



lunch menu from 12pm

breakfast till 1pm

* 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 **	
MUSHROOMS	19.5
THYME & GARLIC ROASTED MUSHROOMS W PINENUTS, PECORINO, POACHED EGGS ON FRIED SOURDOUGH **	
BIG BREAKFAST	24.5
2 EGGS, CRISPY BACON, HAM HOCK & POTATO HASH, SAUSAGES, TOMATOES, MUSHROOMS & FRIED SOURDOUGH **	

BREAD	12.5
HOUSE MADE CIABATTA WITH MISO BUTTER **	
FLATBREAD	12.5
W PARMESAN & GARLIC BUTTER	
OLIVES	11.5
MARINATED W CHILLI & FETA *	
SPICED SALT & PEPPER SQUID	15.5
W CAPER AIOLI **	
DUMPLINGS	16.0
PORK & PRAWN W BLACK VINEGAR, CHILLI OIL & SPRING ONIONS	
OLIVES	12.5
MARINATED W CHILLI & FETA *	
PORK RILETTE	16.5
W TOASTED WALNUT BREAD, CAULIFLOWER TUMERIC PICKLE **	
DUCK LIVER PARFAIT	19.5
W QUINCE PASTE, TOASTED CIABATTA & PICKLED CORNICHONS **	
CHICKEN	23.5
PARMESAN & HERB CRUMBED SCHNITZEL W CAPER, ANCHOVY BUTTER, SALSA VERDE & WINTER SLAW **	
HARVEST SALAD	24.5
WARM SALAD OF ROASTED CHICKPEAS, ISRAELI COUS COUC, TOASTED PUMPKIN SEEDS. EGGPLANT, CHARRED COURGETTE, FRESH HERBS & HOUSE MADE LABNEH ** ADD HOT SMOKED SALMON/ CHICKEN 6.5	
FISH OF THE DAY	29.5
PAN ROASTED W GARLIC SAUTEED SEASONAL GREENS & A RED ONION & TOMATO SALSA*	
SKIRT STEAK	27.5
HARISSA MARINATED SKIRT STEAK W CHERMOULA, ROCKET, TOASTED PINENUTS, FRESH HERBS, GARLIC GREEN BEANS & CRISPY POTATOES *	

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 *	
POTATOES	10.5
GARLIC & DUCKFAT ROASTED POTATOES W ROSEMARY SALT, SHAVED PARMESAN *	

GREENS	10.5
SEASONAL GREENS W TOASTED PINENUTS, GARIC & MINT LABNEH *	
SALAD	10.5
GRILLED PEAR, TOASTED HAZELNUTS, ROCKET & GORGONZOLA **	



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	8.5
MANGO PUREE, FRESH LIME, MINT & SODA	
ELDERFLOWER GROVE	12.0
SEEDLIP GROVE W ELDERFLOWER TONIC & CUCUMBER (NON-ALCOHOLIC COCKTAIL)	
JUICES	4.5
APPLE - PINEAPPLE - ORANGE - TOMATO - CRANBERRY - RUBY RED GRAPEFRUIT	
SOFT DRINKS	4.0
COKE - LEMONADE - TONIC - COKE - COKE NO SUGAR - SODA - GINGERALE	
BUNDABERG GINGERBEER	6.0
MANDARINE & SEVILLE ORANGE	
OLD ENGLISH ELDERFLOWER	
FENTIMANS JIGGERS	8.5
MANDARINE & SEVILLE ORANGE	
OLD ENGLISH ELDERFLOWER	

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

ANTIPASTO

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

WHIM OF THE CHEF

52.50

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

INCARCERATED

PROSCUITTO, CHORIZO, BACON, RED ONIONS & 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

desserts

Please see our evening menu for our seasonal dessert offerings

Clink is a great venue for small or large functions. Let us help you create the perfect event.

E: info@clink.co.nz