

SMALL PLATES



Fresh house made bread with Waipara Gold olive oil	12.5
Parmesan and herb flat bread with garlic butter	12.5
Marinated mixed olives, fresh herbs and feta *	12.5
Crispy squid, chilli salt, Japanese mayo **	15.0
Beetroot cured salmon, pickled radish, shaved fennel, soy mirin dressing *	16.0
Harissa marinated crispy chicken, toasted coconut chips, chipotle aioli, fresh coriander **	15.5
Pork and prawn dumplings w black vinegar, chilli oil and spring onions (4)	16.0
Herb and parmesan gnocchi, toasted pinenuts, wild mushrooms, spinach, brown butter sauce	15.5
Panko and sesame crumbed smoked fish cakes, caper parsley aioli, chargrilled lemon (3) **	15.5
Goats cheese mousse, smoked plum puree, honey toasted brioche, grilled pear **	14.5
Pork rilette with toasted walnut bread, cauliflower turmeric pickle **	16.5
Duck liver parfait, quince paste, toasted ciabatta, pickled cornichons **	19.5
Antipasto platter - to share with a selection of cured meats, cheeses, marinated veges, seafood and other delights depending on season and whim of chef ** (Suitable for 4 to share as a starter or for 2 as main)	52.0

Vegan alternatives available please ask waitstaff

* Gluten free but may not be suitable for Coeliac

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15% surcharge on public holidays

DINNER MAINS



Warmed salad of roasted chickpeas, Israeli couscous, toasted pumpkin seeds, fresh herbs, roast eggplant on chargrilled courgette and house made labneh *	28.5
add chicken	6.5
Pepper crusted lamb loin, ginger roasted sweet potato, chilli jam, feta, green beans w shredded coconut, baby spinach, pan juices *	38.5
House made spaghetti w fresh fish, prawns and chorizo in a lemon, garlic and chilli sauce	36.5
Canterbury aged ribeye (250g) chargrilled w potato and fennel gratin, honey roasted carrots, red wine jus *	38.5
Pan fried Akaroa salmon w a cumin and coriander seed crust, pilaff rice w orzo and spicy chorizo, baby spinach and red pepper sauce *	38.5
Aged Canterbury fillet (200g) whiskey maple glaze, duck fat potatoes, confit baby spring vegetables, roast shallots, mustard cream, red wine jus *	38.5
Fish of the day ** created fresh each day **	market price
Trust the chef – 5 courses of fresh and seasonal inspirations from the chef **	70.0 per person
	Minimum 2 people // Wine Match 35.0 pp

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SIDE DISHES



Seasonal greens w toasted pinenuts, garlic and mint labneh *	10.0
Grilled pear, toasted hazelnuts, rocket, gorgonzola salad *	10.0
Roasted baby carrots w Italian parsley and butter *	10.0
Cumin and lemon crispy cauliflower w chipotle aioli *	10.0
Duck fat roasted potatoes w rosemary salt and shaved parmesan *	10.0
Shoestring fries w house made tomato sauce, aioli *	9.0

PIZZAS



All pizzas are rolled to order on thin crust base with house tomato sauce, grated mozzarella cheese.
Gluten free base add 3.5 – only available with large.
Extra toppings please add \$2.

	MEDIUM	LARGE
Guilty		
Garlic prawns, fresh fish, chorizo and herbs	21.0	33.0
Incarcerated		
Prosciutto, chorizo, red onions, crispy bacon and mushrooms	21.0	33.0
Shank		
Roast sweet potato, spinach, caramelised onion and spiced cauliflower	21.0	33.0
Nark		
Harissa roasted chicken, caramelised onion, red peppers	21.0	33.0
Solitary		
Tomato, fresh basil and bocconcini	20.0	28.0

DESSERTS



Mixed berry tart, vanilla crème custard, dried raspberry, toasted almonds, chocolate orange shards	15.0
Coconut passionfruit panacotta w mango and passionfruit salsa, cashew and coconut crumb, fruit sorbet, pistachio tuile **	15.5
Clink vanilla bean ice cream sundae with whipped cream, toasted nuts, whiskey maple caramel sauce *	13.5
Chocolate almond torte, coconut tuile, coffee mousse, chocolate sauce, berry coulis **	14.5
Affogato, almond biscotti, coffee and your choice of liqueur **	16.0
Spiced rum and chocolate truffles (2)	7.0
Cheese plate – 2 cheeses w pear and saffron relish, toasted walnut bread, oat crackers	19.0
Spiked Coffee – your choice of liqueur with espresso and whipped cream	15.5
Mudslide Hot Chocolate – w Kahlua, Baileys, whipped cream and marshmallows	15.5

ALLPRESS COFFEE from 4.0

T LEAF T all 4.5 -

English breakfast, earl grey, camomile, peppermint, sencha green, Sakura rose, berrylicious

We have a lovely selection of late harvest wines, muscats, ports and cognacs

Thank you for dining with us we hope you enjoyed your CLINK experience.

One account per table – additional accounts 1.5 each

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