



Ethos @ Links House

Small Plates

Linguine, asparagus, goats cheese, pine nuts, lemon

Duck & pistachio terrine, house pickle, cornichons, croutons

Japanese scallops, green tea noodles, dashi, local lions mane mushroom

Buffalo mozzarella, salad greens, witlof, green apple prosciutto

Beef tartare, cured yolk, watercress, parmesan, balsamic



Large Plates

Atlantic salmon, fennel, potato, herbs, lemon butter, capers

Chicken breast, gnocchi, sage, olives, zucchini flower, oyster mushroom, jus

Eye fillet, paris mash, shitake mushroom, warrigal greens, jus + \$5

Prawn & saffron risotto, tomato, green peas

Rotolo, pumpkin, zucchini, manchego, walnut, beurre blanc



Dessert

Lavender panna cotta, caramelised pineapple, muscat granita

Baked cheesecake, rhubarb apple compote

Crème brûlée, shortbread

Affogato, Frangelico, espresso, ice cream

Cheese menu on request

Sides

New potatoes, garlic, rosemary \$13

Green beans, almond, lemon, butter \$13

Salad greens, orange dressing, radish \$13

Two Courses (1 from small plates and 1 from large plates): \$65

Three Courses (1 from small plates, 1 from large plates and 1 from dessert): \$75

15% surcharge on Sundays and Public Holidays, credit card surcharge applies