

Entrées

Pan seared Tasmanian scallops with chorizo and pea puree, beurre blanc

Twice oven baked Meredith Goats curd & Spinach soufflé (v)

Juniper infused Duck breast, beetroot puree, orange & fennel

Lobster, Prawn & Blue Swimmer crab Ravioli, lemon and dill beurre blanc

Plat principal

Ora King Salmon with dill hollandaise , poached asparagus & pomme dauphinoise

Free range pan roasted thyme, lemon & garlic infused chicken with a red wine jus

21 day dry aged Angus Eye Fillet, pomme puree, sangiovese jus

Risotto Milanese, 'Mittagong tunnel' mushrooms, saffron, peas, asparagus (V)

A chef's selection of local market vegetables will accompany your main course

Sides \$7.00

Mesclun, Pear & Parmesan Salad, Pommes Frites

Desserts

Link's house traditional sticky date pudding with butterscotch sauce and vanilla bean ice cream

Orange and almond cake with orange syrup and vanilla bean ice cream

Les Fromages

Tarago River Jensen's Red, Milawa Blue – Victoria, Coeur de Lion, Normandy – France

**Served with muscatels, quince paste, lavosh bread or Gluten free wafers*

2 course \$55.00

3 course \$70.00