

SMALL PLATES



House made ciabatta w dips	12.5
Parmesan, herb flat bread w garlic butter	12.5
Warm marinated olives with feta and herbs *	10.5
Salt and pepper squid w Japanese mayo **	13.5
Duck confit spring roll, sweet chilli, soy glaze	15.5
Pulled pork, prawn and chilli dumplings w fresh coriander, chilli sauce	14.5
Jamaican jerk spiced chicken, habanero chilli aioli, crushed toasted peanut, coriander *	15.5
Duck liver parfait w toasted ciabatta, pickled julienne veges, fruit paste **	16.5
Prawn, fresh fish and mussel chowder w toasted ciabatta **	small - 14.5/ large - 18.5
Pulled beef croquettes w horseradish aioli *	14.5
Pork, fennel, lemon meatballs, manchego cheese, spicy house tomato sauce, cress *	13.5
Potato and herb gnocchi, toasted pinenuts, sage butter, shaved pecorino, microgreens	14.5
Antipasto platter - to share with a selection of cured meats, cheeses, marinated veges, seafood and other delights depending on season and whim of chef ** (Suitable for 4 to share as a starter or for 2 as main)	49.5

* Gluten Free

** Gluten Free On Request

15% Surcharge on Public Holidays

Shared Plates

the idea is to share and add on a couple of sides

Lemon, garlic, chilli whole roasted chicken, date puree, roasted red peppers, crispy pancetta *	31.5
Chargrilled wakanui rib eye, candied beetroot, red wine jus *	32.5
Slow cooked lamb, Israeli couscous, pickled cucumber, yoghurt, toasted almonds *	33.5

Side Dishes – all 8.5

Honey roast carrots, haloumi, raisins and herbs *
Fried broccoli, feta, toasted almonds *
Duck fat roast potatoes, shaved parmesan, rocket *
Roast mushrooms, crispy bacon, basil pesto *
Candied beetroot, toasted walnuts, gorgonzola *
Whipped creamy potatoes, garlic butter, shaved parmesan, truffle oil *
Fries w house made sauce and aioli *

Main Plates

no need to add or to share

Fish of the day - created fresh every day**	market price
Aged Wakanui beef fillet, lemon rosemary potatoes, roast garlic puree, charred courgette, whiskey sauce *	39.5
Baked Sicilian eggplant and tomato lasagne, soft garlic polenta, tomato basil reduction, balsamic roasted vine tomato, parmesan cracker	32.5
Slow roasted pork belly on coconut pumpkin puree, baby carrots, apple and celeriac remoulade *	36.5
Trust the chef – 5 courses of fresh and seasonal inspirations from the chef **	65 per person

Minimum 2 people // Wine Match \$30pp

MADE TO ORDER PIZZAS



PIZZAS

All pizzas are made to order on thin crust base with fresh tomato sauce and mozzarella cheese.
Gluten free base add 3.5 – one size available and is slightly bigger than the small

	SMALL	LARGE
Guilty		
Fresh fish, prawns, chorizo, mussels and herbs	18.5	31.5
Incarcerated		
Prosciutto, blue cheese, red onions, mushrooms and olives	19.5	32.5
Shank		
Roast pumpkin, olives, spinach, red peppers, roast onion and feta	16.5	29.5
Nark		
Spicy marinated chicken, caramelised onion, red peppers and coriander	16.5	29.5
Solitary		
Cherry tomato, basil and mozzarella	14.5	22.5
Convict		
Chargrilled lamb, red onion, feta and baby spinach	19.5	32.5
Jailbird		
Duck confit w spring onion, mushroom, smoked chilli, red peppers	19.5	32.5

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DESSERTS



Vanilla bean crème brulee tart, blackberries and citrus mascarpone	13.5
Clink sundae, warm chocolate chip cookie, vanilla bean ice-cream, chocolate sauce, whipped cream, candied peanuts **	12.5
Spiced apple, walnut and raisin crumble with walnut praline and warmed Crème Anglaise	13.5
Rich dark chocolate and cherry tart, poached pear sweet chutney, vanilla bean ice cream, red wine syrup, pistachio tuile	13.5
Affogato with vanilla bean ice-cream, espresso, biscotti and a liqueur of your choice**	16.0
The cheese plate – Each week the chef goes out and hand selects a perfectly ripe cheese**	16.5

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English breakfast, earl grey, camomile, peppermint, sencha green and berry	all 4.0
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ALLPRESS COFFEE

Short Black	3.5	Long Black	3.5	Macchiato	4.0
Cappuccino	4.0	Latte	4.5	Flat White	4.0
Americano	4.0	Hot Chocolate	4.5	Mocha	5.0
Chai latte	4.5	Almond	0.5	Vanilla shot	0.5

Thank you for dining with us we hope you enjoyed your Clink Experience.

One account per table, additional accounts \$1.5 each

We accept Cash/ Visa/ MasterCard

American Express 2% surcharge

DESSERT WINES ♦ PORTS ♦ COGNACS

DESSERT WINES

		Glass 90ml	Bottle
Brookefields Indulgence Viognier	Marlborough	13.75	55.0 375ml
Main Divide Pokhiri Pinot Gris	Waipara	7.50	52.0 750ml
Paul Jaboulet Muscat	France	13.80	55.0 375ml

PORT and SHERRY

		Glass 60ml	Bottle
Quinta de la Rosa Tawny/ Ruby Port	Portugal	12.5	
Quinta de la Rosa LBV 2011	Portugal		80.0
Barros Tawny 10 YO Port	Portugal	14.5	
Dows Vintage 1997	Portugal		300.0
De Bortoli Old Boys 21yo Tawny	Australia		110.0
Valdespino Pedro Ximenez Sherry	Spain	11.5	

COGNAC and ARMAGNAC

		Glass 45ml
Remy Martin V.S.O.P.	France, Cognac	15.0
Remy Martin X.O.	France, Cognac	40.0
Darozze 12YO	France, Armagnac	16.0
Darozze 20YO	France, Armagnac	19.0

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