

SMALL PLATES



Toasted ciabatta with beetroot hummus and olive oil	12.5
Garlic and herb flatbread with shaved parmesan ++	12.5
Lemon and garlic roasted olives, fresh herbs, and crumbled feta +	13.5
Crispy salt and pepper squid with Japanese mayo ++	17.5
Potato and polenta croquettes, caramelised onion, mustard seed, harissa ++	16.5
Marinated fried chicken with garlic aioli, Nam Jim sauce, toasted peanuts ++	18.0
Pork and prawn dumplings OR ginger, chilli and mushroom dumplings with red pepper, spring onion, black vinegar, sweet soy reduction (4)	17.0
Ceviche with coconut, chilli, lime, shaved fennel, chilly pickle, toasted almonds +	18.5
Roasted vine tomatoes with courgette ribbons, Stracciatella, candied pistachio and basil emulsion +	17.5
Warm rare beef with cucumber, feta, mint, red peppers, pickled red onion, habanero mustard	19.0
Duck liver parfait, quince paste, toasted ciabatta, pickles ++	22.0
Antipasto platter - to share with a selection of cured meats, cheeses, marinated. veges, seafood and other delights depending on season and whim of chef ++	58.5

Please advise waitstaff of any allergies - Vegan alternatives available see menu page

+ Gluten free but may not be suitable for Coeliac

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15% surcharge on public holidays

DINNER MAINS



Harissa roasted eggplant and carrot salad with baby spinach, fried haloumi, baby beetroot, toasted hazelnuts and seeds with hummus +	33.0
add chargrilled chicken or house hot smoked salmon	7.5
Marinated chargrilled chicken salad with avocado, semi dried tomatoes, basil, toasted pinenuts +	36.5
Fish of the day - created fresh each day ++	market price
Paella with saffron rice, fresh fish, prawns, mussel, red pepper and chorizo and toasted ciabatta ++	38.5
Pan seared lamb loin, rosemary roasted new potatoes, pea puree, garlic mushrooms, baby spinach, dukka and pan juices +	39.5
Aged grass-fed beef fillet (200g) with potato and herb gratin, confit baby vegetables, sauteed spinach, horseradish cream and jus +	42.0
Chargrilled Ribeye (250g) with crispy fondant potatoes, roasted broccolini, chimchurri and jus +	39.5
Trust the chef – 5 courses of fresh and seasonal inspirations from the chef ++	78.0 per person
Minimum 2 people // Wine Match 5 wines 40.0 pp	

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SIDE DISHES



Chargrilled broccoli, basil, toasted almonds, lemon ricotta +	13.0
Grilled pear, toasted hazelnuts, mesculin, gorgonzola salad +	13.0
Sauteed seasonal greens, fresh herbs, garlic butter +	13.0
Hand cut duck fat potato wedges with aioli, parmesan, and truffle salt +	14.0
Shoestring fries with house made tomato sauce, aioli +	9.5

PIZZAS



All pizzas are rolled to order on thin crust base with house tomato sauce, grated mozzarella cheese.

Gluten free base add 3.5 – Vegan Cheese 2.0

Extra toppings please add 2.0	MEDIUM	LARGE
Convict		
Charred veges, caramelised onion, peppers, beetroot, feta and spinach	21.5	33.5
Incarcerated		
Prosciutto, chorizo, mushroom, red onion, blue cheese, and thyme	21.5	33.5
Guilty		
Hot smoked salmon, garlic prawn, fish, capers, spring onion and rocket pesto	21.5	33.5
Nark		
Chargrilled chilli chicken, spring onion, roasted red peppers, coriander, cashews	21.5	33.5
Solitary		
Cherry tomato, basil and bocconcini	20.5	32.0
Shank		
Roast lamb, caramelised onion, spinach, charred red peppers, tzatziki	21.5	33.5

DESSERTS



Burnt lemon tartlet with summer fruit salsa, cream, pistachio brittle, dark chocolate sauce	16.5
Chocolate espresso terrine with chocolate hazelnut mousse, chocolate shaves, candied nuts, coffee anglaise +	17.5
Coconut and vanilla bean cheesecake, lemon zested strawberries, cream, rose pashmak +	16.5
Clink Sundae – Kapiti Vanilla bean ice cream with honeycomb crunch, chocolate sauce, whipped cream, sugar works, candied nuts +	16.5
Affogato, almond biscotti, coffee ++	10.0
your choice of liqueur	16.5
Cheese plate – 2 cheeses with pear and saffron relish, toasted walnut bread, oat crackers ++	20.0
Spiced rum and chocolate truffles (2) +	7.5
Spiked Coffee – your choice of liqueur with espresso and whipped cream	15.5

ALLPRESS COFFEE from 4.5

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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



Please advise staff you are ordering from VEGAN menu

Starters

Toasted ciabatta with hummus and olive oil	12.5
Caramelised onion and herb flatbread ++	13.0
Lemon and garlic roasted olives, fresh herbs +	13.5
Roasted vine tomatoes with courgette ribbons, candied pistachio and basil emulsion +	17.5

Mains

Harissa roasted eggplant and carrot salad with baby spinach, baby beetroot, toasted hazelnuts, and seeds with hummus +	33.0
Paella with charred red peppers, eggplant, caramelised onion, tomatoes with fried ciabatta ++	35.5
Pizza - Charred veges, caramelised onion, peppers, beetroot and spinach ++	21.5 / 33.5

Sides

Chargrilled broccoli, basil, toasted almonds +	13.0
Grilled pear, toasted hazelnuts, mesculin +	13.0
Sauteed seasonal greens with EVO, fresh herbs +	13.0
Shoestring fries with house made tomato sauce +	9.5

Dessert

Coconut and vanilla bean cheesecake, lemon zested strawberries, rose pashmak +	16.5
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