



breakfast

* GF // ** GF ON REQUEST

EGGS ON TOAST	12.5
2 EGGS YOUR WAY W CRISPY BACON, TOASTED CIABATTA, TOMATO CHUTNEY**	
FRENCH TOAST	17.5
SPICED BRIOCHE W POACHED PEARS, DRIED RASPBERRY, ALMONDS, CREAM, MAPLE SYRUP	
CHORIZO EGGS	18.5
FRIED POTATOES W CHORIZO, RED ONION, RED PEPPERS & HERBS W POACHED EGGS, TOMATO SALSA, SIRACHA AIOLI & SHAVED PARMESAN**	
OMELETTE	19.0
HOT SMOKED SALMON, GRUYERE, CREME FRAICHE & CHIVE 2 EGG OMELETTE ON TOASTED SOURDOUGH W RED PEPPER CHUTNEY **	
VEGAN BREAKFAST BOWL	18.5
SAUTEED POTATOES, TOMATOES, MUSHROOMS, SPINACH FRESH HERBS & CRISPY CHICKPEAS W FRIED SOURDOUGH **	
MUSHROOMS	19.5
THYME & GARLIC ROASTED MUSHROOMS W PINENUTS, PECORINO, POACHED EGGS ON FRIED SOURDOUGH ** VG **	
BIG BREAKFAST	24.5
2 EGGS, CRISPY BACON, SAUTEED POTATOES, SAUSAGES, TOMATOES, MUSHROOMS & FRIED SOURDOUGH **	

sides

BREAKFAST SIDES

MUSHROOMS 5.5 / BACON 6.0 / TOMATOES 5.5 / SOURDOUGH TOAST 5.0 HOT SMOKED SALMON 6.5	
SHOESTRING FRIES	9.0
W AIOLI, HOUSEMADE TOMATO SAUCE & AIOLI *	

lunch menu from 12pm small plates

FLATBREAD	12.5
W PARMESAN & GARLIC BUTTER OR CARAMELISED ONION & FETA	
OLIVES	12.5
MARINATED W CHILLI & FETA *	
CRISPY CHICKEN	15.5
HARISSA MARINATED CHICKEN W TOASTED COCONUT, CHIPOTLE AIOLE & CORIANDER	
SALT & PEPPER SQUID	15.5
W CHILLI SALT & JAPANESE MAYO ** **	
DUMPLINGS	16.0
PORK & PRAWN W BLACK VINEGAR, CHILLI OIL & SPRING ONIONS	
DUCK LIVER PARFAIT	19.5
W QUINCE PASTE, TOASTED CIABATTA & PICKLED CORNICHONS **	
CROQUETTES	14.5
ROAST MUSHROOM & THYME CROQUETTES W HORSERADISH AIOLI	

large plates

CHICKEN	24.5
PARMESAN & HERB CRUMBED SCHNITZEL W CAPER, ANCHOVY BUTTER, SALSA VERDE & SLAW **	
FISH OF THE DAY	29.5
PAN ROASTED WITH GARLIC SAUTEED SEASONAL GREENS & A RED ONION & TOMATO SALSA*	
RIBEYE	28.5
HARISSA MARINATED RIBEYE W CHERMOULA, ROCKET, TOASTED PINENUTS, FRESH HERBS, GARLIC GREEN BEANS & CRISPY POTATOES *	
HARVEST SALAD - CREATED DAILY *	24.5
ADD HOT SMOKED SALMON/ CHICKEN 6.5	
FRESH PASTA	27.5
SAUTEED PRAWNS, FRSH HERBS & CHORIZO IN A LEMON, CHILLI & GARLIC OLIVE OIL	

GREENS	10.5
SEASONAL GREEMS W TOASTED PINENUTS, GARIC & MINT LABNEH *	
SALAD	10.5
GRILLED PEAR, TOASTED HAZELNUTS, ROCKET & GORGONZOLA **	
POTATOES	10.5
GARLIC & DUCKFAT ROASTED POTATOES W ROSEMARY SALT, SHAVED PARMESAN *	



ANTIPASTO
SELECTION OF CURED MEATS,
CHEESES, MARINATED AND ROASTED
VEGES, CRACKERS, BREAD & OTHER
SEASONAL DELIGHTS AT THE WHIM OF
THE CHEF
52.50

brunch sippers

ALLPRESS COFFEE from 4.0 add soy/ almond 0.7	
T LEAF T from 3.5	
BLACK / GREEN / FRUIT TEAS SMOOTHIE	9.0
PLEASE ASK FOR TODAY'S CREATION	
BLOODY MARY	15.5
VODKA, HOUSE SPICED TOMATO, CELERY SALT, OLIVES	
APEROL SPRITZ	14.5
APEROL, PROSECCO & SODA	
GIN & BERRY BRAMBLE	15.5
GIN, BLUEBERRIES, LEMON JUICE, BLACKBERRY LIQUEUR	
MANGO MULE - XERO PROOF	8.5
MANGO PUREE, FRESH LIME, MINT & SODA	
PINK SIN FIZZ - XERO PROOF	12.0
LYRES LONDON DRY & ITALIAN ORANGE W ELDERFLOWER TONIC	
JUICES	4.5
APPLE - PINEAPPLE - ORANGE - TOMATO - CRANBERRY - RUBY RED GRAPEFRUIT	
SOFT DRINKS	4.0
COKE - LEMONADE - TONIC - COKE - COKE NO SUGAR - SODA - GINGERALE	
FENTIMANS JIGGERS	8.5
MANDARINE & SEVILLE ORANGE OR OLD ENGLISH ELDERFLOWER	
BUNDABERG GINGERBEER	6.0

pizzas from 12pm

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

GUILTY	
FRESH FISH, GARLIC PRAWNS, CHORIZO & HERBS	21.0/ 33.0
SHANK - VEGETARIAN	
ROAST SWEET POTATO, SPINACH, CARAMELISED ONION & SPICED CAULIFLOWER	21.0 / 33.0
NARK	
HARISSA ROASTED CHICKEN, CARAMELISED ONIONS, RED PEPPERS & CORIANDER	21.0 / 33.0
SOLITARY	
TOMATO, FRESH BASIL, BOCCONCINI	20.0 / 28.0
INCARCERATED	
PROSCUITTO, CHORIZO, BACON, RED ONIONS & MUSHROOMS	21.0 / 33.0

desserts

Please see our evening menu for our seasonal dessert offerings

For our full range of wines,
beers, cocktails & spirits
please see our beverage list

Clink is a great venue for small
or large functions. Let us help
you create the perfect event.
E: info@clink.co.nz