

LUNCH MENU

SMALL PLATES

SALT AND PEPPER SQUID 19.5

Kimchi mayo and grilled citrus GFA

FLATBREAD 14.5/17.5

With parmesan, garlic butter, fresh herbs GFA

CLINK FRIED CHICKEN 21.5

Tamarind soy glaze, pickled shallots and chilli aioli GFA

DUMPLINGS 19.5

Pork and prawn OR ginger, chilli and mushroom dumplings with a red pepper, spring onion, black vinegar and sweet soy reduction VGA

DUCK LIVER PARFAIT 23.0

Served with house pickles, fried bread and roasted grapes GFA

PRAWN CAKES 22.5

With a lime, coriander, mint, chilli and soy dressing with toasted peanuts

BRUSCHETTA 19.5

Toasted brioche topped with avocado, smashed edamame, ricotta, pickled chilli, basil leaves and tomato gel

FISH CRUDO 22.5

Market fish with blood orange, shaved fennel, chilli and lemon

BEEF CARPACCIO 22.0

Finely sliced beef fillet with a radish and apple salad and a sesame and coriander dressing GF

ANTIPASTO

A delicious platter to share with a selection of cured meats, cheeses, marinated, veges, seafood and other delights depending on season and whim of chef GFA 70.0

MAINS

STEAK SANDWICH 38.5

Chargrilled beef fillet on toasted ciabatta with bacon chilli jam, blue cheese, aioli and mesculin

HARVEST SALAD 35.5

Roasted pumpkin, baby carrots, crispy chickpea, roasted red pepper, goats' cheese, toasted seeds, baby spinach with lemon hummus GF VGA
add - chicken \$8 smoked salmon \$8 or halloumi \$7

FISH OF THE DAY market price

Ask your server for today's special GFA

RISOTTO 36.5

Spring pea and broad bean risotto with lemon crème fraîche, fresh rocket, and pecorino GF VGA

RIBEYE ON THE BONE 125.0

Chargrilled grass-fed 800g ribeye on the bone with your choice of two sides and sauce
peppercorn - chimichurri - red wine jus GF

PIZZAS

INCARCERATED 27.5/ 36.0

Prosciutto, chorizo, mushroom, red onion, blue cheese, and thyme

CONVICT 27.5/ 36.0

Roast pumpkin, caramelised onion, peppers, beetroot, feta, spinach VGA

SOLITARY 27.5/ 36.0

Cherry tomato, basil and bocconcini

GUILTY 27.5/ 36.0

Hot smoked salmon, garlic prawns, fresh fish, capers, spring onion and rocket pesto

NARK 27.5/ 36.0

Chargrilled chilli chicken, spring onion, roasted red peppers, coriander, cashews

SHANK 27.5/ 36.0

Slow roasted lamb, caramelised onion, spinach, charred red peppers, tzatziki

OPTIONS

Gluten free base add 3.5

Vegan cheese add 2.0

Extra toppings add 3.0

Please advise staff of any dietary requirements
GF may not be suitable for coeliacs please check
15% surcharge on public holidays

SIDES

Shoestring fries with house tomato sauce GF 12.5
Add - aioli 2.0 or truffle oil and parmesan 2.0

Seasonal greens with toasted almonds, garlic butter and fresh herbs GF VGA 15.5

Maple roasted spring carrots with whipped ricotta and preserved lemon GF VGA 15.5

Pear and hazelnut salad with rocket and blue cheese GF VGA 16.0

Duck fat roasted potatoes with shaved parmesan, fresh herbs and aioli DF 15.5

DESSERTS

PANNA COTTA 18.5

Roasted strawberry panna cotta with strawberry gel, hazelnut crumb, vanilla tuille and mint

CHEESECAKE 18.5

Chocolate and coffee cheesecake with Frangelico syrup, milk chocolate, brown butter mousse and chocolate shards

CLINK SUNDAE 17.5

Vanilla bean ice cream sundae with warm chocolate sauce, macerated berries, whipped cream, candied hazelnuts and chocolate shards

LEMON TART 18.0

Caramelized lemon tart with fresh raspberries, pistachio brittle and Chantilly cream

CHOCOLATE TART

Dark chocolate ganache tart with coffee mousse, tahini cream and sesame brittle

TRUFFLES 9.5

Chocolate and rum truffle with flaky sea salt GF

AFFOGATO 12.5

Affogato with pistachio cranberry shortbread, vanilla bean ice cream and coffee GFA VGA
Add a liqueur 7.5

CHEESE

Served with crackers, toasted ciabatta, fruit paste and a chutney of the moment GFA
Blue cheese with poached pear
Goats cheese drizzled with warm honey
1 cheese 16.0 - 2 cheeses 24.0

COFFEE & TEA

T LEAF TEA 5.0

English Breakfast, Earl Grey, Camomile, Peppermint, Sencha Green, Sakura Rose, Berrylicious

ALLPRESS COFFEE

Short Black/ Long Black/ Americano - from 5.0

Flat White/ Latte/ Cappacino - from 5.5

Hot Chocolate/ Chai Latte 6.0

Mochaccino 6.5

Iced Latte/ Iced Mocha/ Iced Chai - ADD 1.0

Add vanilla/ caramel/ Honey/ Decaf - 1.0

Coconut milk/ Oat milk/ Runny Cream 1.0

BRUNCH COCKTAILS

BLOODY MARY 17.0

House spiced tomato juice, vodka, pickled veges

MIMOSA 15.5

Prosecco with blueberry and pink grapefruit

APEROL SPRITZ 18.0

Aperol, prosecco and soda

PLEASE SEE OUR BEVERAGE MENU FOR OUR SIGNATURE COCKTAILS

ZERO PROOF COCKTAILS

MANGO MINT MULE 12.5

Mango puree, mint, lime, soda

GARDEN COOLER 12.5

Muddled cucumber, mint, apple juice and soda

BERRY FALLS 16.5

Warner's Pink Berry 0%, blackberries, basil, lime, sugar and whites

JUNIPER JOY 16.5

Warner's Juniper Double Dry 0%, orange, lime, honey, cranberry and ginger beer

