



Ethos @ Links House

Warmed sourdough bread with cultured butter \$3 pp

Roast beetroot, goats' feta, witlof, orange, pecans \$25

Buffalo mozzarella, pumpkin, sage, pepita \$24

Beef tartare, free range yolk, capers, cornichons \$29

Little mountain mushrooms, garlic miso, kale \$26

King prawns, baba ganoush, sumac, lemon \$37

WA Blue swimmer crab linguine, chilli, garlic, white wine \$36

Duck breast, fig, honey, bitter greens, walnut \$35

Lamb shoulder, fennel, cinnamon, cous cous, dukkah \$42

Petuna ocean trout, cherry tomatoes, white anchovy butter \$42

Free range northern rivers pork cutlet, caponata, jus \$46

Eye fillet, smoked chilli mustard, cavalo nero, chard, jus \$59

Sides

Duck fat potatoes \$14 Links Garden salad \$14

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



Dessert

Lemon curd, mascarpone, savoiardi \$15

Warm chocolate almond torte, rose cream, raspberry \$16

Lavender crème brulee, shortbread \$16

Affogato, frangelico, espresso \$18

Dessert Wine		Glass	Bottle
De Bortoli Noble One	Riverina NSW	\$16.00	
Bendooley Estate Bortrytis 2019	Southern Highlands	\$12.00	
Mayfield Vineyard Late Harvest Riesling 2013	Orange NSW	\$12.00	
Sublime Star Estella Chocolate Tawny Port	South Coast	\$11.00	\$40.00
Chambers Rutherglen Muscat	Rutherglen	\$16.00	
Grimaldi Moscato d'Asti DOCG 2020	Valle Talloria Diano d'Alba		\$88.00

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