

LUNCH

SMALL PLATES

OLIVES 13.5

Warm olives with fresh herbs and feta +vga

CIABATTA 13.0

With tumeric and cumin hummus ++vg

SALT AND PEPPER SQUID 17.0

Served with housemade japanese mayo ++

FLATBREAD 13.5

Parmesan and herb flat bread with garlic butter

CROQUETTES 17.5

Slow cooked beef cheek croquettes with gruyere cheese sauce and parmesan ++

FRIED CHICKEN 18.0

Crispy chicken, toasted peanuts, Nam Jim, coriander, aioli ++

PRAWNS 18.5

Chilli and garlic prawn skewers, chimichurri, toasted coconut, siracha aioli ++

BEEF 18.5

Marinated beef skewers, turmeric hummus, caramelised onion +

EGGPLANT 18.0

Chargrilled eggplant, cauliflower couscous, pomegranate reduction, lemon tahini dressing +vg

PARFAIT 22.0

Duck parfait served with quince paste, pickles and toasted ciabatta ++

ANTIPASTO 60.0

A selection of cured meats, cheeses, marinated. veges, seafood and other delights depending on season and whim of chef ++

MAINS

STEAK SANDWICH 31.5

Chargrilled steak on toasted ciabatta with mesculin, caramelised onion and tomato chutney ++

FISH OF THE DAY market price

Ask your server for today's special ++

HARVEST SALAD 29.5

Roasted pumpkin, cauliflower, red pepper and baby carrot salad with toasted seeds, spinach and cumin labneh +vg

ADD chicken / house hot smoked salmon 7.0

MUSHROOM RISOTTO 30.5

Slow roasted mushrooms with caramelised leeks, baby spinach, blue cheese crumb and toasted pinenuts with shaved parmesan +vga

PIZZAS

CONVICT 23.0/ 35.0

Roast pumpkin, caramelised onion, peppers, beetroot, feta and spinach vga

INCARCERATED 23.0/ 35.0

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

GUILTY 23.0/ 35.0

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

NARK 23.0/ 35.0

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

SOLITARY 23.0/ 33.0

Cherry tomato, basil and bocconcini

SHANK 23.0/ 35.0

Lamb, caramelised onion, spinach, charred red peppers, tzatziki

OPTIONS

Gluten free base add 3.5

Vegan cheese add 2.0

Extra toppings add 2.0



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

SIDES

Roasted cauliflower with chilli toasted peanuts and coriander +vg 12.5

Poached pear, blue cheese and toasted hazelnut salad + 13.0

Sauteed seasonal greens with garlic butter and herbs +vga 12.5

Roasted pumpkin with lemon yoghurt and toasted pinenuts +vg 12.0

Shoestring fries with house tomato sauce and aioli 10.0

Duck fat potatoes, cheese sauce with shaved parmesan and herbs 13.0

DESSERTS

BRULEE 18.0

Vanila crème brulee with macerated raspberries and whipped cream +

SUNDAE 16.5

Clink sundae with toffee nuts, caramel sauce, Chantilly cream and chocolate +

CRUMBLE 17.5

Spiced apple crumble with toasted nut and coconut crumble vanilla bean ice cream or coconut vanilla yoghurt +VG

CAKE 17.5

Date, banana and sesame cake with tahini cream cheese frosting, caramelised banana, maple toffee crisp, vanilla anglaise

CHEESECAKE 17.5

Rich dark chocolate baked cheesecake, candied walnuts, chocolate curls, dried raspberry, Chantilly cream +

AFFOGATO 12.5

Affogato with vanilla ice cream, espresso, cinnamon churros ++
Add a liqueur 7.5

TRUFFLES 8.5

Spiced rum and chocolate truffles (2) +

CHEESE

Cheese plate with crackers, toasted ciabatta, fruit paste, chutney of the moment

1 cheese 16.0

2 cheeses 24.0

3 cheeses 32.0

COFFEE / TEA / SMOOTHIES

T LEAF TEA 4.5

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

ALLPRESS COFFEE from 4.5

We use blue milk
Oat Milk add 0.70c
Flat white
Latte

Cappacino
Mochacino
Hot chocolate

Iced Latte
Chai Latte
Add vanilla, caramel \$0.5
Takeaway add \$1

SMOOTHIES 11.0

Chocolate, peanut butter, banana, milk
Spinach, avocado, pineapple, mango, ginger and orange
Lemon, blueberry, banana, milk
Add Hemp protein 1.0

BRUNCH COCKTAILS

BLOODY MARY 16.0

House spiced tomato juice, vodka, pickled veges with Tajin rim

BRAZILLIAN BREEZE 15.0

Tequila, coconut rum, cucumber and pineapple juice

CLINK SPRITZ 12.0

Spiced pomegranate and rosemary gin spritz

ZERO PROOF

HIGH TEA 12.0

Chamomile tea, pineapple juice, fresh lemon. honey syrup

MANGO MINT MULE 12.0

Mango puree, mint, lime, soda

LYRES SPRITZ 15.0

Spiced pomegranate and rosemary syrup, Lyres Gin, grapefruit soda



ASK
ABOUT
OUR
WEEKLY
RITUALS