

VALENTINES DAY.

CLINK RESTAURANT & BAR



ONE

Fresh citrus-cured fish with creamy coconut, coriander, tomato and red onion salsa with pickled chilli
Nautilus Albariño 2024

TWO

Cumin roasted eggplant with sweet charred red peppers, fresh basil and creamy goat's cheese
Silver Wing NADA Chilled Pinot 2023

THREE

Pan seared market fish with a champagne beurre blanc. asparagus, lemon and herb potato puree with crispy proscuitto
Pegasus Bay Sauvignon Blanc 2023

FOUR

Beef fillet glazed with caramelised mustard and sweet onions, on a crispy potato fondant with honey-roasted carrots, baby spinach purée with a rich red wine jus..
Elephant Hill Le Phant Rouge 2023

FIVE

A decadent trio - chocolate and coffee cheesecake, milk chocolate & brown butter mousse, chocolate rum truffle dusted with dried raspberry, served with raspberry coulis and chocolate shards
Chocolate Negroni

5 courses \$95.0 per person
Optional wine pairings \$42 per person

VALENTINES SET MENU.

CLINK RESTAURANT & BAR

3 COURSE \$88



STARTERS

Fresh citrus-cured fish with creamy coconut, coriander, tomato & red onion salsa and pickled chilli

Beef carpaccio with a radish, apple salad and a sesame, coriander dressing

Bruschetta with avocado, smashed edamame, ricotta, pickled chili, basil leaves and tomato gel

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

Spiced fried chicken with tamarind soy glaze, pickled shallots and chilli aioli

MAINS

Pan seared market fish with a Champagne beurre blanc, asparagus, lemon and herb potato purée with crispy proscuitto

Aged Canterbury grass fed beef ribeye on duckfat potatoes, chargrilled broccolini, caramelised onions and finished with Béarnaise sauce

Spring pea and broad bean risotto with lemon crème fraîche, fresh rocket, and pecorino

Harvest salad of roasted pumpkin, baby carrots, crispy chickpea, roasted red pepper, goats' cheese, toasted seeds, baby spinach with lemon hummus
add chicken - smoked salmon - halloumi

House made spaghetti with garlic prawns, chorizo, fresh herbs and a lemon chilli olive oil

DESSERTS

Roasted strawberry panna cotta with strawberry gel, hazelnut crumb, vanilla tuille and mint

Chocolate and coffee cheesecake with Frangelico syrup, milk chocolate and brown butter mousse with chocolate shards

Caramelized lemon tart with fresh raspberries, pistachio brittle and cream

Affogato with biscotti, vanilla bean ice cream, coffee and Tia Maria