

## SMALL PLATES



*Please advise waitstaff of any food allergies*

House made ciabatta w miso butter, pesto	13.0
Parmesan and herb flat bread w garlic butter	13.0
Marinated olives w chilli and feta *	11.5
Salt and pepper squid w Japanese mayo **	15.5
Basil and mozzarella arancini w salsa verde *	14.5
Twice cooked crispy chicken, toasted sesame, nam jim sauce, coriander **	16.5
Ginger chicken and coriander dumplings w smoked chilli, spring onion, sweet soy reduction	15.5
Duck liver parfait, quince paste, toasted ciabatta, pickled cornichons **	19.5
Spicy fish and prawn tacos w red onion and tomato salsa, charred lime, coriander **	16.5
Pepper crusted beef carpaccio, crispy nori, wasabi crème fraiche, kimchi, watercress *	17.5
Herb crumbed eggplant, fried haloumi, beetroot pesto, fresh basil **	15.5

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) 52.0

Vegan alternatives available please ask waitstaff

\* Gluten free but may not be suitable for Coeliac please ask

\*\* Gluten free on request but may not be suitable for Coeliac

## DINNER MAINS



House made fettucine, garlic roast chicken, crispy pancetta, white wine cream sauce, shaved parmesan	30.5
Seafood paella, fresh fish, green lipped mussels, prawns, chorizo and crusty bread *	32.5
Roast vegetable salad w crispy chickpeas, toasted seeds, fresh herbs, blackened corn, sumac and beetroot pesto w sesame crackers *	26.5
Chargrilled jerk chicken salad w feta, orange toasted nuts, baby beetroot and fresh herbs *	28.5
Canterbury lamb loin w roasted vegetables, fondant potatoes, red wine jus and black garlic aioli *	37.0
Fish of the day	market price **
Hereford beef fillet, creamy mash potatoes, sautéed seasonal greens, crispy onions, rich red wine jus *	39.5
Chargrilled aged ribeye, duck fat potatoes, baby spinach, salsa verde, jus *	37.5
Trust the chef – 5 courses of fresh and seasonal inspirations from the chef **	70.0 per person
	Minimum 2 people // Wine Match 30.0 pp

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## SIDE DISHES



Seasonal veges w garlic, butter, toasted pinenuts, fresh herbs	10.0
Pear, rocket, walnut salad w blue cheese dressing	10.0
Honey roasted carrots, fried haloumi, minted raisins	10.0
Duck fat roasted potatoes w shaved parmesan, aioli	10.0
Shoestring fries w house made tomato sauce, aioli	9.0

## PIZZAS

All pizzas are made to order on thin crust base with house tomato sauce, grated mozzarella cheese.  
Gluten free base add 3.5 – only available with large.

	MEDIUM	LARGE
<b>Guilty</b>		
Fresh fish, prawns, smoked salmon, mussels and herbs	21.0	33.0
<b>Incarcerated</b>		
Prosciutto, blue cheese, red onions, mushrooms and olives	21.0	33.0
<b>Shank</b>		
Chargrilled veges, spinach, roast onion and feta	21.0	33.0
<b>Nark</b>		
Spicy marinated chicken, caramelised onion, red peppers and coriander	21.0	33.0
<b>Solitary</b>		
Tomato, fresh basil and buffalo mozzarella	20.0	28.0

## DESSERTS



Eton Mess w house made meringues, berry compote, vanilla cream, flaked chocolate*	14.5
Valrhona chocolate terrine, raspberry sorbet, pistachio crumb, whipped cream*	15.0
Burnt lemon tart, marmalade syrup, candied citrus, coconut cream*	15.0
Clink summer sundae w cherry nougat, almond praline, chocolate ganache and cream	14.5
Affogato with ice cream, espresso, orange and almond biscotti and a liqueur of your choice** go mocha with valrhona chocolate melted into espresso add 1.0	16.0
Blue cheese mousse w gingerbread biscotti, pistachio praline, drizzled honey perfect with a glass of dessert wine	16.0
ALLPRESS COFFEE from 3.5	
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English breakfast, earl grey, camomile, peppermint, sencha green, sakura rose, berrylicious	
Spiked Coffee – your choice of liqueur with espresso and whipped cream	12.0
Boozy Hot Chocolate – Bourbon infused hot chocolate with spiced cream	12.0

We have a lovely selection of late harvest wines, muscats, ports and cognacs – please see beverage list

Thank you for dining with us we hope you enjoyed your CLINK experience.

Follow us on Facebook if you would like to hear about our dining specials and events.

One account per table – additional accounts 1.5 each

A 2% surcharge is applicable on American Express

[www.clink.co.nz](http://www.clink.co.nz)