

SMALL PLATES



House made ciabatta with aged balsamic and olive oil or miso butter	10.5
Parmesan and herb flatbread with garlic butter	11.5
Lemon and garlic roasted olives, fresh herbs, and feta +	12.5
Seafood fritto misto with lemon mayo and watercress ++	16.5
Coconut, chilli, lime ceviche with apple, fennel salad, toasted coconut, tomato salsa +	16.5
Crispy chicken with toasted nuts, coriander and chilli glaze ++	16.5
Pork and prawn dumplings OR ginger, chilli and mushroom dumplings with red pepper, spring onion, black vinegar, sweet soy reduction (4)	16.5
Slow roasted tomato, basil and bocconcini bruschetta, basil vinaigrette and parmesan wafer ++	15.5
Rare beef with smoky tomato relish, feta, red pepper and mint, toasted cashews, pickled radish +	17.5
Chargrilled eggplant, fried haloumi, red peppers, broccoli tabbouleh, cumin labneh +	16.0
Duck liver parfait, quince paste, toasted ciabatta, pickles ++	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 ++	55.0

Please advise waitstaff of any allergies - Vegan alternatives available

+ Gluten free but may not be suitable for Coeliac

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15% surcharge on public holidays

DINNER MAINS



Honey and garlic roasted warm baby vege salad with red pepper, baby spinach, quinoa, feta, toasted seeds, cashew nut hummus +	31.5
add chicken or house hot smoked salmon	6.5
Ginger and lemongrass marinated chicken salad with pickled cucumber, avocado mint smash, slow roasted tomatoes, balsamic mirin vinaigrette +	34.5
Fish of the day - created fresh each day ++	market price
Potato and saffron gnocchi with caramelised onion, broad beans, pea, spinach and pecorino in a burnt butter and sage sauce	33.5
Aged grass-fed beef fillet (200g), roast garlic fondant potatoes, charred broccoli, beef fat and carrot emulsion, red wine jus +	41.0
Garlic prawns, fresh fish, green lipped mussel and spicy chorizo paella with toasted ciabatta and grilled lemon ++	37.0
Rosemary and garlic roasted lamb loin, mixed new potatoes, mint salsa verde, beetroot and feta puree, sauteed baby spinach +	39.5
Trust the chef – 5 courses of fresh and seasonal inspirations from the chef ++ Minimum 2 people // Wine Match 5 wines 40.0 pp	70.0 per person

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DESSERTS



Tiramisu with coffee, marsala, marscapone and Savoiardi ladyfingers +	16.0
Lemon, almond and blueberry cake, citrus anglaise, blueberry gel, cream and poppy seed wafer +	15.5
Dark chocolate delice with salted caramel ganache, chocolate sorbet, white chocolate shards, caramel hazelnuts, Chantilly cream	16.5
Clink Sundae – Kapiti Vanilla bean ice cream with macerated berries, whipped cream, dark chocolate sauce, dried raspberry	15.5
Caramelised pineapple, vanilla coconut yoghurt mousse, toasted pistachio crumb, sesame seed brittle ++	15.0
Affogato, almond biscotti, coffee, and your choice of liqueur ++	16.5
Cheese plate – 2 cheeses with pear and saffron relish, toasted walnut bread, oat crackers ++	19.0
Spiced rum and chocolate truffles (2) +	7.0
Spiked Coffee – your choice of liqueur with espresso and whipped cream	15.5
Mudslide Hot Chocolate – with Kahlua, Baileys, whipped cream and marshmallows	15.5
ALLPRESS COFFEE from 4.5	
T LEAF T all 4.0 -	
English Breakfast, Earl Grey, Camomile, Peppermint, Sencha Green, Sakura rose, Berrylicious	
We have a lovely selection of late harvest wines, muscats, ports and cognacs – please see our beverage list	

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

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VEGAN OPTIONS



Starters

House made ciabatta with olive oil and balsamic	10.5
Caramelised onion and herb flatbread	11.5
Lemon and garlic roasted olives, fresh herbs +	12.5
Slow roasted tomato and fresh basil bruschetta with basil vinaigrette ++	16.5
Chargrilled eggplant with red peppers, broccoli tabbouleh and cumin labneh +	15.5

Mains

Honey and garlic roasted warm baby vege salad with red pepper, baby spinach, quinoa, toasted seeds, cashew nut hummus +	31.5
Chargrilled red pepper, fennel, slow roasted tomato and baby spinach paella, mint salsa verde +	34.5
Pizza - Charred veges, caramelised onion, peppers, beetroot, feta and spinach ++	21.5 / 33.5

Sides

Seasonal veges – ask your waitstaff for today's offering +	11.5
Grilled pear, toasted hazelnuts, mesculin +	11.5
Shoestring fries with house made tomato sauce +	9.0

Desserts

Caramelised pineapple, vanilla coconut yoghurt mousse, toasted pistachio crumb, sesame seed brittle ++	15.5
Chocolate Sorbet with macerated berries +	12.5