

LUNCH MENU

SMALL PLATES

SALT AND PEPPER SQUID 18.5

Pink peppercorn and horopito salted crispy squid wasabi mayo, grilled lemon GFA

FLATBREAD 14.5/17.5

With parmesan, garlic butter, fresh herbs GFA

CLINK FRIED CHICKEN 21.5

Crispy chicken, toasted peanuts, coriander, Nam Jim, pickled cucumber and aioli GFA

DUMPLINGS 18.5

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

CROQUETTES 20.5

Beef cheek croquettes, horseradish emulsion, parmesan crisp and pickled shallot GFA

GNOCCHI 19.5

Herb and pumpkin gnocchi with baby spinach, roasted mushroom, toasted pinenuts, fresh basil, and shaved parmesan

CRISPY SALMON 20.5

Crispy skinned Akaroa salmon on a smoked pistachio, chilli and citrus labneh with crispy lavosh GFA

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

GRAZE

'Trust the Chef' style 2 course shared plates minimum two people GFA VA VGA 45.0 pp

MAINS

STEAK SANDWICH 37.5

Chargrilled beef fillet on toasted ciabatta with mesculin, caramelised onion, horseradish aioli and tomato chutney GFA

HARVEST SALAD 35.5

Warm salad with roasted pumpkin, cauliflower, crispy chickpeas, roasted red peppers, toasted seeds, goats' cheese, baby spinach with turmeric 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

WILD MUSHROOM RISOTTO 36.5

Wild mushroom risotto with black garlic crème fraiche, shaved parmesan, truffle oil and a basil reduction GF VGA

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 garlic and herb butter, cumin labneh GF VGA 15.5

Roast pumpkin, almonds, basil, goats cheese, harissa aioli 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 15.5

DESSERTS

BRULEE 18.5

Crème brûlée with blueberry cherry compote, whipped cream, almond and pistachio tuile GFA

STICKY DATE 18.5

Dark chocolate and date sticky pudding with caramel sauce, hazelnut crèmeux and vanilla ice cream

CLINK SUNDAE 17.5

Vanilla bean ice cream sundae with chocolate honeycomb, salted caramel, Chantilly cream and chocolate shards GF VGA

FRUIT CRUMBLE 18.5

Apple and pear crumble tart with toasted nuts, warm custard, white chocolate and raspberry ice cream GFA VGA

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

CLINK SPRITZ 16.0

Elderflower gin, prosecco, twist of lemon

PLEASE SEE OUR BEVERAGE MENU FOR OUR SIGNATURE COCKTAILS

ZERO PROOF COCKTAILS

MANGO MINT MULE 12.5

Mango puree, mint, lime, soda

APPLE CRUMBLE 12.5

Cloudy apple juice with rhubarb bitters, spiced syrup and fresh lime

BERRY FALLS 16.5

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

SPICY SOUR 16.5

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



ASK
ABOUT
OUR
WEEKLY
RITUALS