

Clink

RESTAURANT & BAR

SHARING SET MENU

3 COURSES \$55 PP ~ STARTER, MAIN AND DESSERT

A SELECTION OF ALL THESE DISHES WILL BE PLATED PER 4 GUESTS

TO BEGIN

Antipasto platters with fresh and cured meats, seafood, roasted and pickled veges, olives, house smoked treats, fresh ciabatta, crackers and a selection of spreads

OR

Selection of: salt and pepper squid with Japanese mayo; Duck confit spring rolls and parmesan and herb flatbreads

MAINS

Roast lamb rump with caramelised oranges and caper parsley sauce

Fresh fish, crispy skinned with béarnaise sauce

Sautéed broccoli with toasted almonds and pecorino

Duck fat roasted potatoes with rocket and parmesan

Roast mushrooms and pumpkin with feta and basil

DESSERT

Eton mess - vanilla meringue, berries, whipped cream, passionfruit syrup, chocolate shards

Rich dark chocolate cake, raspberry coulis, coffee anglaise, chocolate ice cream

Caramelised lemon tart, smashed berries, whipped cream, chocolate ganache

