garlic, parmesan, house blend herbs & house-made garlic aioli		Toasted bread topped with tomatoes, parmesan, garlic, basil & balsamic drizzle	
SPINACH DIP	15	STUFFED MEATBALLS	16
Classic spinach dip with a garlic twist & sourdough		Pork & beef loaded with garlic & herbs, slow cooked in tomato sauce, served with garlic bread	
GARLIC PRAWNS	17	BOWL OF SOUP	12
Sautéed with white wine & butter served with garlic bread		DU JOUR	
		STARTER SOUP	6

SALADS

CLOVE HOUSE SALAD	16	AHI TUNA POKE	20
Local mixed greens with pecans, feta & a blueberry vinaigrette		Ahi tuna, vibrant shaved vegetables, greens & rice in a sweet soy glaze topped with wonton crisps	
Half Clove	9	WILD MUSHROOM SALAD	17
CAESAR SALAD	16	Beets, shimeji & king oyster mushrooms with feta & mixed greens mixed with creamy spinach dressing	
Romaine, candied bacon, parmesan & croutons tossed in a garlic caesar dressing		RANCHERO SALAD	24
Half Caesar	9	Blackened salmon, monetary jack, tomato, cucumber, cabbage & avocado served on mixed greens with cilantro lime dressing topped with tortillas & chipotle sour cream	
ADD-ONS			
CHICKEN	7		
PRAWNS	8		
AHI TUNA	8		
SALMON	8		
BREAD	2		

BRUNCH 1130-2PM

CHEF'S BREAKFAST BOWL	19	WAFFLES	14
Two fried eggs on crispy potato hash with chorizo, red peppers & caramelized onions accompanied by a spring salad & local blueberry vinaigrette		PARKER'S WAY One massive waffle topped with fresh fruit & sweet cream cheese whip	
AVOCADO TOAST	10	JASPER'S WAY	22
Two slices sourdough toast topped with tomato, sliced avocado, crispy onions & balsamic glaze		A waffle with fried chicken & pickled cabbage	
		CLOVE BURGER WITH A FRIED EGG	25
		CANADIAN BLT WITH A FRIED EGG	21

THE CLOVE

Served with soup or salad or fries
substitute Parmesan fries \$3 or Turbo fries \$2.50

CANADIAN BLT

19

Local maple cheddar, candied
bacon, lettuce, tomato & garlic
aioli on toasted sourdough

WARMED BEET

18

Beets, mushrooms, microgreens &
feta topped with spinach dip
spread on sourdough

CLOVE BURGER

23

House-made beef patty, candied
bacon, monterey jack &
caramelized onions, garlic aioli on a
brioche bun

BEER BATTERED COD

20

Two pieces of house battered Cod
served with fresh tarter sauce &
pickled cabbage

ONE PIECE COD

15

ADD EXTRA PIECE COD

5

FRIED CHICKEN

23

Crispy chicken marinated in
buttermilk & pickle brine with
house pickled cabbage on a brioche
bun

CHORIZO GRILLED CHEESE

20

Sausage, bell pepper, caramelized
onions, monterey jack & feta on
sourdough

BIRRIA TACOS

23

Slow cooked beef with Mexican
chilis topped with cheese in
flour tortillas served with broth
for dipping & cilantro lime aioli

ADD-ONS

JACK CHEESE	3
BACON	4
MUSHROOMS	3
GRAVY	3

BOWLS

FRIED RICE

25

Jasmine rice, carrots, cilantro,
peas, cabbage, garlic &
mushrooms tossed in sweet soy
glaze topped with crispy onions
with your choice of chicken or
prawns

SPAGHETTI

23

The Clove garlic stuffed pork &
beef meatballs served over
spaghetti with fresh basil,
parmesan & garlic bread

THE CLOVE CURRY

24

Garlic, tomato & green chili curry
with cream served on rice & house
naan with your choice of prawns,
chicken or mushrooms

MUSHROOM MAC & CHEESE

22

A blend of shimeji & king oyster
mushrooms in a creamy garlic &
monterey jack cheese sauce
finished with truffle oil & garlic
bread

JAMBALAYA

26

Creole style with chicken,
chorizo, prawns, the holy trinity
& tomatoes tossed with rice &
garlic bread

LUCYS PASTA

24

Spicy chorizo & braised beef
with jalapeños, roasted red
peppers & onions in a chili &
tomato sauce served with crispy
onions & garlic bread

Please inform us of any allergies