LINKS BUFFET DINNER MENU

Available Thursday - Saturday from 5.30pm \$49 Adults | \$28.5 Kids (12 and Under)

SOUP OF THE DAY LG

CARVERY

Roast pork LG, DF Roast lamb LG, DF

SALADS

Seafood, corn, celery, capsicum, dill, lime mayonnaise DF

Thai-style noodles, coriander, carrot, red cabbage, spring onion, sesame, peanuts DFVLG

Potato, red onion, celery, chives, sour cream LG V

Coleslaw LG DF V

Rice, semi-dried tomatoes, olives, pancetta, basil, parsley, lemon dressing DF LG

Rocket, pear, parmesan, pine nuts, balsamic DFV

Bread board, olive tapenade, garlic butter

Whole prawns, cocktail sauce LG DF

Mussels with sweet chili LG DF

HOT DISHES

Spiced fried calamari, turmeric mayonnaise LG DF Honey sesame chicken drumsticks LG DF Mac 'n cheese v Garlic-roasted chat potatoes LG DF v Steamed greens LG DF Beef satay LG Coconut rice LG Soft-shell crab, soy and ginger sauce DF Smoky BBQ pork sliders, buttermilk slaw

HOT DESSERT

Peach and blueberry cobbler

DESSERT

Raspberry pannacotta LG Mocha brownie LG Chocolate meringue nests, cream, mint crisps, chocolate sauce LG Bakewell cherry tarts Oreo cheesecake Honey and almond slice Ginger melting moments Pavlova roll, fresh berries LG Mini jelly cakes Passionfruit mousse LG

> LG - low gluten V - vegetarian DF - free from dairy DF - dairy free LF - lactose free

Our menus contain many food allergens and intolerances. All food items are prepared in the same kitchen, handling ingredients made from wheat, cereals containing gluten, milk, tree nuts, peanuts, crustaceans, fish, sesame seeds, eggs, soybeans and lupins. Whilst all reasonable efforts are taken to accommodate individual guest dietary needs, we cannot guarantee our food will be 100% allergen free. Selected dishes can be prepared without the addition of wheat, gluten or dairy, however, we cannot guarantee traces will not remain. Please do not hesitate to alert our staff with any specific dietary requirements. Please note that due to seasonal availabilities, items are subject to change.