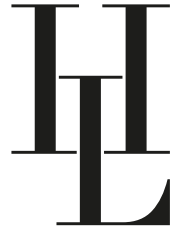


LINKS HOUSE

a small hotel



ENTREES

FRESH BAKED SOURDOUGH	with porcini butter	5
	with house marinated olives	12
SPICED PUMPKIN SOUP	with yoghurt & chipotle dressing	15
SEARED NORTH ATLANTIC SCALLOPS	with cauliflower purée, pancetta, lemon & chives butter	24
GOATS CHEESE TART CARAMELISED ONION AND SPINACH	with rocket & candied walnuts	18

MAINS

PETUNA SALMON	with shaved fennel, wilted rocket, kipfler potatoes & hollandaise	34
14 HOUR SLOW SMOKED PORK BELLY	with Asian cabbage slaw, coriander, lime, chilli, green tomato & chilli jam	36
GRASS FED BEEF EYE FILLET	with polenta chips, slow roasted mushroom with garlic+butter+herbs, green beans & jus	38
RISOTTO MITTAGONG TUNNEL MUSHROOM	with aged parmesan & porcini butter	28

SIDES

PEAS	with pancetta	9
KIPFLER POTATOES	with herbs	9
ROCKET	with pear and candied walnuts	9
ROASTED BEETROOT	with horseradish and chives	9

DESSERTS

STICKY DATE PUDDING	with warm butterscotch sauce and vanilla bean ice cream	14
WINTER APPLE CRUMBLE	with double cream	14
WARM DARK CHOCOLATE FUDGE BROWNIE	with ginger, macadamia and vanilla bean ice cream	14
AFFOGATO	with espresso and Frangelico	14

please notify one of our waitstaff if you have a food allergy