

To Start

Seared scallops with local chorizo, heirloom tomatoes, lemon beurre blanc

Mittagong field mushroom with delicate goat curd and thyme

Chargrilled chicken skewers with middle eastern dips and flat bread

Mains

Pan-fried Salmon with tahini dressing & lentil salad

Lobster prawn and blue swimmer crab ravioli with scallops, wilted spinach and a cream sauce

Angus eye fillet, mash and red wine jus

Moroccan salad of lamb backstrap, cous cous and chargrilled vegetables

Seasonal vegetables for your table

To finish

Links 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 GF

Flourless chocolate torte served with berry coulis and ice cream

Cheese Platter

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

quince paste, lavosh bread or Gluten free wafers

2 courses \$55.00

3 courses \$70.00